# LUNCH MENU

**MONDAY– FRIDAY • 11AM– 4PM**

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

## 8.99 SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Citrus Salad</td>
<td>Wedge Salad &amp; Mini Cheese Pizza</td>
</tr>
<tr>
<td>Small Green Salad</td>
<td></td>
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<tr>
<td>Small Green Salad &amp; Mini Cheese Pizza</td>
<td></td>
</tr>
</tbody>
</table>

## 10.99 SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tenderloin</td>
<td>Shoestring french fries</td>
</tr>
<tr>
<td>All American Grilled Cheese Sandwich</td>
<td>Shoestring french fries</td>
</tr>
<tr>
<td>Produce Bar</td>
<td>(where available)</td>
</tr>
<tr>
<td>Fish Tacos</td>
<td>Grilled or fried, shoestring french fries</td>
</tr>
</tbody>
</table>

## 12.99 SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ Chicken Salad</td>
<td></td>
</tr>
<tr>
<td>Asian Chicken Salad</td>
<td></td>
</tr>
<tr>
<td>Chopped Cobb Salad</td>
<td></td>
</tr>
<tr>
<td>Black Tie Chicken Pasta</td>
<td></td>
</tr>
<tr>
<td>Small Green Salad &amp; ½ Western Chicken Sandwich</td>
<td>Shoestring french fries</td>
</tr>
</tbody>
</table>

## 13.99 SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Widow Maker Burger*</td>
<td>Shoestring french fries</td>
</tr>
<tr>
<td>Chicken Pot Pie</td>
<td>Fresh fruit</td>
</tr>
<tr>
<td>Trail Boss Chicken Breast</td>
<td>Grilled chicken breast, mashed potatoes, roasted vegetables</td>
</tr>
<tr>
<td>Lunch Rotisserie Chicken</td>
<td>Mashed potatoes</td>
</tr>
<tr>
<td>Lunch Grilled Shrimp</td>
<td>Rice pilaf</td>
</tr>
</tbody>
</table>

## 15.99 SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Atlantic Salmon*</td>
<td>Rice pilaf</td>
</tr>
<tr>
<td>Shrimp Fresca Pasta</td>
<td></td>
</tr>
<tr>
<td>Lunch BBQ Baby Back Pork Ribs</td>
<td>Mashed potatoes</td>
</tr>
</tbody>
</table>

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

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*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.*

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*SB P.44 FARMS 7/17 - 329363*
Ginger Peach Lemonade
Deep Eddy Peach Vodka, Liber & Co. Fiery Ginger Syrup and fresh lemonade 10.00

Pomegranate Mojito
Bacardi Superior Light Rum, Liber & Co. Real Grenadine, fresh mint and fresh lime juice 10.00

Kentucky Smash
Bulleit Bourbon, Liber & Co. Fiery Ginger Syrup, fresh mint and fresh sweet & sour 10.00

Long Island Iced Tea
Classic blend of vodka, gin, rum, triple sec, fresh sweet & sour and a splash of Coca-Cola 8.50

Cj Spicy Mango Mule
Lunazul Reposado Tequila, Monin Mango Syrup, fresh lime juice and a slice of fresh serrano chili pepper topped with Gosling’s Ginger Beer 10.50

Coconut Spiced Island Mule
Blue Chair Bay Coconut Spiced Rum, Monin Ginger Syrup and fresh lime juice topped with Gosling’s Ginger Beer 10.50

Jenifer’s Mule
Jack Daniel’s Tennessee Whiskey, Monin Mango Syrup and fresh lime juice topped with Gosling’s Ginger Beer 10.00

Cj Gold Margarita
Sauza Gold Tequila, triple sec, fresh sweet & sour and a splash of fresh orange juice topped with a float of Grand Marnier Orange Liqueur 9.00

Perfect Patrón Margarita
Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, fresh lime juice and a splash of fresh sweet & sour 11.50

Honey Pineapple Margarita
Camarena Silver Tequila, Patrón Citrónge Orange Liqueur, pineapple juice, fresh sweet & sour and a drizzle of honey 9.00

Mango Tango
Pura Vida Reposado Tequila, fresh lime juice, Monin Mango and Monin Tangerine Syrups 9.00

Azuñia Blood Orange Margarita
A delicious twist on a classic Margarita, with Azuñia Organic Blanco Tequila, Cointreau Orange Liqueur, Monin Blood Orange Syrup and a juicy orange slice 9.50

Spicy Mango Paloma
Lunazul Reposado Tequila, Monin Mango Syrup, fresh lime juice and a slice of fresh serrano chili pepper topped with O’Grapefruit 10.50

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.*
BOURBON • WHISKEY • SCOTCH

BOURBON BERRY SMASH
Evan Williams Black Label Bourbon, PAMA Pomegranate Liqueur, Tres Agaves Agave Nectar, muddled together with blackberries, mint leaves and lime wedges 9.00

CROWN GRILLED PINEAPPLE
Crown Royal Deluxe Whisky and Licor 43 Vanilla Citrus Liqueur mixed with pineapple juice 9.00

WALKER SOUR
Johnnie Walker Red Label Scotch, honey and Monin Ginger Syrups, with a squeeze of fresh lemon juice 10.00

GIN • VODKA

HENDRICK’S WHITE LINEN
Hendrick’s Gin, St-Germain Elderflower Liqueur, fresh lime juice, Monin Cucumber Syrup and a splash of Sprite 10.00

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

ULTIMATE PEPPER MARY
Absolut Peppar Vodka mixed with Demitri’s Bloody Mary Seasoning 9.50

RASPBERRY MARTINI
Smirnoff Raspberry Vodka, Chambord Black Raspberry Liqueur, fresh raspberry puree, cranberry juice and a splash of Sprite 9.00

ABSOLUT CITRON LEMON DROP
Absolut Citron Vodka, triple sec and fresh lemon juice 10.00

PAMA SOUTHERN SPIKED TEA
Relax with a freshly brewed iced tea spiked with Evan Williams Black Label Bourbon, PAMA Pomegranate Liqueur and Tres Agaves Agave Nectar 9.50

JACK’S BERRY COBBLER
Jack Daniel’s Tennessee Whiskey, Chambord Black Raspberry Liqueur and Tres Agaves Agave Nectar mixed with muddled oranges, lemons and fresh raspberry puree 8.00

JAMESON IRISH WHISKEY BUCK
Jameoson Irish Whiskey and fresh lime juice topped with Gosling’s Ginger Beer 10.00

GIRLS NIGHT OUT
Trio of vodkas: Absolut Mandarin, Absolut Citron and Smirnoff Raspberry, mixed with Monin Passion Fruit Syrup, fresh lemonade and cranberry juice 10.00

DEEP EDDY PEACH PALMER
This Palmer features Deep Eddy Peach Vodka, Tres Agaves Agave Nectar, fresh lime juice and freshly brewed iced tea 9.00

PEACHY COLADA
Deep Eddy Peach Vodka, coconut cream, fresh pineapple and lemon juices, simple syrup and mint leaves all blended smooth 9.00

THE BOTANIST STRAWBERRY COLLINS
The Botanist Gin, handcrafted and artisanal, is combined with Cointreau Orange Liqueur, strawberry puree, fresh sweet & sour, fresh lime juice and tonic water 10.00

ULTIMATE PEPPER MARY
MAI TAI

GUEST FAVORITE

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NEW ENGLAND CLAM CHOWDER
Fan Favorite. Premium clams, potatoes, onions, celery
Cup 6.99     Bowl 8.99

POTATO CHEDDAR
Freshly baked potatoes, aged cheddar cheese
Cup 6.99     Bowl 8.99

LEMON PEPPER ZUCCHINI
Lemon pepper, Parmesan, ranch 10.99

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

MOZZARELLA STICKS
Marinara 10.49

LOADED SKINS
Bacon, Jack, cheddar cheese, chive dip 10.99

SPINACH ARTICHOKE DIP
Four cheeses, tortilla chips 12.49

BANANA PLATTER
Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini, Mozzarella Sticks 20.99
No substitutions, please.

COCONUT SHRIMP
Sweet & spicy sauce, Sriracha honey, spicy peanut Thai slaw 12.49

CRAB CAKE
Lump crabmeat, vegetables, panko breadcrumbs, chipotle, cilantro sauce, lemon butter 16.49

PARMESAN GARLIC ONION RINGS
Sriracha honey ranch 5.99

CALAMARI
Our guests’ favorite! Premium calamari steak strips, cocktail sauce and spicy peanut Thai slaw 14.99

PUB PRETZEL
Choice of jalapeno cream cheese or Sriracha cheese sauce 6.99

BUFFALO CHICKEN WINGS
Signature spicy sauce, celery, carrots, ranch 14.99
Also available mild
Smaller Portion 8.99

COMSTOCK HOUSE SALAD
Garden greens, tomatoes, carrots, cheddar cheese, diced egg, crisp bacon, croutons 8.99

CAESAR SALAD
Crisp romaine, aged Parmesan, croutons 8.99
Chicken Caesar Salad 13.99
Shrimp Caesar Salad 15.99
Tri-Tip Caesar Salad 17.99

WEDGE SALAD
Iceberg, house dressing, balsamic glaze, hickory bacon, diced tomato, bleu cheese crumbles 11.49

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

PRODUCE BAR AND BOWL OF SOUP 15.99

ASIAN CHICKEN SALAD
Garden fresh greens, grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, sweet & spicy peanut dressing 15.99

CALIFORNIA CITRUS SALAD
Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles, green onions. Tossed with garden greens and our signature citrus vinaigrette dressing 10.49
Chicken Citrus Salad 15.99

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

CHOPPED COBB SALAD
Garden greens, grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 15.99
Tri-Tip Cobb Salad* 17.99

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WIDOW MAKER BURGER*  
Smoked bacon, onion rings, avocado, cheddar, lettuce, tomato, mayo, red relish 15.49

CLASSIC CHEESEBURGER*  
Thick cheddar, lettuce, tomato, Thousand Island dressing 12.99

ORIGINAL TRI-TIP DIP*  
Slow-roasted tri-tip, caramelized onions, roasted pasilla peppers, smoked Gouda, choice of au jus or sweet BBQ sauce 15.49

WAGON MASTER BURGER  
Boneless pork ribs, bacon, BBQ sauce, Sriracha sauce, chipotle aioli, Gouda cheese, fire stick onions, lettuce, tomato, pickles 14.99

CLUBHOUSE SANDWICH  
Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato, garlic aioli 14.99 
Add avocado 1.99

CHICKEN CLUB WRAP  
Grilled chicken breast, cheese, bacon, lettuce, tomatoes, avocado, ranch dressing 12.99

CASHEW CHICKEN SALAD SANDWICH  
Curried aioli, celery, fresh greens, tomato 10.99

WESTERN CHICKEN SANDWICH  
Julienned BBQ Chicken, smoked Gouda, mayo, fresh greens, tomato 13.99

CITY SLICKER SLIDERS*  
Mini Cheeseburgers 11.99

GRILLED CHEESE SANDWICH  
Add bacon or tomato. 9.9

CASINO CITY GRILLED CHEESE  
Sweet ham, cheddar & American cheese, Parmesan-butter grilled sourdough 13.99

Add bacon or tomato. 9.9

FISH TACOS  
Chipotle sauce, fresh pico de gallo, cheeses, corn tortillas, homemade salsa Grilled or fried 13.99

OLD FAITHFUL SANDWICH  
Meatloaf, BBQ sauce, Gouda cheese, garlic aioli, lettuce, red onions, tomatoes 14.99

FAVOURITES

CALIFORNIA BAJA CHICKEN  
Marinated chicken breast, Monterey Jack cheese, roasted pasilla peppers, grilled onions, charred tomato, feta cheese, cilantro-green onions 19.99

CHICKEN FRIED CHICKEN  
Southern fried chicken breast, mashed potatoes, country gravy 16.99

CHICKEN TENDERLOIN DINNER  
Hand breaded tenders, smoky mesquite BBQ sauce, shoestring french fries 14.99

DRUNK CHICKEN  
Fork tender grilled chicken breast, potatocakes, bacon-vodka tomato cream sauce 19.99

CHICKEN POT PIE  
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 16.99

COUNTRY FRIED STEAK  
Certified Angus Beef®, homemade country gravy, mashed potatoes 17.95

MEATLOAF & MASHED POTATOES  
Beef, pork and vegetables slow-baked, tomato, caramelized fire stick onions, mashed potatoes, herb poppcorn demi-glace, roasted vegetables 16.49

AFTER THE GOLD RUSH  
Grilled chicken breast, marsala wine, mushrooms, roma tomatoes, potatocakes 19.99

HEARTH BAKED PIZZAS & CALZONES

BBQ CHICKEN  
Smoked Gouda, red onion, sweet BBQ sauce, fresh cilantro Personal 8.99 Classic 14.99

CALIFORNIA WORKS  
Sausage, pepperoni, mushrooms, green bell peppers, artichokes, red onions Personal 8.99 Classic 16.99

SAUSAGE & PEPPERONI  
Mild Italian sausage, pepperoni, fresh mozzarella, grilled chicken and basil marinara Personal 8.99 Classic 15.99

PEPPERONI  
Pepperoni, fresh mozzarella, grilled chicken and basil marinara Personal 8.99 Classic 14.99

TOMATO BASIL  
Fresh tomatoes, basil, mozzarella and goat cheese Personal 7.99 Classic 13.99

VEGGIE WORKS  
Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach and tomatoes, feta, basil marinara Personal 7.99 Classic 13.99

THREE CHEESE  
Smoked Gouda, fresh mozzarella, aged Parmesan Personal 6.99 Classic 13.99

TRADITIONAL CALZONE  
Marinara sauce, ricotta, mozzarella, Parmesan. Choice of two ingredients 14.99 Extra toppings 1.00 each

SPECIALTY CALZONE  
Spinach, artichoke hearts, cream cheese, mozzarella, Alfredo sauce 14.99 Extra toppings 1.00 each

GUEST FAVORITE

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PASTAS
Served with a Small Green Salad, Small Caesar Salad or Cup of Soup
Upgrade to a premium California Citrus Salad or Wedge Salad for 1.99

SHRIMP FRESCA PASTA
Parmesan-crusted shrimp, tomatoes, spinach, light lemon butter sauce 19.99

JAMBALAYA PASTA
Our version of this Louisiana favorite. Peppers, red onions, andouille sausage, roasted chicken, shrimp, Creole gravy, pasta 19.99

BLACK TIE CHICKEN PASTA
Blackened chicken, bow tie pasta, spinach tortelloni, fresh tomatoes, creamy Alfredo sauce 16.49

ABSOLUT TORTELLONI
Cheese tortelloni, blackened chicken, bacon-tomato vodka cream sauce, shredded Parmesan 19.49

SEAFOOD
Served with a Small Green Salad, Small Caesar Salad or Cup of Soup
Upgrade to a premium California Citrus Salad or Wedge Salad for 1.99

FRIED SHRIMP
Shoestring french fries, cocktail, tartar sauce 19.99

FISH & CHIPS
Original beer-batter, tartar sauce, shoestring french fries 17.99

SALMON OSCAR*
Grilled salmon fillet, lump crabmeat, lemon butter, grilled asparagus 29.99

GRILLED SHRIMP
Papaya-cilantro marinade, rice pilaf, roasted vegetables 19.99

SIMPLY GRILLED MAHI*
Papaya-cilantro marinade, lightly seared, fresh avocado pico de gallo, rice pilaf, roasted vegetables 21.99

COCONUT SHRIMP
Sweet & spicy sauce, Sriracha honey, shoestring french fries 19.99

ATLANTIC SALMON*
Flame-grilled, rice pilaf, roasted vegetables, choice of garlic herb butter, blackened or BBQ glazed 22.99

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STEAKS

All steaks are aged, seasoned and flame-broiled, then topped with garlic herb butter. All Grilled Steaks are served with one side choice a Small Green Salad, Caesar Salad or Cup of Soup

Upgrade to a Premium California Citrus Salad or Wedge Salad for 1.99

TOP SIRLOIN\* Certified Angus Beef® top sirloin, herb peppercorn demi-glace 7 oz 20.99 9 oz 22.90

CENTER-CUT FILET* Our most tender steak! Signature Center-Cut Filet Mignon, perfectly lean, served thick and juicy 7 oz 27.99

"THE SHERIFF" BONE-IN RIBEYE* 21 oz Certified Angus Beef® bone-in ribeye is our most flavorful steak 37.99

RIBEYE STEAK* Hand-cut, boneless USDA Choice 12 oz 26.99

PORTERHOUSE STEAK* Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 33.99

NEW YORK STRIP* 12 oz center-cut USDA Choice 27.99

STEAK & SHRIMP* Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, herb peppercorn demi-glaze, paired with your choice of grilled or fried shrimp 7 oz 26.99 9 oz 28.99

CLAIM JUMPER CLASSICS

All Classics and Combos are served with roasted vegetables, one side and Small Green Salad, Caesar Salad or Cup of Soup

Upgrade to a Premium California Citrus Salad or Wedge Salad for 1.99

BBQ BABY BACK PORK RIBS Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled Full 25.99 Half 19.99

ROASTED TRI-TIP** Slow-roasted and sliced, herb peppercorn demi-glaze. Served Medium Rare to Medium 19.99

TEXAS ALL NATURAL ANGUS BEEF* Slow-roasted and sliced over herb peppercorn demi-glaze. Served only Medium Rare to Medium 21.99

SHRIMP Choice of grilled shrimp, fried shrimp or coconut shrimp 19.99

ANDOUILLE SAUSAGE Grilled andouille sausage, BBQ sauce, grilled onions, pasilla peppers 16.99

TRAIL BOSS CHICKEN Marinated, grilled chicken breast 16.99

BEEF RIB SUPPER Slow-roasted then flame-broiled and loaded with flavor—will satisfy your hearty appetite 22.99

MINERS COMBO Choose Two Claim Jumper Classics 25.99

ORE CART Choose Three Claim Jumper Classics 29.99

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

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SB P2 44 FARMS 7/17 - 325063
BERRY BUTTER CAKE
Put a smile on your face. Delicious, warmed cream cheese butter cake, vanilla ice cream, strawberry sauce, fresh berries 8.99

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” 11.99

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

COOKIE FINALE
Double chocolate chip cookies, vanilla ice cream, chocolate, caramel 8.99
Double chocolate chip cookie 3.99

BROWNIE FINALE
Double chocolate brownie, fudge frosting, vanilla ice cream, hot fudge 7.99
Double Chocolate Fudge Brownie 5.49

SALTED CARAMEL MUD PIE
Dulce de Leche ice cream, crushed pretzel crust, salted caramel 8.99

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

STRAWBERRY CREAM CHEESE PIE
Philadelphia Cream Cheese, Lorna Doone Crust, fresh strawberries 8.99
Raspberry White Chocolate Cream Cheese Pie 8.99 Original Cream Cheese Pie 7.99

CHOCOLATE MOTHERLODE CAKE
STRAWBERRY CREAM CHEESE PIE

BEVERAGES

COFFEE
MILK
ICED TEA
BARQ’S ROOT BEER
LEMONADE
HOT TEA
SHAKES
& FLOATS
BOTTOMLESS SOFT DRINKS
RED BULL ENERGY DRINK
RED BULL SUGAR-FREE
RED BULL ORANGE EDITION

HOMEMADE DESSERTS

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SB P2.44 FARMS 7/17 - CB2063
## 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMON PEPPER ZUCCHINI</td>
<td>10.99</td>
</tr>
<tr>
<td>THREE CHEESE POTATOCAKES</td>
<td>9.99</td>
</tr>
<tr>
<td>COMSTOCK HOUSE SALAD</td>
<td></td>
</tr>
<tr>
<td>Tomatoes, carrots, cheddar cheese, diced egg and croutons</td>
<td>8.99</td>
</tr>
<tr>
<td>ASIAN SALAD</td>
<td></td>
</tr>
<tr>
<td>Crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet &amp; spicy peanut dressing</td>
<td>15.99</td>
</tr>
<tr>
<td>BBQ SALAD</td>
<td></td>
</tr>
<tr>
<td>Corn, black beans, carrots, tomato, green onions, cilantro, crisp corn tortilla strips, homemade ranch dressing, sweet BBQ sauce</td>
<td>15.99</td>
</tr>
<tr>
<td>CHOPPED COBB SALAD</td>
<td></td>
</tr>
<tr>
<td>Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans, corn, homemade bleu cheese dressing</td>
<td>15.99</td>
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<tr>
<td>VEGETARIAN CHEESEBURGER</td>
<td></td>
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<tr>
<td>Boca Patty, cheddar, Thousand Island dressing, fresh fruit</td>
<td>12.99</td>
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### Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>VEGGIE WRAP</td>
<td></td>
</tr>
<tr>
<td>Spinach, red onion, avocado, roasted red peppers, tomato, cucumber, olives, feta, cream cheese, ranch dressing, fresh fruit</td>
<td>11.99</td>
</tr>
<tr>
<td>ALL AMERICAN GRILLED CHEESE SANDWICH</td>
<td></td>
</tr>
<tr>
<td>Cheddar, American, Parmesan-buttered grilled sourdough, fresh fruit</td>
<td>10.49</td>
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<tr>
<td>Add tomato .99</td>
<td></td>
</tr>
<tr>
<td>SPECIALTY CALZONE (where available)</td>
<td></td>
</tr>
<tr>
<td>Spinach, artichoke hearts, cream cheese, mozzarella, Alfredo sauce</td>
<td>14.99</td>
</tr>
<tr>
<td>VEGGIE WORKS PIZZA (where available)</td>
<td></td>
</tr>
<tr>
<td>Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach, tomatoes, feta cheese, basil marinara Individual</td>
<td>7.99</td>
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<tr>
<td></td>
<td>14.99</td>
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</tbody>
</table>

### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUFFALO CHICKEN WINGS</td>
<td>14.99</td>
</tr>
<tr>
<td>LOADED SKINS</td>
<td>10.99</td>
</tr>
<tr>
<td>CLASSIC CHEESEBURGER</td>
<td>13.99</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td></td>
</tr>
<tr>
<td>CALIFORNIA CITRUS SALAD</td>
<td>10.49</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td></td>
</tr>
<tr>
<td>CASHEW CHICKEN SALAD SANDWICH</td>
<td>11.99</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td></td>
</tr>
</tbody>
</table>

### Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABSOLUT PASTA</td>
<td></td>
</tr>
<tr>
<td>Gluten-sensitive penne pasta, blackened chicken, bacon-tomato vodka cream sauce, shredded Parmesan. No side option</td>
<td>18.49</td>
</tr>
<tr>
<td>BBQ BABY BACK PORK RIBS</td>
<td></td>
</tr>
<tr>
<td>Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled Full</td>
<td>25.99</td>
</tr>
<tr>
<td>Half 19.99</td>
<td></td>
</tr>
<tr>
<td>ROTISSERIE CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection</td>
<td>17.99</td>
</tr>
<tr>
<td>RIBS &amp; CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Half rack of Baby Back Pork Ribs &amp; Rotisserie Chicken</td>
<td>25.99</td>
</tr>
<tr>
<td>ATLANTIC SALMON**</td>
<td></td>
</tr>
<tr>
<td>Roasted vegetables, mashed potatoes. No side option</td>
<td>22.99</td>
</tr>
<tr>
<td>TOP SIRLOIN*</td>
<td></td>
</tr>
<tr>
<td>Certified Angus Beef® top sirloin 7 oz</td>
<td>20.99</td>
</tr>
<tr>
<td>9 oz 22.90</td>
<td></td>
</tr>
<tr>
<td>FILET MIGNON*</td>
<td></td>
</tr>
<tr>
<td>Center-cut filet 7 oz 27.99</td>
<td></td>
</tr>
<tr>
<td>RIBEYE STEAK*</td>
<td></td>
</tr>
<tr>
<td>Hand-cut, boneless USDA Choice 12 oz</td>
<td>26.99</td>
</tr>
<tr>
<td>THE SHERIFF* BONE-IN RIBEYE**</td>
<td></td>
</tr>
<tr>
<td>21 oz Certified Angus Beef® Bone-in ribeye is our most flavorful steak</td>
<td>37.99</td>
</tr>
<tr>
<td>PORTERHOUSE STEAK*</td>
<td></td>
</tr>
<tr>
<td>Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet</td>
<td>33.99</td>
</tr>
</tbody>
</table>

### Sides

- Baked Potato, Fresh Fruit, Roasted Vegetables, Mashed Potatoes

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

PARTY PLATTERS

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 ALL SIZE PARTIES.

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

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