

BREAKFAST MENU

Breakfast Menu Served All Day • Full Menu Available Daily at 11am
Egg Whites Available* 1

BREAKFAST COCKTAILS

BLOOD ORANGE MIMOSA

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

SPARKLING STRAWBERRY MOJITO

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

BOGART'S BLOODY MARY

Bogart's Vodka, Zing Zang Bloody Mary Mix, Twang Bloody Mary 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

3 OF A KIND*

Two eggs with bacon, sausage, turkey sausage or ham steak and pancakes (930-1180 cal) 12.99

AMERICAN BREAKFAST*

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

FULL HOUSE*

Two eggs with bacon, sausage, turkey sausage or ham steak, pancakes, hash browns (1270-1520 cal) 14.99

STEAK AND EGGS*

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

EGGS BENEDICT*

Two poached eggs, English muffin, ham, hollandaise sauce, hash browns (820 cal) 14.99

CRAB BENEDICT*

Two poached eggs, English muffin, spinach, tomato hollandaise, topped with wild caught crab (778 cal) 18.99

COUNTRY FRIED STEAK & EGGS*

Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast (1170-1470 cal) 17.49

DENVER OMELET*

Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, hash browns, toast (1120-1300 cal) 14.99

CALIFORNIA OMELET*

Three egg omelet, tomato, broccoli, cheddar cheese, spinach, avocado, hash browns, toast (1150-1330 cal) 14.99

RANCHERO OMELET*

Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast (1370-1550 cal) 14.99

SEAFOOD OMELET

Shrimp, crab, Jack cheese, peppers, red onions, tomato hollandaise, hash browns, toast (1300-1480 cal) 19.99

SCRAMBLER*

Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast (1170-1350 cal) 15.99

BREAKFAST CROISSANT

Fresh baked croissant, ham, eggs, cheese, hash browns or fruit (950/1220 cal) 11.99
Add Avocado (Add 200 cal) 1.99

BREAKFAST BURRITO*

Scrambled eggs, chorizo, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit (1020 cal) 12.99

VEGGIE BREAKFAST BURRITO*

Scrambled eggs, mushrooms, onions, peppers, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit (920 cal) 12.99

SMOKED SALMON & BAGEL*

Smoked salmon, toasted bagel, red onions, capers, tomatoes, cream cheese (650 cal) 16.49

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
Each additional ingredient (5-110 cal) .99

VEGETARIAN

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.

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch (750 cal) 11.49

ASIAN SALAD

Garden fresh greens, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing (360 cal) 15.99

BBQ SALAD

Corn, jicama, black beans, carrots, tomato, green onions, cilantro, crisp tortilla strips, homemade ranch dressing, sweet BBQ sauce (490 cal) 15.99

VEGETARIAN CHEESEBURGER

Boca Patty, American cheese, fresh greens, tomato, pickles, Thousand Island dressing, fresh fruit (680 cal) 13.49

All of our burgers can be made with a Boca Patty!

CHOPPED COBB SALAD

Garden greens, avocado, black beans, corn, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing (770 cal) 15.99

GLUTEN-SENSITIVE

Disclaimer: We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.
When placing your order, please let your server know that you are ordering a gluten-sensitive menu item.

BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots, ranch (1130 cal) 14.99
Snack Portion (610 cal) 9.99

BBQ BABY BACK PORK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled
Full (1190 cal) 25.99 Half (730 cal) 20.99

FILET MIGNON*

7oz center-cut filet (630 cal) 28.99

ATLANTIC SALMON*

Blackened salmon, roasted vegetables and mashed potatoes (730 cal) 23.99
*No side included

TOP SIRLOIN*

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

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE



ORIGINAL SCRATCH CARROT CAKE



COOKIE FINALE

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

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

COOKIE FINALE

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

ORIGINAL SCRATCH CARROT CAKE

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

GRIDDLE

PANCAKE STACK

Buttermilk pancakes, maple syrup (1520 cal) 9.99

FRENCH TOAST

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

SUPER BERRY WAFFLE

Blueberries, strawberries, raspberries, warm strawberry sauce, whipped cream (670 cal) 12.99

BELGIAN WAFFLE

(470 cal) 8.99

SIDES

BACON

(70 cal) 3.99

SAUSAGE

(320 cal) 3.99

TURKEY SAUSAGE

(380 cal) 3.99

HAM STEAK

(260 cal) 4.99

BURGER PATTY*

(320 cal) 4.99

HASH BROWNS

(340 cal) 3.99

TOAST

(230-410 cal) 2.99

BAGEL AND CREAM CHEESE

(430 cal) 4.99

FRESH FROM OUR BAKERY

(150-500 cal) 4.99

Ask your server for selections

BUTTERMILK BISCUITS & GRAVY

(1010 cal) 7.99

HOT OATMEAL

(380 cal) 6.99

Add fresh berries (Add 50 cal) 3.99

Served 6am-1pm

SEASONAL FRUIT

Small (140 cal) 4.99

Plate (370 cal) 9.99

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

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. 7/19 - 360748 LV

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CLAIM JUMPER®
RESTAURANT
Established in 1977

APPETIZERS

MOZZARELLA STICKS

Marinara (1010 cal) 10.99

PARMESAN GARLIC ONION RINGS

Sriracha honey ranch (930 cal) 9.99

LOADED SKINS

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

SPINACH ARTICHOKE DIP

Four cheeses, tortilla strips (1060 cal) 12.49

CALAMARI

Calamari steak strips, cocktail sauce, spicy peanut Thai Slaw (990 cal) 14.99

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch (750 cal) 11.49

BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots, ranch (1130cal) 14.99
Snack portion (610 cal) 9.99

CHILI NACHOS

Black bean steak chili, cheddar cheese, tortilla chips, pico de gallo, sour cream, avocado, salsa (1740 cal) 12.49

BONANZA PLATTER

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



GARDEN FRESH SALADS & HOMEMADE SOUPS

CHOPPED COBB SALAD

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing (1130 cal) 15.99
Tri-Tip* Cobb (1210 cal) 17.99

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

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

CAESAR SALAD

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

Chicken (780 cal) 14.99

Shrimp (890 cal) 16.99

Tri-Tip* (860 cal) 17.99

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



FAVORITES

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

CHICKEN FRIED CHICKEN

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

COUNTRY FRIED STEAK

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

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 (2120 cal) 16.99

CHICKEN TENDER DINNER

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

MEATLOAF & MASHED POTATOES

Beef, pork and vegetables slow baked, tomato, fire stick onions, mashed potatoes, herb gravy, roasted vegetables (1180 cal) 16.99

STEAKS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter.
Served with two sides

SIDES Baked Potato (370-540 cal), Mashed Potatoes (270 cal), BBQ Baked Beans with Sausage (150 cal), Sweet Cream Corn (130 cal), Rice Pilaf (240 cal), Roasted Vegetables (60 cal), French Fries (250 cal), Miners Macaroni & Cheese (490 cal)

UPGRADE 1.49

Grilled Herb Asparagus (340 cal), Stuffed Baked Potato (780 cal), Loaded Mashed Potatoes (680 cal), CJ Stacked French Fries (560 cal)

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

TOP SIRLOIN*

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

CENTER-CUT FILET*

Our most tender steak! Signature Center-Cut Filet Mignon, perfectly lean, served thick and juicy 7oz (680 cal) 28.99

RIBEYE STEAK*

Certified Angus Beef® boneless ribeye 12oz (1020 cal) 27.99

PORTERHOUSE STEAK

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

STEAK & SHRIMP*

Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled or Coconut Shrimp 7oz (840/1060 cal) 26.99 9oz (980/1190 cal) 28.99

THE SHERIFF BONE-IN RIBEYE

Certified Angus Beef® bone-in ribeye is our most flavorful steak 21oz (1550 cal) 36.99

CLAIM JUMPER CLASSICS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

Classics are served with two side choice

Baked Potato (370-540 cal), Mashed Potatoes (270 cal), BBQ Baked Beans with Sausage (150 cal), Sweet Cream Corn (130 cal), Rice Pilaf (240 cal), Roasted Vegetables (60 cal), French Fries (250 cal), Miners Macaroni & Cheese (490 cal)

UPGRADE 1.49

Grilled Herb Asparagus (340 cal), Stuffed Baked Potato (780 cal), Loaded Mashed Potatoes (680 cal), CJ Stacked French Fries (560 cal)

ROASTED TRI-TIP*

Slow-roasted and sliced Certified Angus Beef®. Served Medium Rare to Medium (530 cal) 19.99

MINERS COMBO Choose Two

Chicken, BBQ Baby Back Pork Ribs, Roasted Tri-Tip, or Shrimp (grilled or coconut shrimp) (650-1950 cal) 26.99

BBQ BABY BACK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled Full Rack (1190 cal) 25.99
Half Rack (730 cal) 20.99

ORE CART Choose Three

Chicken, BBQ Baby Back Pork Ribs, Roasted Tri-Tip, or Shrimp (grilled or coconut shrimp) (980-2930 cal) 30.99

SEAFOOD

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

ATLANTIC SALMON*

Flame grilled, roasted vegetables, rice pilaf, choice of garlic herb butter (840 cal) or blackened (700 cal) 23.99

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

GRILLED SHRIMP

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



COCONUT SHRIMP

Sweet & spicy sauce, Sriracha honey, French fries (1550 cal) 19.99

SALMON OSCAR* Grilled salmon fillet, lump crab meat, lemon butter, grilled asparagus, rice pilaf (1420 cal) 30.99

BURGERS & SANDWICHES

Served with a choice of French Fries (250 cal), Mashed Potatoes (270 cal), Onion Rings (440 cal), Macaroni & Cheese (490 cal), Spicy Peanut Thai Slaw (110 cal), or Fresh-Cut Fruit (70 cal)

Upgrade to Loaded Mashed Potatoes (670 cal) or CJ Stacked French Fries (560 cal) 1.49

All burgers are cooked Medium Well unless otherwise requested

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29



WIDOW MAKER BURGER*

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish (1490 cal) 15.49

CLASSIC CHEESEBURGER*

American cheese, lettuce, tomatoes, pickles, Thousand Island dressing (1080 cal) 13.49

SLIDERS

4 mini cheeseburgers with American cheese, add the Works (1050-1250 cal) 12.49
Add Grilled Onions (50 cal) 2.99

ALL AMERICAN GRILLED CHEESE

Cheddar & American cheese, grilled Parmesan sourdough (930 cal) 11.99
Add Ham or Bacon (Add 260/70 cal) 2
Add Tomato (Add 10 cal) 1.5

CLUBHOUSE SANDWICH

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli (1600 cal) 14.99
Add Avocado (Add 200 cal) 1.99

MEATBALL HOAGIE

A fork and knife sandwich with grilled onions and melted provolone, smothered in marinara (1030 cal) 14.99

BUFFALO CHICKEN WRAP

Warm tortilla, chicken, signature spicy sauce, blue cheese crumbles, lettuce, tomatoes, crisp bacon, avocado, tortilla strips, ranch dressing (1020 cal) 13.49

FISH TACOS (GRILLED OR FRIED)

Chipotle sauce, fresh pico de gallo, cilantro oil, cheese, corn tortillas, homemade salsa (690/900 cal) 13.99

ORIGINAL TRI-TIP DIP*

Slow roasted Tri-Tip, caramelized onions, roasted pasilla peppers, provolone cheese, choice of au jus or sweet BBQ sauce (1170/1250 cal) 15.49

WAGON MASTER

Boneless pork ribs, bacon, BBQ sauce, Sriracha sauce, chipotle aioli, provolone, fire stick onions, lettuce, tomato, pickles, homemade garlic cheese bun (1520 cal) 15.99

ALOHA SPECIALTIES

LOCO MOCO

Hamburger patty, grilled onions, two eggs sunny side up, white rice, herb gravy (830 cal) 14.99

SPAM, EGGS & RICE*

Pan-fried Spam, two eggs sunny side up, white rice (1150 cal) 13.49

PASTAS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29



PASTA SHRIMP FRESCA

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

SPAGHETTI & MEATBALLS

Meatballs, tomato basil marinara (1450 cal) 14.99

BLACK TIE

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

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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.

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