

APPETIZERS

Soft Pretzel Sticks Brushed with butter and sprinkled with pretzel salt or dusted with our garlic parmesan topping. Served with spicy mustard 4.99

California Chicken Quesadilla Grilled corn tortillas filled with chicken, jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa and fresh avocado 11.99

Vegetarian California Quesadilla 10.99

Mini Tri-Tip Dips* Tri-tip roasted and simmered in French onion broth, smoked gouda, roasted pasilla peppers and caramelized onions on two mini brioche buns 6.99

Mozzarella Sticks Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 7.99

Hand-Battered Onion Rings Topped with parmesan garlic and served with ranch dipping sauce 6.99

Loaded Skins Penobscot, Maine potatoes topped with jack and cheddar cheese and bacon. Served with ranch dipping sauce 9.99

Steakhouse Flatbread* Blackened tenderloin, sautéed mushrooms, caramelized onions, oven roasted tomatoes and bleu cheese 10.99

Oven Roasted Tomato Flatbread Baked in a stone-hearth with creamy alfredo sauce, mozzarella, smoked gouda, herb-roasted tomatoes and fresh spinach 5.99

Spinach Artichoke Dip Blended with aged parmesan and slow baked. Served with crisp tortilla chips 9.99



Spinach Artichoke Dip

Margherita Pizza Fresh Roma tomatoes, basil, mozzarella and goat cheese 9.99

Calamari Our guests' favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 11.99



Southwest Eggrolls

Southwest Eggrolls Fresh chicken, cilantro, black beans, pasilla and bell peppers fried golden with sweet and spicy and salsa ranch dipping sauces 8.99

Three Cheese Potatocakes Cheddar, jack and aged parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 6.99

Fire-Roasted Artichoke (Seasonal) Balsamic-marinated artichoke steamed and grilled tender to perfection. Served with garlic aioli 8.99

Lemon Pepper Zucchini Lightly fried and piled high then topped with lemon pepper parmesan and served with ranch dipping sauce 7.99

Buffalo Chicken Wings Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild 12.99 Smaller portion 6.99

Seared Blackened Ahi* Sashimi grade, center-cut ahi seared and served with sweet ponzu ginger sauce, spicy Thai slaw and dynamite sauce 13.99

Range Rattlers™ Jumbo jalapeños stuffed with whole shrimp and jack cheese, fried golden brown (4) 9.99 (6) 13.49

Appetizer Combo Something for everyone! Buffalo Wings, Fried Zucchini, Mozzarella Sticks, Loaded Skins, Hand-Battered Onion Rings, Southwest Eggroll and Fire-Roasted Artichoke with dipping sauces No substitutions, please 20.99

HOMEMADE SOUPS

Made-from-scratch daily

New England Clam Chowder Thick and creamy with premium clams, potatoes, onions and celery Cup 4.99 Bowl 6.49

French Onion Caramelized onions in a savory beef broth with homemade croutons and melted Swiss Cup 4.99 Bowl 6.49

Creamy Chicken Tortilla A blend of rotisserie chicken, chiles and onions topped with homemade tortilla strips Cup 4.99 Bowl 6.49

Potato Cheddar A flavorful soup with fresh baked potatoes and simmered with aged cheddar Cup 4.99 Bowl 6.49

Steak Chili Tender pieces of top sirloin, black beans and tomatoes. Topped with onions and cheddar cheese Cup 5.99 Bowl 7.49

Sourdough Bowls Your choice of New England Clam Chowder or Potato Cheddar. Served in a toasted sourdough bowl 8.99 Steak Chili 10.99



Creamy Chicken Tortilla Soup

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

An 18% service charge will be added to parties of 8 or more. 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 in the Saloon Guide.

CLAIM JUMPER'S FAVORITES

Ribs & Shrimp* Half-rack of Baby Back Pork Ribs paired with your choice of Grilled or Fried Shrimp 24.99

Steak & Shrimp* 7 oz Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled or Fried Shrimp 22.99



Ribs & Shrimp

DRAFT BEER

Available in 16 oz, 18 oz and pitchers

Our Own Drafts

CJ Honey Blonde Ale
Brewed by Firestone Walker

CJ Original Red Ale
Brewed by Bayhawk Ales

CJ Hefeweizen
Brewed by Bayhawk Ales

STARTER SALADS

Add to an entrée for 6.29

House Salad Tomatoes, mushrooms, carrots, cheddar cheese, diced egg, crisp bacon and croutons 7.49

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 8.49

Caesar Salad Crisp romaine tossed with aged parmesan, croutons and creamy Caesar dressing 7.49

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 8.49

ENTRÉE SALADS

Chinese Chicken Salad Char-grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing 11.99

California Citrus Chicken Salad Char-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 12.49

Chicken Caesar Salad Char-grilled or blackened chicken, crisp romaine tossed with aged parmesan, croutons and creamy Caesar dressing 11.99

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 11.99

Chopped Cobb Salad Char-grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg, tomatoes with homemade bleu cheese dressing 12.99

Substitute Char-grilled Beef Tenderloin 14.99

Hill Country Salad Chunks of lightly fried chicken and grated cheddar cheese on a bed of crisp greens with tomatoes, bacon, eggs and croutons tossed with ranch or honey mustard dressing 11.99

Steak Salad* Certified Angus Beef® char-grilled and thinly sliced over crisp greens with diced potatoes and eggs, green beans, bleu cheese crumbles, black olives, onions and tomato then tossed with our homemade balsamic vinaigrette 14.99

Seared Ahi Spinach Salad* Sashimi grade, 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 15.49

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FAVORITES

Add Cup of Soup, Small Green or Small Caesar Salad 3.99



Chicken Pot Pie

Chicken Pot Pie CJ classic since 1977. Baked fresh throughout the day. Carrots, onion, mushrooms and peas simmered slow in a savory herb cream sauce and baked in Claim Jumper's flaky pie crust. Served with fresh fruit 12.99

Steak Chili Sourdough Bowl Tender pieces of top sirloin, black beans and tomatoes. Served in a toasted sourdough bowl and topped with onions and cheddar cheese 10.99

Giant Stuffed Baker Giant baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar and jack cheese. Drizzled with creamy alfredo sauce 11.99

Vegetarian Stuffed Baker Stuffed with roasted vegetables, melted jack and cheddar cheese and salsa 9.99

Steak Chili Stuffed Baker Stuffed with tender pieces of top sirloin, black beans and tomatoes. Topped with onions and cheddar cheese 11.99

Country Fried Steak Certified Angus Beef® seasoned, breaded then lightly crisped topped with homemade country gravy. Served with mashed potatoes 15.99 Lighter portion 12.99

Meatloaf & Mashed Potatoes Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick and served over mashed potatoes with herb demi-glace and roasted vegetables 13.99

Tenderloin Tips* Grilled tenderloin tips tossed in an herb demi-glace with sautéed mushrooms and grilled onions atop mashed potatoes. Served with roasted vegetables 12.99

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 13.99

Chicken Tenderloin Dinner Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries 11.99

Simply Grilled Chicken Breast Marinated, grilled and served with mashed potatoes and roasted vegetables 12.99

SEAFOOD

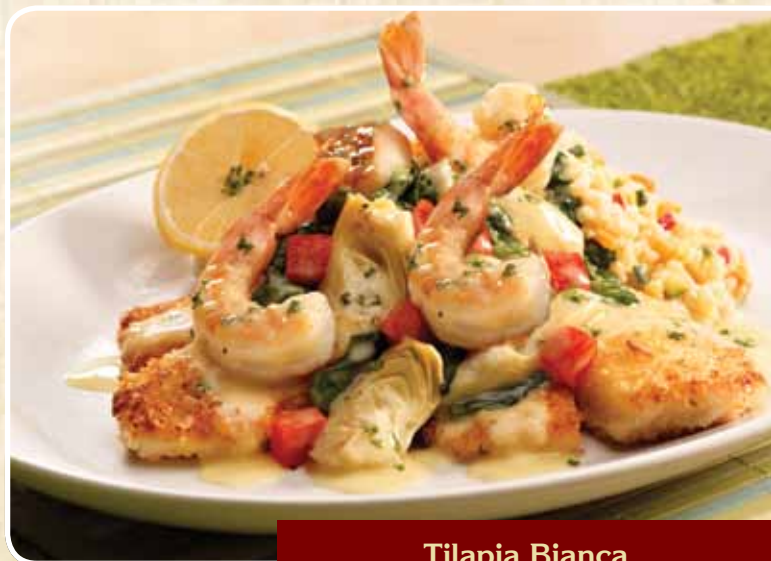
Add Cup of Soup, Small Green or Small Caesar Salad 3.99

Simply Grilled Mahi* Marinated in papaya juice and cilantro, lightly seared, then topped with avocado pico de gallo. Served with rice pilaf and roasted vegetables 17.99

Fish & Chips* Hand-breaded in beer-batter, served with homemade tartar sauce and salt and pepper shoestring fries 14.99

Tilapia Bianca* Pan seared tilapia topped with artichoke hearts and sautéed shrimp in a sherry cream sauce 17.99

Lobster Tail Dinner* A premium 8 oz lobster tail steamed then broiled and brushed with garlic herb butter. Served with rice pilaf and roasted vegetables 27.99



Tilapia Bianca

Norwegian Salmon* Our salmon is flame grilled and brushed with garlic herb butter. Served with roasted vegetables and rice pilaf 20.99 Available blackened or BBQ glazed 21.99

Fried Shrimp Lightly breaded and fried. Served with salt and pepper shoestring fries and cocktail and tartar sauce 14.99

Shrimp Fresca Pasta Parmesan crusted shrimp with tomatoes and spinach served over pasta in a light lemon butter sauce 15.99



Lobster Tail

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ORIGINAL ROTISSERIE SPECIALTIES AND COMBOS

Original Rotisserie Specialties and Combos are served with roasted vegetables, one side and one bread choice

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

Rotisserie Chicken Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection 14.99

Beef Rib Supper Half-rack slow-roasted then flame-broiled and loaded with flavor – will satisfy your hearty appetite 18.99

Roasted Tri-Tip* Certified Angus Beef® slow roasted and sliced over herb demi-glace. Served Medium Rare to Medium only 14.99

BBQ Baby Back Pork Ribs Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full Rack 23.99 Half Rack 18.99

Whiskey-Apple Glazed Chicken Our rotisserie chicken caramelized with a sweet and savory whiskey-apple glaze 15.99

COMBOS

Pork & Beef Ribs Half-rack of Baby Back Pork Ribs paired with Beef Back Ribs 24.99

Beef & Bird Beef Back Ribs and Half Rotisserie Chicken 22.99

Steak & Shrimp* 7 oz Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled or Fried Shrimp 22.99

Ore Cart The ultimate combo! Half-rack of Baby Back Pork Ribs, Beef Back Ribs and Half Rotisserie Chicken 28.99

Ribs & Shrimp* Half-rack of Baby Back Pork Ribs paired with your choice of Grilled or Fried Shrimp 24.99

Roasted Tri-Tip & Shrimp* Certified Angus Beef® slow-roasted and sliced over herb demi-glace paired with your choice of Grilled or Fried Shrimp. Served Medium Rare to Medium only 20.99

Ribs & Chicken Half-rack of Baby Back Pork Ribs paired with Rotisserie Chicken 24.99



GRILLED STEAKS

Hand-cut, all of our steaks are carefully aged from 28 to 35 days.

All steaks are seasoned and flame-broiled, then brushed with garlic-herb butter. All Grilled Steaks are served with a Small Green or Small Caesar Salad, one side and one bread choice.

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

Rare - Red Cool Center **Medium Rare** - Red Warm Center **Medium** - Pink Warm Center
Medium Well - Slightly Pink, Warm Center **Well Done** - No Pink Throughout

Chopped Steak* 12 oz Certified Angus Beef® ground steak topped with: grilled onions, cheddar cheese and diced tomatoes **or** grilled onions, sautéed mushrooms and herb demi-glace 14.99

Top Sirloin* 9 oz Certified Angus Beef® top sirloin. Served with a side of red wine demi-glace 16.99

Claim Jumper K-Bob* Marinated Certified Angus Beef® top sirloin with mushrooms, onions, bell peppers, pasilla peppers and grilled potatoes. Served over rice pilaf 15.99

Substitute Chicken or Grilled Shrimp

Filet Mignon* 7 oz center-cut USDA Choice. Served with a side of red wine demi-glace 24.99

Ribeye Steak* Hand-cut, boneless USDA Choice 12 oz 23.99 16 oz 28.99

New York Strip* 12 oz center-cut USDA Choice 25.99

Porterhouse Steak* Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 28.99

Top Sirloin and Lobster Tail* 7 oz Certified Angus Beef® top sirloin. Served with a premium 8 oz lobster tail 36.99

Filet Mignon and Lobster Tail* 7 oz center-cut USDA Choice filet. Served with a premium 8 oz lobster tail 44.99

GREAT STEAK ADDITIONS

Sautéed Mushrooms 2.99 **Bleu Cheese Butter** 1.99 **Lobster Tail** 21.99
Grilled Onions 1.99 **Shrimp (Fried or Grilled)** 5.99

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BURGERS & SANDWICHES

Served with fresh greens and tomato and choice of one: Spicy Peanut Thai Slaw, Fresh Cut Fruit, Seasoned French Fries
Substitute for a Baked Potato or Sweet Potato add 2.79

All burgers are cooked Medium Well unless otherwise requested and may be substituted with a Boca Patty.

Hickory BBQ Burger* Brushed with mesquite BBQ sauce, topped with smoked bacon, smoked gouda and 1000 Island dressing 11.29

Widow Maker Burger* Smoked bacon, hand-battered onion rings, avocado, double-thick cheddar, mayo and red relish 12.29

Classic Cheeseburger* Double-thick cheddar and 1000 Island dressing 9.99

Frisco Burger* Swiss cheese and 1000 Island dressing on grilled parmesan sourdough 10.29

Sliders* Mini burgers topped with double-thick cheddar. Ask your server for "The Works" 10.99

Roast Turkey On Wheatberry With tomato, crisp greens and mayo 9.69 Add avocado 1.49

Fish Tacos* Drizzled with our chipotle sauce. Topped with pico de gallo and wrapped in warm corn tortillas. Served with our homemade salsa and rice pilaf 9.99

Grilled Cobb Sandwich Grilled chicken, smoked bacon, fresh avocado, bleu cheese crumbles with garlic aioli on grilled herb bread 10.49

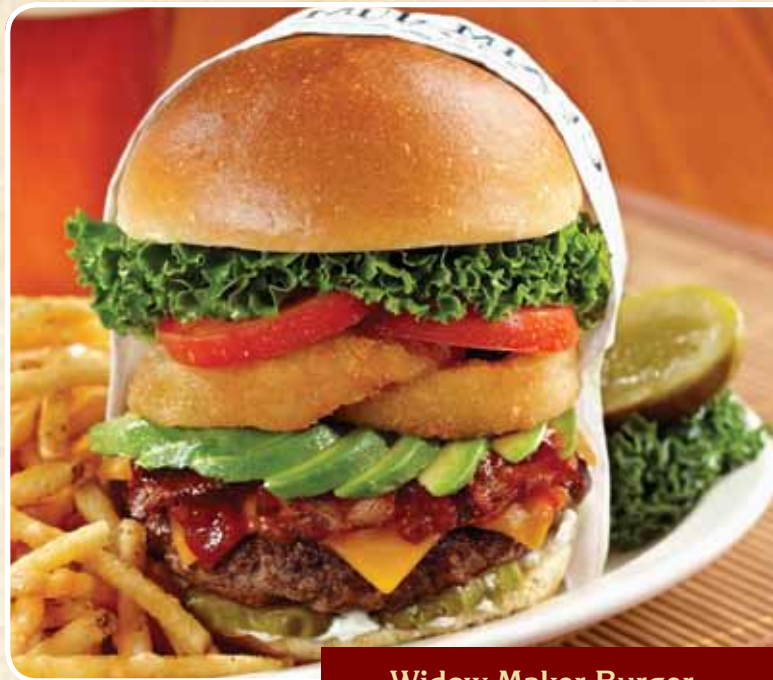
Tuna Salad Sandwich Albacore tuna salad on fresh baked tomato herb bread 9.99 Add avocado 1.49

Clubhouse Sandwich Sliced turkey, sweet ham, smoked bacon, Swiss, smoked gouda and garlic aioli 12.99 Add avocado 1.49

Original Tri-Tip Dip* Slow-roasted and simmered in French onion broth with caramelized onions, roasted pasilla peppers and smoked gouda on a French roll with au jus or sweet BBQ sauce 12.99

Cashew Chicken Salad Sandwich Diced with cashews, celery and curried aioli on fresh baked tomato herb bread 9.39 Add avocado 1.49

BBQ Chicken Sandwich Julienned and tossed with sweet BBQ sauce, smoked gouda and mayo on fresh baked tomato herb bread 9.99



Widow Maker Burger

HEARTH BAKED PIZZAS

Margherita Pizza Fresh Roma tomatoes, basil, mozzarella and goat cheese 9.99



Margherita Pizza

Sausage and Pepperoni Pizza With mild Italian sausage, pepperoni, fresh mozzarella and crushed tomato and basil marinara 10.99

California Works Pizza Sausage, pepperoni, mushrooms, green bell peppers, artichokes and red onions 11.99

BBQ Chicken Pizza With smoked gouda, sliced red onion, sweet BBQ sauce and fresh cilantro 10.99

Steakhouse Flatbread* Blackened tenderloin, sautéed mushrooms, caramelized onions, oven roasted tomatoes and bleu cheese 10.99

Three Cheese Pizza A creamy blend of gouda, mozzarella and parmesan 9.99

Small Pizza and Starter Salad Choice of one of our Starter Salads and one of our handmade pizzas in a smaller version 12.49

PASTAS

Black Tie Chicken Pasta Blackened chicken, bow tie pasta, spinach tortellini and oven roasted tomatoes tossed in creamy alfredo sauce 11.99

Shrimp Fresca Pasta Parmesan crusted shrimp with tomatoes and spinach served over pasta in a light lemon butter 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 13.49

Grilled Chicken Pasta Pasta with char-grilled chicken, tomatoes, artichokes and garlic and tossed with garlic olive oil 12.99

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MINI INDULGENCES

Warm English Toffee Cake A rich brown sugar and date cake nestled in warm toffee sauce with whipped cream and vanilla ice cream 4.29

Red Velvet Cupcake A southern classic with a hint of chocolate, topped with cream cheese frosting 2.99

Mini Hot Fudge Sundae Vanilla ice cream topped with hot fudge, whipped cream and toasted almonds 3.99

Mini I Declair Sweet pastry filled with buttery Bavarian custard served with vanilla ice cream with hot fudge and whipped cream 4.29

Fresh Baked Chocolate Chip Cookie
Baked fresh daily and served warm, topped with semi-sweet chocolate chips 2.89 A la mode add 2.00

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 5.99

Red Velvet Motherlode Cake Six rich layers of red velvet cake and homemade cream cheese frosting 10.99

Cream Cheese Pie

Homemade daily with Philadelphia® Cream Cheese, our cream cheese pies trump any cheesecake 7.89

- Original with Lorna Doone crust
- Raspberry White Chocolate

I Declair Baked fresh daily. Sweet pastry filled with a buttery Bavarian custard atop vanilla ice cream with hot fudge and whipped cream 9.99

Apple Crumb Cobbler Baked granny smith apples with creamy caramel bits, topped with buttery streusel and served with vanilla ice cream 6.99

Brownie Finale Double chocolate walnut brownie served warm and topped with fudge frosting, vanilla ice cream, hot fudge, whipped cream and toasted almonds 6.89

Italian Lemon Cake Five layers of rich cream cake, filled and topped with white chocolate lemon filling 6.99

Jumper's Mud Pie

Mountains of ice cream stuffed into a chocolate cookie crust and topped with whipped cream and toasted almonds 7.99

- Mint Chocolate Chip
- Cookies & Cream

Chocolate Chip Calzone If you love chocolate, you'll love this one! Baked fresh to order in our stone-hearth oven with white and bittersweet chocolate chips, vanilla ice cream and whipped cream. Please allow 15 minutes 7.99

BEVERAGES

Bottomless Beverages

Barq's Root Beer
Coke
Diet Coke
Diet Sprite
Hi-C Orange
Iced Tea
Mr. Pibb
Sprite

Arnold Palmer

IBC Root Beer
12 oz glass bottle

Lemonade

Made fresh daily

Strawberry Lemonade

Made fresh daily

Shakes & Floats

Vanilla
Chocolate
Strawberry
IBC Root Beer Float

Red Bull Sugar Free or Regular

Harney & Sons Hot Teas

Hot Cinnamon Sunset
English Breakfast
Tropical Green Tea
Earl Grey
Passion Plum (Decaf)
Chamomile (Decaf)
Selection may vary

Coffee

LUNCH MENU

Available Monday-Friday from 11:00am to 4:00pm

SOUPS, SALADS AND SANDWICHES

Homemade Soups Made-from-scratch daily!
Choose New England Clam Chowder, Potato Cheddar,
Creamy Chicken Tortilla or French Onion
Cup 4.99 Bowl 6.49 Sourdough Bread Bowl 7.99

Soup and Salad Combos
Choose House or Caesar Salad and Cup of Soup 6.49
Your choice of California Citrus or Spinach Salad
and Cup of Soup 8.99

Sandwich Duos
Choose half Cashew Chicken Salad, Clubhouse,
Albacore Tuna or Roast Turkey Sandwich
With Cup of Soup 7.99
With Small Green or Caesar Salad 7.99
Add French Fries 1.25 Add Avocado 1.00

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 7.99

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 7.99

Chopped Cobb Salad Char-grilled chicken, bleu
cheese crumbles, avocado, bacon, diced egg, tomatoes
with homemade bleu cheese dressing 10.29
Substitute Char-grilled Beef Tenderloin* 12.99

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 8.99

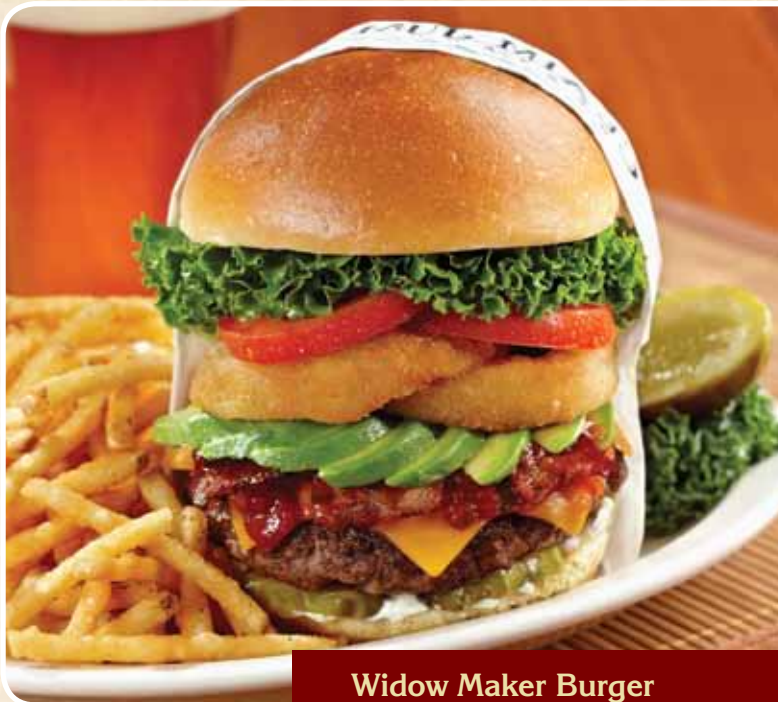
Chinese Chicken Salad Char-grilled chicken with
crunchy noodles, almonds, sesame seeds, green onions,
carrots and cilantro tossed with sweet and spicy peanut
dressing 8.99

Fish Tacos* Drizzled with our chipotle sauce. Topped
with pico de gallo and wrapped in warm corn tortillas.
Served with our homemade salsa and rice pilaf 8.99

Widow Maker Burger* Smoked bacon, hand-
battered onion rings, avocado, double-thick cheddar,
mayo and red relish 12.29

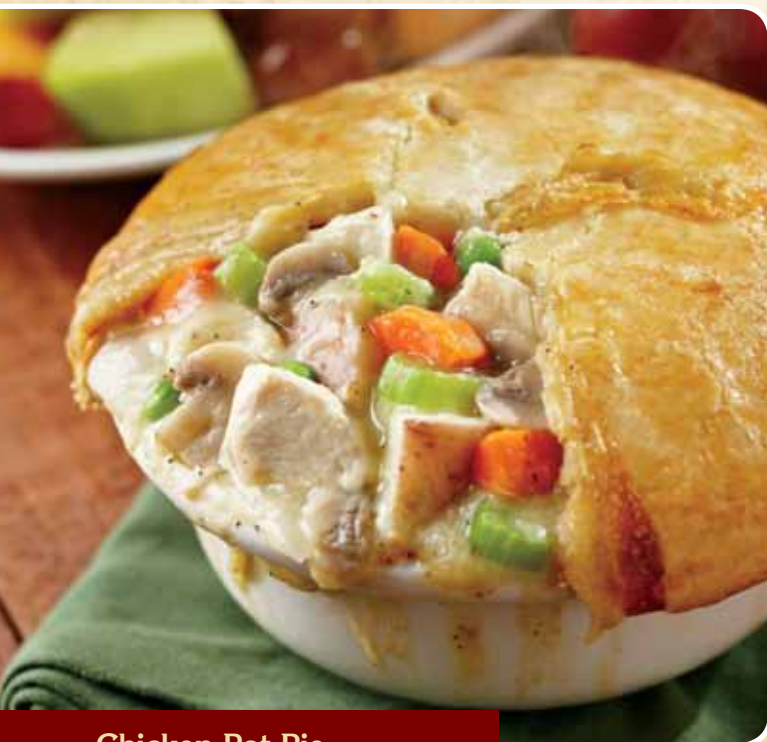
Sliders* Three mini burgers topped with double-thick
cheddar. Ask your server for "The Works" 7.99

Mini Tri-Tip Dips* Tri-tip roasted and simmered
in French onion broth, smoked gouda, roasted pasilla
peppers and caramelized onions on three mini brioche
buns 9.99



Widow Maker Burger

CJ FAVORITES



Chicken Pot Pie

Chicken Pot Pie CJ classic since 1977.
Baked fresh throughout the day. Carrots, onions,
mushrooms and peas simmered slow in a savory
herb cream sauce and baked in Claim Jumper's
flaky pie crust. Served with fresh fruit 9.99

Rotisserie Chicken Our original recipe since 1977. A
half chicken seasoned, slow cooked over open flames and
roasted to perfection. Served with mashed potatoes 12.49

Black Tie Chicken Pasta Blackened chicken,
bow tie pasta, spinach tortellini and oven roasted tomatoes
tossed in creamy alfredo sauce 8.99

Simply Grilled Chicken Breast Marinated,
grilled and served with mashed potatoes and roasted
vegetables 10.99

Roasted Tri-Tip* Certified Angus Beef® slow roasted
and sliced over herb demi-glace. Served Medium Rare to
Medium only. Served with mashed potatoes and roasted
vegetables 11.99

Tenderloin Tips* Grilled tenderloin tips tossed in an
herb demi-glace with sautéed mushrooms and grilled onions
atop mashed potatoes. Served with roasted vegetables 9.99

BBQ Baby Back Pork Ribs Our original tender
ribs basted with our smoky mesquite BBQ sauce then
flame-broiled. Served with mashed potatoes
Half Rack 13.49

Giant Stuffed Baker Giant baked potato stuffed with
charbroiled or blackened chicken and roasted vegetables
topped with melted cheddar and jack cheese. Drizzled with
creamy alfredo sauce 10.99

Chopped Steak* 10 oz USDA Choice ground steak
served with mashed potatoes and topped with: grilled
onions, cheddar cheese and diced tomatoes or grilled
onions, sautéed mushrooms and herb demi-glace 10.99

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— VEGETARIAN SELECTIONS —

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

Fire-Roasted Artichoke (Seasonal) Balsamic-marinated artichoke steamed and grilled tender to perfection. Served with garlic aioli 8.99

California Quesadilla Grilled corn tortillas filled with jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa and fresh avocado 10.99

Oven Roasted Tomato Flatbread* Baked in a stone-hearth with creamy alfredo sauce, mozzarella, smoked gouda cheese, herb-roasted tomatoes and fresh spinach 5.99

Three Cheese Potatoes Cheddar, jack and aged parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 6.99

Lemon Pepper Zucchini Lightly fried and piled high then topped with lemon pepper parmesan and served with ranch dipping sauce 7.99

ENTRÉES

Bow Tie Pasta Bow tie pasta, spinach tortellini and oven roasted tomatoes tossed in creamy alfredo sauce 11.99

Giant Stuffed Baker Giant baked potato stuffed with roasted vegetables, melted jack and cheddar cheese and fresh salsa 9.99

ENTRÉE SALADS

Chinese Salad Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing 11.99

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 11.99

Chopped Cobb Salad Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 12.99

PIZZAS*

Margherita Pizza Fresh Roma tomatoes, basil, mozzarella and goat cheese 9.99

Three Cheese Pizza A creamy blend of gouda, mozzarella and parmesan 9.99

Oven Roasted Tomato Flatbread & Salad Baked in a stone-hearth with creamy alfredo sauce, mozzarella, smoked gouda, herb-roasted tomatoes and fresh spinach. Served with Small Green or Caesar Salad 7.99

Small Pizza & Starter Salad Choice of one of our smaller versions of Margherita or Three Cheese Pizza with choice of Starter Salad 12.49

*Our Oven Roasted Tomato Flatbread and all pizza selections are not provided at the following locations: Buena Park, Fountain Valley and La Mesa.

— GLUTEN-FREE —

Please specify GLUTEN-FREE when ordering from this menu.

These menu items have been modified to be gluten-free. Please be aware that Claim Jumper Restaurant is not a gluten-free establishment and, therefore, cross contamination may occur.

SALADS

California Citrus Chicken Salad Char-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 12.49

• No bleu cheese crumbles

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 11.99

ENTRÉES

Rotisserie Chicken Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection 14.99

Norwegian Salmon** Our salmon is flame grilled and brushed with garlic herb butter. Served with roasted vegetables and mashed potatoes 20.99
Available blackened or BBQ glazed 21.99

Giant Stuffed Baker Giant baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar and jack cheese 11.99

• Decline alfredo sauce

California Chicken Quesadilla Grilled corn tortillas filled with chicken, jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa and fresh avocado 11.99

BBQ Baby Back Pork Ribs Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full Rack 23.99 Half Rack 18.99

Ribs & Chicken Half-rack of Baby Back Pork Ribs paired with Rotisserie Chicken 24.99

GRILLED STEAKS & LOBSTER

Hand-cut, all of our steaks are carefully aged from 28 to 35 days. All steaks are seasoned and flame-broiled, then brushed with garlic-herb butter. All Grilled Steaks are served with a Small Green or Small Caesar Salad, and the choice of one side.

Rare - Red Cool Center

Medium Rare - Red Warm Center

Medium - Pink Warm Center

Medium Well - Slightly Pink, Warm Center

Well Done - No Pink Throughout

Chopped Steak** 12 oz Certified Angus Beef® ground steak topped with grilled onions, cheddar cheese and diced tomatoes 14.99

Top Sirloin** 9 oz Certified Angus Beef® top sirloin 16.99

Claim Jumper K-Bob** Marinated Certified Angus Beef® top sirloin with mushrooms, onions, bell peppers, pasilla peppers and grilled potatoes. Served over rice pilaf 15.99

Substitute Chicken or Grilled Shrimp • Decline Rice Pilaf

Filet Mignon** 7 oz center-cut USDA Choice 24.99

Ribeye Steak** Hand-cut, boneless USDA Choice 12 oz 23.99 16 oz 28.99

New York Strip** 12 oz center-cut USDA Choice 25.99

Porterhouse Steak** Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 28.99

Top Sirloin and Lobster Tail** 7 oz Certified Angus Beef® top sirloin. Served with a premium 8 oz lobster tail 36.99

Filet Mignon and Lobster Tail** 7 oz center-cut USDA Choice filet. Served with a premium 8 oz lobster tail 44.99

Claim Jumper is a 100% trans-fat free restaurant.

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 in the Saloon Guide.