THE MIGHTY MULE ROUNDUP

CJ Mule
CJ’s Mule is a twist on the classic, made with Pura Vida Reposado Tequila, fresh lime juice and mint leaves topped with Gosling’s Ginger Beer

Deep Eddy Grapefruit Honey Mule
A unique blend of Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Gosling’s Ginger Beer

The Grey Goose Cool Mule
A light and refreshing cocktail made with Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice topped with Gosling’s Ginger Beer

SIGNATURE COCKTAILS

LONG ISLAND ICED TEA Classic blend of vodka, gin, rum, triple sec, sweet & sour and a splash of Coke

CLAIM JUMPER MAI TAI Trio of rums: Bacardi 151, Myers’s Original Dark and Bacardi Superior Rum mixed with our homemade Mai Tai recipe

GIRLS’ NIGHT OUT Trio of vodkas: Absolut Mandarin, Absolut Citron and Smirnoff Raspberry Vodka, mixed with passion fruit syrup, fresh lemonade and cranberry juice

POMEGRANATE SANGRIA Fresh blend of fruit juices, white wine and pomegranate liqueur with a float of Myers’s Original Dark Rum topped with grapes, oranges and lemons

FIREBALL ORCHARD Fireball Cinnamon Whisky, Angry Orchard Crisp Apple Hard Cider and cherries

CLAIM JUMPER MOJITO Bacardi O Rum, Monin Mojito Syrup, lime juice, fresh mint and club soda

ULTIMATE PEPPER MARY Absolut Peppar Vodka mixed with Demitri’s Bloody Mary Seasonings

ABSOLUT CITRON LEMON DROP Absolut Citron Vodka, triple sec and fresh lemon juice

RASPBERRY MARTINI Smirnoff Raspberry Vodka, Chambord Raspberry Liqueur, raspberry purée, cranberry juice and a splash of Sprite

KETEL COSMOPOLITAN Ketel One Vodka, triple sec, cranberry juice and lime juice

BLACK CHERRY HURRICANE Southern Comfort Bold Black Cherry with pineapple juice, grenadine and sweet & sour

SKINNY LEMON-BERRY MOJITO Only 98 calories – Bacardi Limon Rum, ripe strawberries, fresh mint, Monin Sugar Free Simple Syrup and club soda

Claim Jumper is a 100% trans-fat free restaurant. Gluten-sensitive menu available, ask your server.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

*Our Meat and Seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Nutritional information available upon request.
BOURBON-BERRY SMASH
Evan Williams Black Label Bourbon, PAMA Pomegranate Liqueur, Tres Agaves Agave Nectar, muddled together with blackberries, mint leaves and lime wedges

CROWN GRILLED PINEAPPLE
Crown Royal Whisky, Licor 43 Vanilla Citrus Liqueur mixed with pineapple juice

RYE GINGER SPLASH
Templeton Rye Whiskey, Domaine de Canton Ginger Liqueur, fresh lime juice, Monin Honey Syrup

BOURBON GRILLED PINEAPPLE
Evan Williams Black Label, PAMA Pomegranate, Tres Agaves Agave Nectar, muddled together with blackberries, mint leaves and lime wedges

MARGARITAS

CLAIM JUMPER GOLD MARGARITA
Sauza Gold Tequila, triple sec, sweet & sour and a splash of fresh orange juice topped with a float of Grand Marnier

PERFECT PATRÓN MARGARITA
Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, lime juice and a splash of sweet & sour

Y.O. RITA
Pura Vida Reposado or Silver Tequila, DeKuyper Cactus Juice Liqueur, Tres Agaves Agave Nectar, fresh lime juice and chili salted rim

THE CJ CORONARITA
House Margarita topped with a Coronita and Patrón Citrónge Orange Liqueur

HONEY PINEAPPLE MARGARITA
A refreshing twist on the classic Margarita, with Camarena Silver Tequila, Patrón Citrónge Orange Liqueur, pineapple juice, sweet & sour and a drizzle of honey

GRANADA MARGARITA
El Jimador Blanco Tequila, PAMA Pomegranate Liqueur, Domaine de Canton Ginger Liqueur, fresh sweet & sour, pineapple juice

AZUÑÍA BLOOD ORANGE MARGARITA
A delicious twist on a classic Margarita, with Azuñia Organic Silver Tequila, Cointreau Orange Liqueur, Monin Blood Orange Syrup and a juicy orange slice

MANGO TANGERITA
Herradura Reposado Tequila, fresh lime juice, Monin Mango and Monin Tangerine Syrups

KORBEL-RITA
Add extra sparkle to your traditional Margarita, El Jimador Blanco Tequila, triple sec, simple syrup, lime juice and Korbel sparkling wine

DRAFT BEER*

All beers available in 16 oz. Pint, 23 oz. Pilsner, 60 oz. Pitcher

CLAIM JUMPER’S OWN DRAFTS BREWED BY EVANS BREWING CO.

AMERICAN CRAFT
Guinness Blonde
Anchor Steam
Firestone Walker Double Barrel Ale
Firestone Walker Union Jack IPA
Kona Brewing Co. Island Lager
Illusive Traveler Grapefruit Ale
Shock Top Belgian White
Sierra Nevada Pale Ale
Widmer Brewing Omission

IMPORDED
Chimay Blue Trappist
Corona Extra
Corona Light
Dos Equis Lager
Guinness Pub Draught
Heineken
Pacifico

DOMESTIC
Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra
O’Doul’s Amber
(Non-Alcoholic)

* We offer a vast selection of draft and bottled beer. Selections may vary by location. Ask your server for more information.
We offer a vast selection of draft and bottled beer. Selections may vary by location. Ask your server for more information.

**Hendrick's Negroni Cooler**
Hendrick's Gin, Campari, Sweet Vermouth, Tres Agaves Agave Nectar, fresh sweet & sour, club soda

**Renegade Punch**
Mount Gay Eclipse Rum, grenadine, simple syrup, lime juice, with a dash of aromatic bitters & nutmeg

**International Tea**
Jameson Irish Whiskey, Absolut Citron Vodka, Domaine de Canton Ginger Liqueur, sweet & sour, simple syrup, fresh lemon juice and a splash of Sprite
APPETIZERS

SOFT PRETZELS  Buttered and salted, served with warm cheese sauce  5.99

COCONUT SHRIMP  Coconut-crusted shrimp served with sweet and spicy sauce and Sriracha honey. Garnished with spicy peanut Thai slaw 11.99

MOZZARELLA STICKS  Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara  8.99

ONION RINGS  Topped with Parmesan garlic and served with ranch dipping sauce 8.99

LOADED SKINS  Roasted potatoes topped with Jack and Cheddar cheese and bacon. Served with chive dip  9.99

CALAMARI  Our guests’ favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 13.99

SPINACH ARTICHOKE DIP  Blended with four cheeses and slow-baked. Served with crisp tortilla chips 10.99

LEMON PEPPER ZUCCHINI  Lightly fried and piled high, then topped with lemon pepper Parmesan and served with ranch dipping sauce 9.99

BUFFALO CHICKEN WINGS  Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild 13.99 Smaller Portion 7.99

APPETIZER PLATTER  A sampling of our favorites: Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces 19.99 No substitutions, please.

CRAB CAKE  Stuffed with jumbo lump crabmeat, vegetables and panko breadcrumbs over chipotle and cilantro sauces, topped with more jumbo lump crab and drizzled in lemon butter sauce 15.99

THREE CHEESE POTATOCAKES  Cheddar, Jack and aged Parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 9.99

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NEW ENGLAND CLAM CHOWDER  Thick and creamy with premium clams, potatoes, onions and celery  Cup 5.99  Bowl 7.99

CREAMY CHICKEN TORTILLA  A blend of rotisserie chicken, chiles and onions, topped with homemade tortilla strips  Cup 5.99  Bowl 7.99

POTATO CHEDDAR  A flavorful soup with fresh baked potatoes and simmered with aged Cheddar  Cup 5.99  Bowl 7.99

HOMEMADE SOUPS

MADE-FROM-SCRATCH DAILY

GARDEN FRESH SALADS

PRODUCE BAR
Create your own salad from an array of fresh ingredients 12.99

CHOOSE COBB SALAD  Grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing  14.99

CHICKEN CAESAR SALAD  Grilled or blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing  13.99

CHINESE CHICKEN SALAD  Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing  14.99

SEARED AHI SPINACH SALAD  Center-cut ahi seared and sliced over crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing  16.99

CHICKEN CAESAR SALAD  Grilled or blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing  13.99

CHINESE CHICKEN SALAD  Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing  14.99

SEARED AHI SPINACH SALAD  Center-cut ahi seared and sliced over crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing  16.99

CHOPPED COBB SALAD  Grilled chicken with Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles and green onions. Tossed with our signature citrus vinaigrette dressing  14.99

CHINESE CHICKEN SALAD  Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing  14.99

SEARED AHI SPINACH SALAD  Center-cut ahi seared and sliced over crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing  16.99

HOUSE SALAD  Tomatoes, mushrooms, carrots, Cheddar cheese, diced egg, crisp bacon and croutons  8.99

CAESAR SALAD  Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing  8.99

WEDGE SALAD  Crisp wedge of iceberg drizzled with ranch and balsamic dressings topped with hickory bacon, diced tomato and bleu cheese crumbles  10.99

CALIFORNIA CITRUS SALAD  Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing  9.99

SPINACH SALAD  Tossed with crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing  9.99

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BURBANK-5/16 - 308286
BURGERS & SANDWICHES

Served with choice of one:
Spicy Peanut Thai Slaw, Fresh-Cut Fruit, Salt and Pepper Shoestring Fries
Add a Cup of Soup, Small Green or Small Caesar Salad 3.99
Add a Premium California Citrus Salad, Wedge Salad, Spinach Salad or one trip to the produce bar for 4.99
All burgers are cooked Medium Well unless otherwise requested and may be substituted with a Vegetable Patty.

WIDOW MAKER BURGER* Smoked bacon, onion rings, avocado, thick Cheddar, fresh greens, tomato, mayo and red relish 14.99

CLASSIC CHEESEBURGER* Thick Cheddar, fresh greens, tomato and Thousand Island dressing 11.99

HICKORY BBQ BURGER* Brushed with mesquite BBQ sauce, topped with smoked bacon, fresh greens, tomato, smoked Gouda and Thousand Island dressing 13.99

SLIDERS* Mini burgers topped with thick Cheddar. Ask your server for “The Works” 10.99
BBQ Chicken or Pork Sliders 10.99

ORIGINAL TRI-TIP DIP* Slow-roasted and simmered in beef broth with caramelized onions, roasted pasilla peppers and smoked Gouda, on a French roll with au jus or sweet BBQ sauce 14.99

GRILLED COBB SANDWICH Grilled chicken, smoked bacon, fresh avocado, fresh greens, tomato and bleu cheese crumbles, with garlic aioli, on fresh baked tomato herb bread 12.99

BBQ CHICKEN SANDWICH Julienned and tossed with sweet BBQ sauce, smoked Gouda, mayo, fresh greens and tomato, on fresh baked tomato herb bread 12.99

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato and garlic aioli 13.99
Add Avocado 1.99

FISH TACOS Drizzled with our chipotle sauce. Topped with pico de gallo and wrapped in warm cheese-filled corn tortillas. Served with our homemade salsa and rice pilaf 12.99
*Grilled or Fried
Add Avocado 1.99

CASHEW CHICKEN SALAD SANDWICH Diced with cashews, celery and curried aioli, fresh greens and tomato on fresh baked tomato herb bread 10.99
Add Avocado 1.99

ALL AMERICAN GRILLED CHEESE SANDWICH Double-thick Cheddar and American cheeses, served between Parmesan buttered grilled sourdough 9.99
Add bacon or tomato .99

CHICKEN CLUB WRAP Grilled chicken breast with cheese, bacon, lettuce, tomatoes, avocado and ranch dressing 11.99
Add Avocado 1.99

Served with choice of one:
Spicy Peanut Thai Slaw, Fresh-Cut Fruit, Salt and Pepper Shoestring Fries
Add a Cup of Soup, Small Green or Small Caesar Salad 3.99
Add a Premium California Citrus Salad, Wedge Salad, Spinach Salad or one trip to the produce bar for 4.99
All burgers are cooked Medium Well unless otherwise requested and may be substituted with a Vegetable Patty.
CLUBHOUSE SANDWICH

WIDOW MAKER BURGER*

FISH TACOS

CLUBHOUSE SANDWICH
CHICKEN POT PIE
CJ classic since 1977.
Baked fresh throughout the day. Carrots, onions, mushrooms and peas simmered slowly in a savory herb cream sauce and baked in Claim Jumper’s flaky pie crust. Served with fresh fruit 15.99

STUFFED BAKER
Stuffed with roasted vegetables, melted Jack and Cheddar cheese 11.99

COUNTRY FRIED STEAK
Certified Angus Beef® seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes 16.99

CHICKEN FRIED CHICKEN
Southern-fried boneless chicken breast, served with mashed potatoes and country gravy 15.99

DRUNK CHICKEN
Tender grilled chicken breasts atop potatocakes, topped with our vodka tomato cream sauce with bacon, Parmesan and fresh parsley 19.99

PASTAS
Served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar Upgrade to a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99

SHRIMP FRESCA PASTA
Parmesan-crusted shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce 19.99

BLACK TIE CHICKEN PASTA
Blackened chicken, bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99

PARMESAN-CRUSTED CHICKEN
With sautéed Roma tomatoes, onions, white wine, garlic, oregano and basil atop creamy marinara pasta. Topped with baby spinach and shredded Parmesan cheese 16.99

JAMBALAYA PASTA
Our version of this Louisiana favorite, a sautéed trinity of peppers and red onions tossed with andouille sausage, roasted chicken and shrimp over pasta, tossed in a Creole gravy 18.99

CHICKEN & BROCCOLI ALFREDO
Grilled chicken, fresh broccoli and egg noodles, tossed in creamy Alfredo sauce 16.99

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**GRILLED STEAKS**

All steaks are aged, seasoned and flame-broiled, then topped with garlic herb butter. All Grilled Steaks are served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar and one side. Upgrade to a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99.

<table>
<thead>
<tr>
<th>STEAK &amp; SHRIMP*</th>
<th>CERTIFIED ANGUS BEEF® TOP SIRLOIN*</th>
<th>PAN-SEARED TILAPIA TOPPED WITH ARTICHOKE HEARTS AND SAUTÉED SHRIMP IN A SHERRY CREAM SAUCE 19.99</th>
<th>ATLANTIC SALMON*</th>
<th>OUR SALMON IS PREPARED FLAME-GRILLED, BRUSHED WITH GARLIC HERB BUTTER, BLACKENED OR BBQ GLAZED. SERVED WITH ROASTED VEGETABLES AND RICE PILAF 22.99</th>
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<tr>
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<td><strong>FILET MIGNON</strong>*</td>
<td>CENTER-CUT FILET SERVED OVER HERB PEPPERCORN DEMI-Glace 7 oz 26.99 9 oz 29.99</td>
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<td><strong>PORTERHOUSE STEAK</strong>* OUR FAMOUS 20 oz CERTIFIED ANGUS BEEF® BONE-IN NY STRIP AND FILET 31.99</td>
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<td><strong>RIBEYE STEAK</strong>*</td>
<td>EXPLORE OUR WIDE SELECTION OF Aged top sirloin and ribeye.</td>
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<td><strong>FILET OSCAR</strong>* OUR 7 oz CENTER-CUT FILET MIGNON TOPPED WITH JUMBO LUMP CRABMEAT DRIZZLED WITH LEMON BUTTER AND LIGHTLY GRILLED ASPARAGUS SPEARS 34.99</td>
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<td><strong>BONE-IN RIBEYE</strong>*</td>
<td>OUR MOST FLAVORFUL STEAK 35.99</td>
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<td><strong>NEW YORK STRIP</strong>* 12 oz CENTER-CUT CERTIFIED ANGUS BEEF® 27.99</td>
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**SEAFOOD**

Served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar. Upgrade to a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99.

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<tr>
<th>TILAPIA BIANCA*</th>
<th>PANEERED TILAPIA TOPPED WITH ARTICHOKE HEARTS AND SAUTÉED SHRIMP IN A SHERRY CREAM SAUCE 19.99</th>
<th>ATLANTIC SALMON*</th>
<th>OUR SALMON IS PREPARED FLAME-GRILLED, BRUSHED WITH GARLIC HERB BUTTER, BLACKENED OR BBQ GLAZED. SERVED WITH ROASTED VEGETABLES AND RICE PILAF 22.99</th>
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<td><strong>COCONUT SHRIMP</strong>*</td>
<td>COCONUT-CRUSTED SHRIMP SERVED WITH SWEET AND SPICY SAUCE, SRIRACHA HONEY AND PEPPER SHOESTRING FRIES 18.99</td>
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<td><strong>SHRIMP FRESCA PASTA</strong>*</td>
<td>PARMESAN-CRUSTED SHRIMP WITH TOMATOES AND SPINACH, SERVED OVER PASTA IN A LIGHT LEMON BUTTER SAUCE 29.99</td>
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<tr>
<td></td>
<td><strong>FRIED SHRIMP</strong>*</td>
<td>LIGHTLY BREADED AND FRIED. SERVED WITH SALT AND PEPPER HOESTRING FRIES AND TARTAR SAUCE 18.99</td>
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<tr>
<td></td>
<td><strong>GRILLED SHRIMP</strong>*</td>
<td>GRILLED SHRIMP MARINATED IN PAPAYA AND CILANTRO, SERVED OVER RICE WITH ROASTED VEGETABLES 18.99</td>
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**SIDES**

Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Roasted Vegetables, Three Cheese Potatocakes, Baked Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries

<table>
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<tr>
<th>TOP SIRLOIN**</th>
<th>CERTIFIED ANGUS BEEF® TOP SIRLOIN SERVED OVER HERB PEPPERCORN DEMI-Glace 7 oz 19.99 9 oz 21.99</th>
<th>STK &amp; SHRIMP**</th>
<th>CERTIFIED ANGUS BEEF® TOP SIRLOIN SEASONED, SEARED AND CHAR-BROILED TO PERFECTION, PAIRED WITH YOUR CHOICE OF GRILLED, FRIED OR COCONUT SHRIMP 7 oz 25.99 9 oz 27.99</th>
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<td><strong>FILET MIGNON</strong></td>
<td>CENTER-CUT FILET SERVED OVER HERB PEPPERCORN DEMI-Glace 7 oz 26.99 9 oz 29.99</td>
<td>PORTERHOUSE STEAK**</td>
<td>TWO STEAKS IN ONE! OUR FAMOUS 20 oz CERTIFIED ANGUS BEEF® BONE-IN NY STRIP AND FILET 31.99</td>
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<tr>
<td><strong>RIBEYE STEAK</strong></td>
<td>HAND-CUT, BONELESS CERTIFIED ANGUS BEEF® 12 oz 25.99 16 oz 29.99</td>
<td><strong>FILET OSCAR</strong></td>
<td>OUR 7 oz CENTER-CUT FILET MIGNON TOPPED WITH JUMBO LUMP CRABMEAT DRIZZLED WITH LEMON BUTTER AND LIGHTLY GRILLED ASPARAGUS SPEARS 34.99</td>
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<td><strong>BONE-IN RIBEYE</strong></td>
<td>21 oz CERTIFIED ANGUS BEEF® BONE-IN RIBEYE IS OUR MOST FLAVORFUL STEAK 35.99</td>
<td><strong>NEW YORK STRIP</strong></td>
<td>12 oz CENTER-CUT CERTIFIED ANGUS BEEF® 27.99</td>
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**GREAT STEAK ENHANCEMENTS**

| SAUTÉED MUSHROOMS | 3.99 |
| DANISH BLUE CHEESE & GARLIC BUTTER | 2.99 |
| CARAMELIZED GRILLED ONIONS | 2.99 |
| SHRIMP (Fried, Grilled, Coconut) | 6.99 |
| OSCAR (jumbo lump crabmeat drizzled with lemon butter sauce and asparagus) | 6.99 |
| CRAB CAKE | 9.99 |

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**CLAIM JUMPER CLASSICS**

All Classics and Combos are served with roasted vegetables, one side and a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar.

Upgrade to a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99.

- **ROTISSERIE CHICKEN**
  - Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection 17.99

- **BBQ BABY BACK PORK RIBS**
  - Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled
  - Full 25.99    Half 18.99

- **BEEF RIB SUPPER**
  - Certified Angus Beef® slow-roasted then flame-broiled and loaded with flavor – will satisfy your hearty appetite 21.99

- **ROASTED TRI-TIP**
  - Slow-roasted and sliced over herb peppercorn demi-glace. Served only Medium Rare to Medium 18.99

- **SHRIMP**
  - Choices include grilled shrimp, fried shrimp or coconut shrimp 19.99

**COMBOS**

- **MINERS COMBO** 26.99
  - Choose Two Claim Jumper Classics

- **ORE CART** 29.99
  - Choose Three Claim Jumper Classics

**SIDES**

- Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Three Cheese Potatocakes, Baked Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries

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BURBANK-5/16 - 305286
HOMEMADE DESSERTS

RED VELVET CUPCAKE A Southern classic with a hint of chocolate, topped with cream cheese frosting 4.99

CHOCOLATE MOTHERLODE CAKE Six decadent layers of chocolate cake and rich chocolate fudge icing, topped with walnuts. Featured on the Food Network as one of America’s “Top 5 Most Decadent Desserts” and great for sharing! 11.99 À la mode add 2.00

ORIGINAL SCRATCH CARROT CAKE Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 7.99

WORLD’S SMALLEST SUNDAE Vanilla ice cream topped with hot fudge, whipped cream and toasted almonds 3.99

COOKIE FINALE Two double chocolate chip cookies topped with vanilla ice cream, hot fudge, caramel and whipped cream 7.99 Fresh Baked Chocolate Chip Cookie à la carte 3.99

SALTED CARAMEL MUD PIE Dulce de Leche ice cream mounded high inside a crushed pretzel crust drizzled with salted caramel 8.99

CREAM CHEESE PIE Homemade daily with Philadelphia® Cream Cheese, our cream cheese pies trump any cheesecake 7.99 Original with Lorna Doone Crust or Raspberry White Chocolate

BEVERAGES

BOTTOMLESS BEVERAGES Barq’s Root Beer Coke Diet Coke Sprite Hi-C Orange Iced Tea Dr Pepper

CJ PUNCH Our own creation of orange, pineapple and cranberry juices

CHOCOLATE CHIMP Blend of banana, chocolate syrup and cream

SHAKES & FLOATS Vanilla Chocolate Strawberry IBC Root Beer Float

SMOOTHIES Strawberry Strawberry-Banana

SLUSHIES Strawberry Strawberry-Banana Pineapple-Coconut

RED BULL ENERGY DRINK Red Bull Sugarfree

HOT TEAS English Tea Time Green Tea Earl Grey Cozy Chamomile (decaf)

LEMONADE Made fresh daily

STRAWBERRY LEMONADE Made fresh daily

ARNOLD PALMER

IBC ROOT BEER 12 oz glass bottle

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LUNCH MENU

MONDAY– FRIDAY • 11AM– 4PM
Add Cup of Soup, or Small Green or Small Caesar Salad to selections for 3.99

8.99 SELECTIONS
CALIFORNIA CITRUS SALAD
SPINACH SALAD

OR PICK YOUR COMBO
Start with choice of Small Green or Small Caesar Salad
And Pick 1
• Cup of Homemade Soup
• Lunch Loaded Potato Skins

9.99 SELECTIONS
CHICKEN TENDERLOIN Served with shoestring fries
ALL AMERICAN GRILLED CHEESE SANDWICH Served with shoestring fries

PRODUCE BAR

OR PICK YOUR COMBO
Start with choice of Small Green or Small Caesar Salad
And Pick 1
• Lunch Calamari
• Lunch Spinach Dip
• 2 Mini Sliders with shoestring fries
• Buffalo Chicken Bites

10.99 SELECTIONS
FISH TACOS Served with shoestring fries
ALL AMERICAN GRILLED CHEESE SANDWICH Choice of Bacon or Tomato Served with shoestring fries
STUFFED BAKER
CHICKEN CAESAR SALAD

OR PICK YOUR COMBO
Start with choice of Small Green or Small Caesar Salad
And Pick 1
• 3 Mini Sliders with shoestring fries
• ½ Roasted Turkey Sandwich with shoestring fries
• ½ Cashew Chicken Salad Sandwich with shoestring fries

11.99 SELECTIONS
BBQ CHICKEN SALAD
CHINESE CHICKEN SALAD
CHOPPED COBB SALAD

OR PICK YOUR COMBO
Start with choice of Small Green or Small Caesar Salad
And Pick 1
• ½ Club Sandwich with shoestring fries
• ½ BBQ Chicken Sandwich with shoestring fries
• Lunch Chicken Tenders with shoestring fries

12.99 SELECTIONS
WIDOW MAKER BURGER* Served with shoestring fries
CHICKEN POT PIE Served with fresh fruit
SIMPLY GRILLED CHICKEN BREAST Served with mashed potatoes and roasted vegetables
ROASTED TRI-TIP* Served with mashed potatoes and roasted vegetables

PRODUCE BAR AND BOWL OF SOUP COMBO
PRODUCE BAR AND BAKED POTATO COMBO

OR PICK YOUR COMBO
Start with choice of Small Green or Small Caesar Salad
And Pick 1
• 6 Wings with shoestring fries
• 4 Mini Sliders with shoestring fries
• Coconut Shrimp with Thai slaw

13.99 SELECTIONS
WIDOW MAKER BURGER* Served with shoestring fries
CHICKEN POT PIE Served with fresh fruit
SIMPLY GRILLED CHICKEN BREAST Served with mashed potatoes and roasted vegetables
ROASTED TRI-TIP* Served with mashed potatoes and roasted vegetables

PRODUCE BAR AND BOWL OF SOUP COMBO
PRODUCE BAR AND BAKED POTATO COMBO

OR PICK YOUR COMBO
Start with choice of Small Green or Small Caesar Salad
And Pick 1
• 6 Wings with shoestring fries
• 4 Mini Sliders with shoestring fries
• Coconut Shrimp with Thai slaw

14.99 SELECTIONS
ATLANTIC SALMON* Served with rice pilaf
SALMON CAESAR SALAD
ORIGINAL TRI-TIP DIP* Served with shoestring fries
HICKORY CHICKEN Served with mashed potatoes and green beans
SHRIMP FRESCA PASTA
ROASTED TRI-TIP AND SHRIMP* Served with mashed potatoes and roasted vegetables
ROTISSERIE CHICKEN Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection

Claim Jumper is a 100% trans-fat free restaurant. Gluten-sensitive menu available, ask your server.
If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.
*Our Meat and Seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Nutritional information available upon request. BURBANK-4/16 - 308286
LEMON PEPPER ZUCCHINI 9.99

THREE CHEESE POTATOCAKES 9.99

Please specify VEGETARIAN when ordering from this menu. These menu selections contain no meat, fish, poultry, shellfish or product derived from these sources, but may contain dairy or eggs. Please be aware that non-vegetarian products are prepared in our restaurant and, therefore, cross contamination may occur.

**APPETIZERS**

CHINESE SALAD Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 14.99

BBQ SALAD With corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce 14.99

CHOPPED COBB SALAD Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 14.99

VEGETARIAN CHEESEBURGER Made with a Vegetable Patty, Cheddar and Thousand Island dressing 11.99

**ENTRÉES**

VEGETARIAN STUFFED BAKER Includes Small Green Salad Tossed with roasted vegetables, melted Jack and Cheddar cheese and fresh salsa 11.99

SPINACH SALAD Tossed with crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 9.99

BLACK TIE PASTA Bow-tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99

**VEGETARIAN SELECTIONS**

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VEGETARIAN CHEESEBURGER Made with a Vegetable Patty, Cheddar and Thousand Island dressing 11.99

**APPETIZERS**

BUFFALO CHICKEN WINGS 13.99

LOADED SKINS 9.99

BURGERS | SANDWICHES | SALADS

Burgers and Sandwiches are served on a Gluten-sensitive bun

HICKORY BBQ BURGER 14.99

No Thousand Island

CLASSIC CHEESEBURGER 12.99

No Thousand Island

**ENTRÉES**

BLACK TIE CHICKEN PASTA Backened chicken, GLUTEN-FREE penne pasta and oven-roasted tomatoes, tossed in creamy Alfredo sauce 15.99

BBQ BABY BACK PORK RIBS Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full 25.99 Half 18.99

ROTISserie CHICKEN Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection 17.99

RIBS & CHICKEN Half portion of Baby Back Pork Ribs paired with Rotisserie Chicken 26.99

ATLANTIC SALMON* Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and mashed potatoes 22.99

STUFFED CHICKEN BAKER Baked potato stuffed with blackened chicken and roasted vegetables, topped with melted Cheddar and Jack cheese 14.99

TOP SIRLOIN* Certified Angus Beef® top sirloin 7 oz 19.99 9 oz 21.99

FILET MIGNON** Center-cut filet 7 oz 26.99 9 oz 29.99

RIBEYE STEAK* Hand-cut, boneless Certified Angus Beef® 12 oz 25.99 16 oz 29.99

BONE-IN RIBEYE* 21 oz Certified Angus Beef® Bone-in ribeye is our most flavorful steak 35.99

NEW YORK STRIP* 12 oz center-cut Certified Angus Beef® 27.99

PORTERHOUSE STEAK* Two steaks in one! Our famous 20 oz Certified Angus Beef® bone-in NY strip and filet 31.99

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Disclaimer: We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-sensitive menu item.

GLUTEN-SENSITIVE

BUFFALO CHICKEN WINGS 13.99

LOADED SKINS 9.99

HICKORY BBQ BURGER 14.99

No Thousand Island

CLASSIC CHEESEBURGER 12.99

No Thousand Island

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Keep Claim Jumper in mind for party platters! Visit www.claimjumper.com to view the complete Party Platter menu.
PARTY PLATTERS

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Visit www.claimjumper.com to view the complete Party Platter menu.

PARTY PLATTERS ARE AVAILABLE FOR YOUR NEXT HOME OR OFFICE EVENT.
Whether you’re planning a party, business meeting or corporate dinner, let us prepare your meal.

CLAIM JUMPER HAS A WIDE VARIETY OF PLATTERS AVAILABLE THAT ACCOMMODATE 4-6 AND 8-10 PEOPLE.

CHOOSE FROM APPETIZERS, SALADS, CJ FAVORITES, SANDWICH PLATTERS, FAMILY STYLE ENTREES, DESSERTS AND BREAKFAST.
Platters can be ordered in person, online or over the phone at least 2 hours in advance.

Breakfast Tacos
Roasted Tri-Tip Platter
Salad Platters
Rib and Rotisserie Platter
Shrimp Fresca Platter
Fish Taco Platter

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