

CLAIM JUMPER[®]

ALLOY - BREAKFAST

\$15.99 Per Person for groups of 12 or more (pre-arranged)

Includes a Beverage and Entrée

ENTRÉES

3 of a Kind*

Two eggs any style with bacon, sausage or ham steak and pancakes

American Breakfast*

Two eggs any style with bacon, sausage or ham steak, hash browns and toast

Breakfast Burrito*

Scrambled eggs, chorizo, hash browns, Cheddar and Jack cheeses wrapped in a flour tortilla, served with salsa, sour cream and fresh fruit

Denver Omelet*

Three egg omelet stuffed with ham, sautéed onions, peppers and Cheddar cheese, served with hash browns and toast

Pancake Stack

Full stack of buttermilk pancakes with maple syrup

California Omelet*

Three egg omelet stuffed with tomato, broccoli, Cheddar cheese and spinach, topped with avocado, served with hash browns and toast

French Toast

Grilled, thick-sliced sourdough bread, soaked in a sweetened cinnamon egg cream

BEVERAGES

Juice, Milk

Bottomless Beverages

Barq's Root Beer, Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Hi-C Orange, Lemonade, Iced Tea, Tropical Tea, Coffee

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 food borne illness, especially if you have certain medical conditions. A Suggested Gratuity of 18% is customary for parties of 8 or more. The payment and amount of gratuity is always discretionary. For convenience, we will show you this amount on guest checks for larger parties.

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COPPER MINERS MENU-LUNCH

\$16.99 Per Person for groups of 12 or more (pre-arranged)
Includes a Beverage and Entrée

ENTRÉES

California Citrus Salad

Char-grilled chicken, 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

BBQ Chicken Salad

Char-grilled chicken 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

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 10.49
*Grilled or Fried

Widow Maker Burger*

Smoked bacon, hand-battered onion rings, avocado, double thick Cheddar, mayo and red relish. Served with salt and pepper shoestring fries

Chicken Club Wrap

Grilled chicken breast with cheese, bacon, lettuce mix, tomatoes, avocado and ranch dressing . Served with salt and pepper shoestring fries

Chicken Tenderloin Dinner

Handbreaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries

Spaghetti & Meatballs

Crushed tomato basil marinara with meatballs

Stuffed Baker

Baked potato stuffed with charbroiled or blackened chicken and roasted vegetables, topped with melted Cheddar and Jack cheese. Drizzled with creamy Alfredo sauce

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

BEVERAGES

Bottomless Beverages

Barq's Root Beer, Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Hi-C Orange, Lemonade, Iced Tea, Tropical Tea

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GOLD MINERS MENU

\$26.99 Per Person for groups of 12 or more (pre-arranged)

Includes a Beverage, Salad and Entrée

SALADS

Green Salad Blend of romaine, iceberg and carrots with tomatoes, mushrooms, cheddar cheese and croutons

Caesar Salad Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing

ENTRÉES

Chopped Cobb Salad

Char-grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing

BBQ Baby Back Pork Ribs

A half rack of our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled. Served with mashed potatoes and roasted vegetables

Absolut Tortelloni

Cheese tortelloni and blackened chicken, tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley

Grilled Shrimp

Grilled shrimp marinated in papaya and cilantro, served over rice with roasted vegetables

Shrimp Fresca Pasta

Parmesan-crusting shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce

Atlantic Salmon

Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and rice pilaf

Top Sirloin*

9 oz Certified Angus Beef[®] top sirloin served with a side of herb peppercorn demi-glace. Served with mashed potatoes

Roasted Tri-Tip*

Certified Angus Beef[®] slow-roasted and sliced over herb peppercorn demi-glace. Served only Medium Rare to Medium. Served with mashed potatoes and roasted vegetables

Tilapia Bianca*

Pan-seared tilapia topped with artichoke hearts and sautéed shrimp in a sherry cream sauce

Hickory Chicken

Marinated and grilled boneless chicken breast brushed with our smoky BBQ sauce then topped with sautéed mushrooms and melted Jack cheese. Served with mashed potatoes and green beans

BEVERAGES

Bottomless Beverages

Barq's Root Beer, Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Hi-C Orange, Lemonade, Iced Tea, Tropical Tea

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SILVER MINERS MENU

\$21.99 Per Person for groups of 12 or more (pre-arranged)

Includes a Beverage, Salad and Entrée

SALADS

Green Salad Blend of romaine, iceberg and carrots with tomatoes, mushrooms, cheddar cheese and croutons

Caesar Salad Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing

ENTRÉES

Chopped Cobb Salad

Char-grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing

Chicken Tenderloin Dinner

Handbreaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries

Country Fried Steak

Certified Angus Beef[®] seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes

Clubhouse Sandwich

Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda and garlic aioli. Served with salt and pepper shoestring fries

Meatloaf & Mashed Potatoes

Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick and served with herb peppercorn demi-glace, mashed potatoes and roasted vegetables

Simply Grilled Chicken Breast

Marinated, grilled and served with mashed potatoes and roasted vegetables

Chopped Steak*

10 oz Certified Angus Beef[®] ground steak topped with: grilled onions, Cheddar cheese and diced tomatoes or grilled onions, sautéed mushrooms and herb peppercorn demi-glace. Served with mashed potatoes

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

Black Tie Chicken Pasta

Blackened chicken, bow tie pasta, spinach tortelloni and oven-roasted tomatoes, tossed in creamy Alfredo sauce

Widow Maker Burger*

Smoked bacon, hand-battered onion rings, avocado, double thick Cheddar, mayo and red relish. Served with salt and pepper shoestring fries

BEVERAGES

Bottomless Beverages

Barq's Root Beer, Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper,
Hi-C Orange, Lemonade, Iced Tea, Tropical Tea

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PLATINUM MINERS MENU

\$32.99 Per Person for groups of 12 or more (pre-arranged)
Includes a Beverage, Salad and Entrée

SALADS

Green Salad Blend of romaine, iceberg and carrots with tomatoes, mushrooms, cheddar cheese and croutons

Caesar Salad Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing

ENTRÉES

Ribs & Chicken

Half-rack of Baby Back Pork Ribs paired with Grilled Chicken. Served with mashed potatoes and roasted vegetables

Ribs & Shrimp*

Half-rack of Baby Back Pork Ribs paired with your choice of Grilled or Fried Shrimp. Served with mashed potatoes and roasted vegetables

Shrimp Fresca Pasta

Parmesan-crusting shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce

Roasted Tri-Tip & Chicken*

Certified Angus Beef[®] slow-roasted and sliced over herb peppercorn demi-glace, paired with Grilled Chicken. Served with mashed potatoes and roasted vegetables

BBQ Baby Back Pork Ribs

A full rack of our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled. Served with mashed potatoes and roasted vegetables

Top Sirloin & Shrimp*

7 oz Certified Angus Beef[®] top sirloin served with a side of herb peppercorn demi-glace, paired with your choice of Grilled or Fried Shrimp and served only Medium Rare to Medium. Served with mashed potatoes

Filet Mignon*

7 oz center-cut filet served with a side of herb peppercorn demi-glace. Served with mashed potatoes

Ribeye Steak*

12 oz hand-cut, boneless USDA Choice. Served with mashed potatoes

Atlantic Salmon

Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and rice pilaf

Drunk Chicken

Tender grilled chicken breasts atop two potato cakes topped with our vodka tomato cream sauce with bacon, Parmesan and fresh parsley

BEVERAGES

Bottomless Beverages

Barq's Root Beer, Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Hi-C Orange, Lemonade, Iced Tea, Tropical Tea

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ADDITIONS

STARTERS

Lemon Pepper Zucchini

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

Spinach Artichoke Dip

Blended with 4 cheeses and slow baked. Served with crisp tortilla chips 9.99

Appetizer Platter

A sampling of our favorites: Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces 19.99

Chili Nachos

Steak and black bean chili with melted Jack and Cheddar cheese over crisp chips, topped with pico de gallo, sour cream and avocado. Served with salsa 10.99

GREAT STEAK ADDITIONS

Sautéed Mushrooms 2.99

Bleu Cheese Butter 2.99

Grilled Onions 2.99

Fried or Grilled Shrimp 5.99

HOMEMADE DESSERTS

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" 10.99

Original Scratch Carrot Cake

Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 7.99

Italian Lemon Cake

Five layers of rich cream cake, filled and topped with white chocolate lemon filling 7.99

Red Velvet Cupcake

A Southern classic with a hint of chocolate, topped with cream cheese frosting 3.99

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