

Late Night Menu

11PM-6AM
Egg Whites Available for 1.00*

BREAKFAST

AMERICAN BREAKFAST* Two eggs with bacon, sausage, or ham steak, hash browns, toast (920-1350 cal) 13.99

COUNTRY FRIED STEAK & EGGS* Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast (1170-1470 cal) 17.99

BREAKFAST CROISSANT* Fresh baked croissant, ham, eggs, cheese, hash browns or fruit (950/1220 cal) 11.99

FRENCH TOAST Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream (1110 cal) 10.99

STEAK AND EGGS* Charbroiled strip steak, two eggs, hash browns, toast (1240-1420 cal) 19.99

BUILD YOUR OMELET* Hash browns, toast, cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes, or jalapeños (840-1320 cal) 14.99.

SIDES

SEASONAL FRUIT

Small (140 cal) 4.99 Plate (370 cal) 9.99

FRESHLY BAKED BREAKFAST PASTRIES

Ask your server for selections (150-500 cal) 4.99

APPETIZERS

CHIPS AND SALSA (540 cal) 4.99

LOADED SKINS Bacon, Jack and cheddar cheese, chive dip (830 cal) 10.99

MOZZARELLA STICKS Marinara (1010 cal) 10.99

SHRIMP COCKTAIL Shrimp, cocktail sauce (240 cal) 12.99

PARMESAN ONION RINGS Sriracha Honey Ranch (930 cal) 9.99

CHILI NACHOS Black bean steak chili, cheddar cheese, tortilla chips, pico de gallo, sour cream, avocado, salsa (1740 cal) 12.99

BUFFALO CHICKEN WINGS Signature spicy sauce, celery, carrots, ranch (1130 cal) 14.99

Snack Portion (610 cal) 8.99

SOUPS • SALADS

CHOPPED COBB SALAD Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing (1130 cal) 16.99

CAESAR SALAD Crisp romaine, aged Parmesan, croutons & Caesar dressing (540 cal) 8.99

Chicken (780 cal) 14.99

Shrimp (890 cal) 15.99

NEW ENGLAND CLAM CHOWDER Fan Favorite. Premium clams, potatoes, onions, celery

Cup (360 cal) 6.99 Bowl (530 cal) 8.99

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

BURGERS • SANDWICHES • FAVORITES

WIDOW MAKER BURGER* Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish, French fries (1740 cal) 15.49

CLASSIC CHEESEBURGER* American cheese, lettuce, tomato, pickles (830 cal) 13.49

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli (1850 cal) 14.99

Add Avocado (Add 200 cal) 1.99

HICKORY BBQ BURGER* BBQ sauce, smoked bacon, cheddar cheese, lettuce, tomatoes, pickles, French fries (1240 cal) 14.49

CARSON CITY GRILLED CHEESE Sweet ham, cheddar, American cheese, Parmesan-butter grilled sourdough, French fries (1410 cal) 13.99

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

GRILLED SHRIMP Papaya-cilantro marinade, rice pilaf, roasted vegetables (830 cal) 19.99

SPAGHETTI & MEATBALLS Meatballs, tomato basil marinara (1450 cal) 14.99

BLACK TIE CHICKEN PASTA Blackened chicken, bow tie pasta, spinach tortellini, fresh tomatoes, creamy Alfredo sauce (1890 cal) 16.99

TOP SIRLOIN* Certified Angus Beef® top sirloin, French fries, roasted vegetables 8oz (1000 cal)

RIBEYE STEAK* Certified Angus Beef® boneless ribeye, French fries, roasted vegetables 12oz (1340 cal) 27.99

HOMEMADE DESSERTS

DOUBLE CHOCOLATE CHIP COOKIE White & dark chocolate chips (880 cal) 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" (3410 cal) 11.99

ORIGINAL SCRATCH CARROT CAKE Layers of subtly spiced carrot cake, cream cheese frosting (1920 cal) 8.99

COOKIE FINALE Double chocolate chip cookies, vanilla ice cream, chocolate, caramel (2480 cal) 8.99



CHOCOLATE MOTHERLODE CAKE

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIES NEEDS VARY.
ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

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 & Cocktails



MAI TAI



BOGART'S BLOODY MARY

LONG ISLAND ICED TEA

Classic blend of vodka, gin, rum, triple sec, fresh sweet & sour and a splash of Coca-Cola (140 cal) 9

VODKA

BLOOD ORANGE MIMOSA

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, sparkling wine and blood orange juice (240 cal) 11

KETEL COSMOPOLITAN

Ketel One Vodka, triple sec, cranberry juice and fresh lime juice (190 cal) 10

ABSOLUT LEMON DROP

Absolut Citron Vodka, triple sec and fresh lemon juice (170 cal) 10

BOGART'S BLOODY MARY

Bogart's Vodka, Zing Zang Bloody Mary Mix, Twang chili lime seasoning, fresh lime juice and a slice of bacon (260 cal) 11

TITO'S COFFEE MARTINI

Tito's Handmade Vodka, Kahlúa Coffee Liqueur, chilled black coffee, simple syrup and a pinch of salt (640 cal) 10

TEQUILA

PERFECT PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice and a splash of sweet & sour (210 cal) 12\

RUM

MAI TAI

Trio of rums: Don Q 151, Myers's Original Dark and Bacardi Superior mixed with our homemade Mai Tai recipe (420 cal) 10

SPARKLING STRAWBERRY MOJITO

Bacardi Superior Rum, sparkling wine, fresh mint and strawberry (190 cal) 11

BOURBON

BLUEBERRY BRAMBLE

Bulleit Bourbon, St-Germain Elderflower Liqueur, DeKuyper Crème de Cassis, fresh lemon juice, blueberries (187 cal) 11

MULES

TITO'S MULE KICK

Tito's Handmade Vodka and fresh lime juice topped with Q Ginger Beer (210 cal) 11

COFFEE

BAILEYS AND COFFEE

Baileys Irish Cream and fresh hot coffee topped with whipped cream (290 cal) 7

MEXICAN COFFEE

Tequila and Kahlúa with fresh hot coffee topped with whipped cream (240 cal) 8

BEER

Budweiser (150 cal) 5

Bud Light (110 cal) 5

Coors Light (100 cal) 5

Miller Lite (100 cal) 5

Michelob Ultra (90 cal) 5.5

Shiner Bock (140 cal) 5.5

O'Doul's (Non-Alcoholic) (70 cal) 5

Blue Moon Belgian White (160 cal) 6

Heineken (140 cal) 6

ABK Rose (159 cal) 6

ABK Hell Das Blaue Lager (159 cal) 6

Dos Equis Lager (140 cal) 6

Corona Extra (150 cal) 6

Stella Artois (150 cal) 7

Stone IPA (210 cal) 7

WINE

Chateau Ferry Lacombe "Mira"

Rosé (140/583 cal) 10 | 35

Beringer

White Zinfandel (130/520 cal) 7 | 27

Bex

Riesling (140/560 cal) 7 | 27

Kris Artist Cuvée

Pinot Grigio (150/600 cal) 8 | 31

Four Vines

'Naked' Chardonnay (150/600 cal) 8 | 31

Mirassou Winery

Pinot Noir (150/600 cal) 8 | 31

Grayson

Merlot (150/600) 8 | 31

Alexander Valley Vineyards

Cabernet (150/600 cal) 12 | 47