

LATE NIGHT MENU

11pm – 7am • Egg Whites Available for 1.00*

BREAKFAST

AMERICAN BREAKFAST* Two eggs any style with bacon, sausage or ham steak, hash browns and toast 13.99

COUNTRY FRIED STEAK & EGGS* Certified Angus Beef® seasoned, breaded and topped with homemade country gravy, served with two eggs any style, hash browns and toast 17.49

FULL HOUSE* Two eggs any style with bacon, sausage or ham steak, pancakes and hash browns 14.99

BUILD YOUR OMELET* Choice of cheese and three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes or jalapeños. Served with hash browns and toast 14.99
Each additional ingredient .99

SIDES

ADD FRESH BERRIES 3.99
SEASONAL FRUIT Small... 4.99 Plate..9.99

FRESHLY BAKED BREAKFAST PASTRIES 4.99
Ask your server for selections

APPETIZERS

CHIPS AND SALSA 5.99

LOADED SKINS Roasted potatoes topped with Jack and cheddar cheese and bacon. Served with chive dip 10.99

MOZZARELLA STICKS Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 9.99

SHRIMP COCKTAIL Cold, boiled shrimp in our tangy cocktail sauce, served over shredded lettuce 12.99

ONION RINGS Topped with Parmesan garlic and served with ranch dipping sauce 9.99

CHILI NACHOS Black bean and steak chili with cheddar cheese over crisp chips, topped with pico de gallo, sour cream and avocado. Served with salsa 11.99

BUFFALO CHICKEN WINGS Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping 14.99
Smaller Portion 9.99

SOUPS • SALADS

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

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

NEW ENGLAND CLAM CHOWDER Thick and creamy with premium clams, potatoes, onions and celery
Cup 6.99 Bowl 8.99

CHINESE CHICKEN SALAD Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 15.99

BBQ CHICKEN SALAD Grilled chicken with corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with ranch dressing and topped with sweet BBQ sauce 15.99

POTATO CHEDDAR A flavorful soup with fresh baked potatoes and simmered with aged cheddar
Cup 6.99 Bowl 8.99

BURGERS • SANDWICHES • FAVORITES

WIDOW MAKER BURGER* Smoked bacon, onion rings, avocado, cheddar, fresh greens, tomato, mayo and red relish. Served with salt and pepper shoestring fries 14.99

CLASSIC CHEESEBURGER* Cheddar, fresh greens, tomato and Thousand Island dressing. Served with salt and pepper shoestring fries 12.99

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato and garlic aioli. Served with salt and pepper shoestring fries 14.99
Add Avocado 1.99

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. Served with salt and pepper shoestring fries 14.99

CHICKEN TENDERLOIN DINNER Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries 14.99

ALL AMERICAN GRILLED CHEESE SANDWICH

Double-thick cheddar and American cheeses, served between Parmesan-buttered grilled sourdough. Served with salt and pepper shoestring fries 9.99 Add bacon or tomato .99

COCONUT SHRIMP Coconut-crusting shrimp served with sweet and spicy sauce, Sriracha honey and shoestring french fries 18.99

SPAGHETTI & MEATBALLS Crushed tomato and basil marinara with meatballs 14.99

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

TOP SIRLOIN* Certified Angus Beef® top sirloin. Served on top of herb peppercorn demi-glace, with roasted vegetables and one side choice 7 oz 19.99 9 oz 21.99

RIBEYE STEAK* Hand-cut boneless USDA Choice, served with roasted vegetables and one side choice 12 oz 26.99

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE

DOUBLE CHOCOLATE CHIP COOKIE Loads of white and dark chocolate chips suspended in a brown sugar butter dough. Served warm upon request 3.99

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

ORIGINAL SCRATCH CARROT CAKE Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 8.99

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

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, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Nutritional information available in the Nutritional Guide.

MARTINIS AND COCKTAILS



PERFECT PATRÓN MARGARITA



ULTIMATE PEPPER MARY

KETEL COSMOPOLITAN

Ketel One Vodka, triple sec, cranberry juice and fresh lime juice 10.00

LONG ISLAND ICED TEA

Classic blend of vodka, gin, rum, triple sec, fresh sweet & sour and a splash of Coca-Cola 9.00

PERFECT PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, fresh lime juice and a splash of fresh sweet & sour 12.00

ABSOLUT LEMON DROP

Absolut Citron Vodka, triple sec and fresh lemon juice 10.00

MAI TAI

Trio of rums: Cruzan 151, Myers's Original Dark and Bacardi Superior Rums, mixed with our homemade Mai Tai recipe 10.00

ULTIMATE PEPPER MARY

Absolut Peppar Vodka mixed with Demitri's Bloody Mary Seasoning 10.00

BEER

Budweiser 5.50

Bud Light 5.50

Coors Light 5.50

Miller Lite 5.50

Michelob Ultra 6.00

Sam Adams Boston Lager 6.50

Angry Orchard Crisp Apple Hard Cider 6.50

O'Douls (Non-Alcoholic) 5.50

Heineken 6.50

Stella Artois 6.50

Dos Equis Lager 6.50

Corona Extra 6.50

Additional Bottle Selections Available

WINES

	Glass	Bottle
Beringer White Zinfandel - California	6	23
Ecco Domani Pinot Grigio - Italy	7	27
Kendall-Jackson "Vintner's Reserve" Chardonnay - California	10	39
Mirassou Winery Pinot Noir - California	7	27
Kenwood Yulupa Merlot - California	7	27
Kendall-Jackson "Vintner's Reserve" Cabernet Sauvignon - California	10	39

BREAKFAST COCKTAILS

BLOOD ORANGE MIMOSA

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, Lindemans Framboise Lambic Beer and blood orange juice 11.00

RUBY RED BERRY BELLINI

Grand Marnier Raspberry Peach Liqueur, La Marca Prosecco, raspberry and peach 11.00

SPARKLING STRAWBERRY MOJITO

Bacardi Superior Rum, La Marca Prosecco, fresh mint and strawberry 11.00

RED PEACH MULE

Grand Marnier Raspberry Peach Liqueur, ginger beer and fresh lime juice 11.00