

APPETIZERS



SPINACH ARTICHOKE DIP

SPINACH DIP
Four cheeses, tortilla strips (1060 cal) 12.49
Snack Portion (500 cal) 5.99

CALAMARI ✂
Our guest's favorite! Premium Calamari steak strips, cocktail sauce, spicy peanut Thai Slaw (990 cal) 14.99
Snack Portion (570 cal) 7.99

PARMESAN GARLIC ONION RINGS
Sriracha honey ranch 9.99 (930 cal)
Snack Portion (440 cal) 4.99



LEMON PEPPER ZUCCHINI

LEMON PEPPER ZUCCHINI ✂
Lemon pepper, parmesan, ranch (750 cal) 11.49
Snack Portion (370 cal) 5.99

MOZZARELLA STICKS
Marinara (1010 cal) 10.99
Snack Portion (670 cal) 5.99

PUB PRETZEL
Choice of Jalapeno cream cheese or Sriracha cheese sauce (1070/1110 cal) 6.99
Snack Portion (590/630 cal) 3.99

BUFFALO CHICKEN WINGS GS
Signature spicy sauce, celery, carrots, ranch (1130 cal) 14.99
Snack Portion (610 cal) 8.99



BUFFALO CHICKEN WINGS

LOADED SKINS GS
Bacon, jack, cheddar cheese, chive dip (830 cal) 10.99
Snack Size (230 cal) 5.99

COWBOY CANDIED BACON
Sweet & spicy, maple glazed, thick-sliced bacon (250 cal) 4.99

BONANZA PLATTER ✂
Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini, Mozzarella Sticks. (2150 cal) 21.99
No substitutions, please.

HOMEMADE SOUPS & GARDEN FRESH SALADS



NEW ENGLAND CLAM CHOWDER

NEW ENGLAND CLAM CHOWDER ✂
Fan Favorite. Premium clams, potatoes, onions, celery.
Cup (360 cal) 6.99 Bowl (530 cal) 8.99

POTATO CHEDDAR
Freshly baked potatoes, aged cheddar cheese
Cup (410 cal) 6.99 Bowl (620 cal) 8.99

CREAM CHICKEN TORTILLA
Chicken, chiles, onions, homemade tortilla strips
Cup (110 cal) 6.99 Bowl (170 cal) 8.99

COMSTOCK HOUSE SALAD
Garden greens, tomatoes, carrots, cheddar cheese, diced egg, crisp bacon, croutons (210-570 cal) 8.99



WEDGE SALAD

WEDGE SALAD
Iceberg, house dressing, balsamic glaze, hickory bacon, diced tomato, bleu cheese crumbles, red onions (850 cal) 11.49

ASIAN CHICKEN SALAD ✂
Garden fresh greens, grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, Sweet & Spicy Sesame dressing (580 cal) 15.99

CHOPPED COBB SALAD
Garden greens, grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg, tomatoes, homemade bleu cheese dressing (1130 cal) 15.99

BBQ CHICKEN SALAD
Grilled chicken, corn, jicama, black beans, carrots, tomato, green onions, cilantro, crisp tortilla strips, homemade ranch dressing, sweet BBQ sauce (720 cal) 15.99



BBQ CHICKEN SALAD

CALIFORNIA CITRUS SALAD ✂ GS
Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles, green onions, garden greens, signature citrus vinaigrette dressing (1030 cal) 10.49
Chicken Citrus Salad (1280 cal) 15.99

CAESAR SALAD
Crisp romaine, aged Parmesan, croutons & Caesar dressing (540 cal) 8.99
Chicken Caesar Salad (780 cal) 13.99
Shrimp Caesar Salad (890 cal) 15.99
Tri Tip Caesar Salad (860 cal) 17.99

PRODUCE BAR
Create your own salad from an array of fresh ingredients 12.99 (where available, calories available at the produce bar)

PRODUCE BAR & BOWL OF SOUP
15.99 (where available, calories available at the produce bar)

BURGERS & SANDWICHES

Served with a choice of French Fries (250 cal), BBQ Baked Beans with Sausage (150 cal), Mashed Potatoes (270 cal), Miners Macaroni and Cheese (490 cal), Onion Rings (440 cal), Spicy Peanut Thai Slaw (110 cal), or Fresh-cut Fruit (70 cal)

All Burgers are cooked medium well unless otherwise requested.

Add a Small Green Salad (110-270 cal) or Caesar Salad (220 cal) 3.99 or a Cup of Soup (110-410 cal) 4.29
Upgrade to Loaded Mashed Potatoes (670 cal) or CJ Stacked French Fries (560 cal) 1.49



ORIGINAL TRI-TIP DIP*

ORIGINAL TRI TIP DIP
Slow roasted tri tip caramelized onions, roasted pasilla peppers, smoked Gouda, choice of au jus or sweet BBQ sauce (1170/1250 cal) 15.49

WESTERN CHICKEN SANDWICH
Julienned BBQ Chicken, smoked Gouda, mayo, fresh greens, tomato (1130 cal) 14.49

OLD FAITHFUL SANDWICH
Meatloaf, BBQ sauce, smoked Gouda, garlic aioli, lettuce, red onions, tomatoes (1550 cal) 14.99

BUFFALO CHICKEN WRAP
Warm tortilla, chicken, signature spicy sauce, bleu cheese crumbles, lettuce, tomato, avocado, bacon, tortilla strips (1020 cal) 13.49



FISH TACOS

FISH TACOS
Chipotle sauce, fresh Pico de Gallo, cheese, corn tortillas, homemade salsa
Grilled or Fried (690/900 cal) 13.99

CLUBHOUSE SANDWICH
Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato, garlic aioli (1600 cal) 14.99
Add Avocado 1.99 (adds 200 cal)

CARSON CITY GRILLED CHEESE
Sweet ham, cheddar & American cheese, Parmesan-butter grilled sourdough (1160 cal) 13.99



WAGON MASTER BURGER

WAGON MASTER BURGER
Boneless pork ribs, bacon, BBQ sauce, Sriracha sauce, chipotle aioli, smoked Gouda, fire stick onions, lettuce, tomato & pickles (1520 cal) 15.99

WIDOW MAKER BURGER ✂
Smoked bacon, onion rings, avocado, cheddar, shredded lettuce, tomato, mayo, red relish (1490 cal) 15.49

CLASSIC CHEESEBURGER ✂
Thick cheddar, lettuce, tomato, Thousand Island dressing (830 cal) 13.49
Sliders (1050 cal) 12.49

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. 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. 3/18 - 341058

✂ GUEST FAVORITE

GS GLUTEN SENSITIVE

STEAKS & SIGNATURE ENTRÉES

Steaks, Signature Entrées and Combos are served with a choice of small green salad, Caesar Salad or Cup of Soup and 2 sides

SOUP OR SALAD (Select 1 option)

Small Green Salad **GS** (100-270 cal), Caesar Salad (220 cal) or Cup of Soup (110-410 cal)
Upgrade to a premium California Citrus Salad (480 cal) or Wedge for (420 cal) 1.99

SIDES (Select 2 options)

Baked Potato **GS** (370-540 cal), Mashed Potatoes **GS** (270 cal), BBQ Baked Beans with Sausage (150 cal), Sweet Cream Corn (130 cal), Rice Pilaf (240 cal), Roasted Vegetables **GS** (60 cal), French Fries (250 cal), Miners Macaroni & Cheese (490 cal)
Upgrade to Grilled Herb Asparagus (240 cal), Stuffed Baked Potato (780 cal), Loaded Mashed Potatoes (680 cal), CJ Stacked French Fries (560 cal) or Flash Fried Chipotle Brussel Sprouts (190 cal) for 1.49



BBQ BABY BACK RIBS



THE SHERIFF BONE-IN RIBEYE



SALMON OSCAR*

BBQ BABY BACK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled

Full (1190 cal) 25.99 Half (730 cal) 20.99

ROASTED TRI-TIP

Slow-roasted and sliced, served Medium Rare to Medium (530 cal) 19.99

THE SHERIFF BONE-IN RIBEYE **GS**

21oz Certified Angus Beef® bone-in ribeye is our most flavorful steak (1550 cal) 38.99

TOP SIRLOIN

Certified Angus Beef® top sirloin
7 oz (570 cal) 20.99 9 oz (700 cal) 22.99

ROTISSERIE CHICKEN

Our original recipe since 1977. 1/2 chicken roasted to perfection (980 cal) 17.99

RIBEYE STEAK **GS**

Hand-cut boneless USDA Choice
12 oz (1020 cal) 27.99

SALMON OSCAR **GS**

Grilled salmon filet, lump crabmeat, lemon butter, grilled asparagus (1180 cal) 29.99

ATLANTIC SALMON **GS**

Flame grilled, choice of garlic herb butter (550 cal) or Blackened (410 cal) 23.99

COCONUT SHRIMP **GS**

Sweet & spicy sauce, Sriracha honey
(1300 cal) 19.99

CAJUN COWBOY

12 oz New York Strip center-cut USDA Choice
(880 cal) 28.99

GRILLED SHRIMP

Papaya-cilantro marinade (540 cal) 19.99

BEEF RIB SUPPER

A Jumbo Rib slow roasted
Flame broiled and loaded with flavor-will satisfy your hearty appetite (1760 cal) 24.99

CENTER-CUT FILET

Our most tender steak! Signature Center-Cut Filet Mignon, perfectly lean, served thick and juicy
7 oz (630 cal) 28.99

PORTERHOUSE STEAK

Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet
(1620 cal) 33.99

COMBOS

MINERS COMBO* (pick 2) (650-1950 cal) 26.99

Chicken, BBQ Baby Back Pork Ribs, Roasted Tri-Tip, Andouille sausage, or Shrimp (grilled or coconut shrimp)

ORE CART* (pick 3) (980-2930 cal) 30.99

Chicken, BBQ Baby Back Pork Ribs, Roasted Tri-Tip, Andouille sausage, or Shrimp (grilled or coconut shrimp)

STEAK & SHRIMP*

Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of grilled or coconut shrimp.

7 oz (840/1060 cal) 27.99 9 oz (980/1190 cal) 29.99

SIDES FOR SHARING

Stuffed Baked Potato (770 cal) 5.99 • Loaded Mashed Potato (910 cal) 4.99 • CJ Stacked French Fries (830 cal) 4.99
Miners Macaroni & Cheese (970 cal) 5.29 • BBQ Baked Beans with Sausage (410 cal) 4.99 • Sweet Cream Corn (330 cal) 4.99
Flash Fried Chipotle Brussel Sprouts (380 cal) 6.49 • Grilled Herb Asparagus (240 cal) 6.99

CLAIM JUMPER CLASSICS

Small Green Salad (100-270 cal), Caesar Salad (220 cal) or Cup of Soup (110-410 cal)
Upgrade to a premium California Citrus Salad (480 cal) or Wedge Salad for (420 cal) 1.99



SHRIMP FRESCA PASTA



CHICKEN POT PIE



FISH & CHIPS

SHRIMP FRESCA PASTA **GS**

Parmesan-crusted shrimp, tomatoes, spinach, light lemon butter sauce (2000 cal) 19.99

BLACK TIE PASTA **GS**

Blackened chicken, bow tie pasta, spinach tortelloni, fresh tomatoes, creamy Alfredo sauce (1890 cal) 16.99

JAMBALAYA PASTA

Our version of this Louisiana favorite, peppers, red onions, andouille sausage, roasted chicken, shrimp, Creole gravy, pasta (1280 cal) 19.99

CHICKEN POT PIE **GS**

CJ classic since 1977, Baked fresh throughout the day. Carrots, onions, mushrooms, peas, simmered slowly in savory herb cream sauce, Claim Jumper's flaky pie crust. Fresh fruit (2120 cal) 16.99

CHICKEN FRIED CHICKEN

Southern Fried boneless chicken breast, mashed potatoes, country gravy (1130 cal) 17.49

COUNTRY FRIED STEAK **GS**

Certified Angus Beef, homemade country gravy, mashed potatoes (1070 cal) 17.99

AFTER THE GOLD RUSH

Grilled chicken breast, Marsala wine, mushrooms, roma tomatoes, mashed potatoes (890 cal) 19.99

FISH & CHIPS

Original beer batter, tartar sauce, French fries (1120 cal) 17.99

MEATLOAF & MASHED POTATOES

Beef, pork and vegetables slow baked, tomato, fire stick onions, mashed potatoes, herb gravy, roasted vegetables (1180 cal) 17.99

CHICKEN TENDER DINNER

Hand battered chicken tenders, smoky mesquite sweet BBQ sauce, French fries (1090 cal) 14.99

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PIZZA

Add a Small Green Salad (100-270 cal), Caesar Salad (220 cal) 3.99 or a Cup of Soup (110-410 cal) 4.29



BBQ CHICKEN



TRI-TIP PIZZA

BBQ CHICKEN

Smoked Gouda, red onion, sweet BBQ sauce, fresh cilantro, mozzarella cheese
Personal (890 cal) 8.99 Classic (1970 cal) 14.99

SAUSAGE & PEPPERONI

Mild Italian sausage, pepperoni, fresh mozzarella, marinara
Personal (990 cal) 8.99 Classic (2010 cal) 15.99

PEPPERONI

Pepperoni, fresh mozzarella, marinara
Personal (840 cal) 8.99 Classic (1880 cal) 14.99

VEGGIE WORKS

Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach, tomatoes, feta, marinara, mozzarella cheese
Personal (840 cal) 7.99 Classic (1710 cal) 14.99

TRI-TIP PIZZA

Tender Tri Tip, marinara, onion, mozzarella cheese, cilantro, sweet cream horseradish
Personal (970 cal) 8.99 Classic (1890 cal) 15.99

TRADITIONAL CALZONE

Marinara, ricotta, fresh mozzarella, aged Parmesan, plus 2 pizza toppings (1560-1840 cal) 14.99
Additional toppings (0-140 cal) 1.00 each

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE



BERRY BUTTER CAKE



STRAWBERRY CREAM CHEESE PIE

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" (3410 cal) 12.49

COOKIE FINALE

Double chocolate chip cookies, vanilla ice cream, chocolate, caramel (2480 cal) 8.99
*Double Chocolate Chip Cookie (880 cal) 3.99

BERRY BUTTER CAKE

Put a smile on your face, Delicious, warmed cream cheese butter cake, vanilla ice cream, strawberry sauce, fresh berries (1250 cal) 8.99

BROWNIE FINALE

Double chocolate brownie, fudge frosting, vanilla ice cream 7.99 (1510 cal)
*Double Chocolate Fudge Brownie (1280 cal) 5.49

STRAWBERRY CREAM CHEESE PIE

Philadelphia Cream cheese, Lorna Doone crust, fresh strawberries (1220 cal) 8.99

RASPBERRY WHITE CHOCOLATE CREAM CHEESE PIE

Philadelphia Cream cheese, Lorna Doone crust, fresh raspberries and white chocolate (1570 cal) 8.99
Original Cream Cheese Pie (1170 cal) 7.99

CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting (1920 cal) 8.99

BEVERAGES

Coffee (0 cal)
Milk (400 cal)
Iced Tea (0 cal)
Barq's Root Beer (180 cal)

Lemonade (160 cal)
Hot Tea (0 cal)
Juice (280-330 cal)
Shakes & Floats (610-850 cal)

Bottomless Soft Drinks (0-160 cal)
Tropical Iced Tea (0 cal)
Arnold Palmer (160 cal)

Red Bull Energy Drink (110 cal)
Red Bull Sugar-Free (10 cal)
Red Bull Orange Edition (110 cal)

ZERO PROOF



PINEAPPLE COCONUT LAVA FLOW

Pineapple Juice and Coco López Cream of Coconut blended together then poured over strawberry purée (460 cal) 5.00

BARRACUDA

Apple juice, cranberry juice, and Claim Jumper's Signature Mai Tai mix (210 cal) 5.00

CJ PUNCH

A fresh blend of pineapple, orange and cranberry juices (130 cal) 5.00

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