

APPETIZERS

MOZZARELLA STICKS Marinara (1010 cal) 10.99

PARMESAN GARLIC ONION RINGS

Sriracha honey ranch (930 cal) 9.99

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

SPINACH ARTICHOKE DIP Four cheeses, tortilla strips (1060 cal) 12.49

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

SHRIMP COCKTAIL Cold, boiled shrimp, cocktail sauce, shredded lettuce (240 cal) 12.99

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch (750 cal) 11.49

COCONUT SHRIMP Coconut-crusted shrimp, sweet & spicy sauce, Sriracha, spicy peanut Thai slaw (820 cal) 12.49

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

COWBOY CANDIED BACON Sweet and spicy, maple glazed, thick-sliced bacon (420 cal) 6.99
Snack portion (250 cal) 4.99

BONANZA PLATTER



ROOM SERVICE AVAILABLE

24 HOURS A DAY, 7 DAYS A WEEK

**SOME OF YOUR FAVORITE CLAIM JUMPER DISHES NOW AVAILABLE
IN THE COMFORT OF YOUR ROOM!**

CALL THE ROOM SERVICE DESK FOR MORE DETAILS.

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. Nutritional information available upon request. GNLV 7/18 - 344302

HOMEMADE SOUPS

Made-from-scratch daily

POTATO CHEDDAR

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

STEAK CHILI Black beans, tender pieces of top sirloin, tomatoes, onions, cheddar cheese
Cup (320 cal) 6.99 Bowl (440 cal) 8.99

NEW ENGLAND CLAM CHOWDER

Fan Favorite. Premium clams, potatoes, onions, celery
Cup (360 cal) 6.99 Bowl (530 cal) 8.99

GARDEN FRESH SALADS



ASIAN CHICKEN SALAD

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

CHOPPED COBB SALAD Garden greens, grilled chicken, blue cheese crumbles, avocado, bacon, diced egg, tomatoes, homemade bleu cheese dressing (1130 cal) 15.99
Tri Tip Cobb (1210 cal) 17.99

CALIFORNIA CITRUS SALAD Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles, green onions, garden greens, signature citrus vinaigrette dressing (1030 cal) 11.99
Chicken Citrus Salad (1280 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

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 Caesar Salad (780 cal) 14.99
Shrimp Caesar Salad (890 cal) 16.99
Tri Tip Caesar Salad (860 cal) 17.99

BBQ CHICKEN SALAD



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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)

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

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

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

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

CLASSIC CHEESEBURGER*

American cheese, lettuce, tomato, Thousand Island dressing (830 cal) 13.49
Sliders (1050 cal) 12.49

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

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

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

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

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

*Grilled or Fried

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

FAVORITES

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) 3.99 or a Cup of soup (360/410 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 TENDERLOIN 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

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



CHICKEN POT PIE



BLACK TIE CHICKEN PASTA

WIDOW MAKER BURGER*



PASTAS

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) 3.99 or a Cup of soup (360/410 cal) for 4.29

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

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

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

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

ALOHA SPECIALTIES

LOCO MOCO* Hamburger patty, grilled onions, two fried eggs, white rice, herb gravy (830 cal) 14.99

SPAM, EGGS & RICE* Pan-fried Spam, two fried eggs, white rice (1150 cal) 13.49

ASIAN SPECIALTIES

Served from 5pm -12am

MONGOLIAN BEEF* Wok seared flank steak, onions, light Mongolian sauce, white rice (900 cal) 18.99

GENERAL TSO'S CHICKEN Chicken breast, chili peppers, sweet & spicy sauce (1110 cal) 18.99

HOUSE SPECIAL FRIED RICE* Char Siu Pork, Chicken, soy sauce, peas, scallions, carrots, eggs (900 cal) 10.99

CANTONESE CHOW MEIN* Chicken, egg noodles, vegetables (510 cal) 17.99



SHRIMP FRESCA PASTA

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SEAFOOD

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) 3.99 or a Cup of soup (360/410 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

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

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

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

SALMON OSCAR*



CLAIM JUMPER CLASSICS

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 to Grilled Herb Asparagus (340 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

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) 3.99 or a Cup of soup (360/410 cal) for 4.29

ROASTED TRI-TIP* Slow-roasted and sliced. 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



ORE CART

GRILLED STEAKS

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter. Served with two side choices. Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) 3.99 or a Cup of soup (360/410 cal) for 4.29

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 7 oz (570 cal) 20.99 9 oz (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* Hand-cut, boneless USDA Choice 12 oz (1020 cal) 27.99

PORTERHOUSE STEAK Two steaks in one! Our famous 20 oz. USDA Choice 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 7 oz (840/1060 cal) 26.99 9 oz (980/1190 cal) 28.99

THE SHERIFF BONE-IN RIBEYE*

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

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 to Grilled Herb Asparagus (340 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

FILET MIGNON*



THE SHERIFF BONE-IN RIBEYE*



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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



LEMON PEPPER ZUCCHINI

APPETIZERS

LEMON PEPPER ZUCCHINI Lemon pepper, parmesan, ranch (750 cal) 11.49

ENTREES

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, blue cheese crumbles, avocado, bacon, diced egg, tomatoes, homemade bleu 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

APPETIZER

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

Smaller Portion (610 cal) 9.99

ENTREES

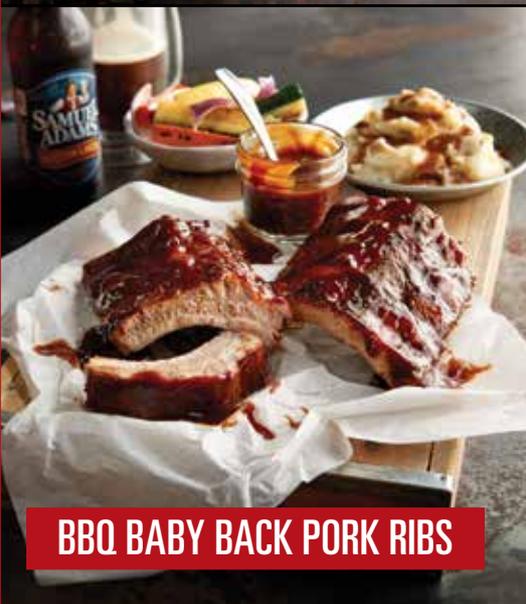
Gluten-Sensitive Sides -
Baked Potato (370-540 cal), Mashed Potatoes (270 cal),
Roasted Vegetables (60 cal), Fresh Fruit (70 cal)

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*
7 oz 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
7 oz (570 cal) 20.99 9 oz (700 cal) 22.99



BBQ BABY BACK PORK RIBS

ORIGINAL SCRATCH CARROT CAKE



COOKIE FINALE



BERRY BUTTER CAKE



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HOMEMADE DESSERTS

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

ORIGINAL SCRATCH CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting
(1920 cal) 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" (3410 cal) 11.99

COOKIE FINALE

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

Double Chocolate Chip Cookie (880 cal) 3.99



CHOCOLATE MOTHERLODE CAKE

BEVERAGES

BOTTOMLESS BEVERAGES 3.50

Coca-Cola (120 cal), Diet Coke (0 cal), Sprite (120 cal)
Barq's Root Beer (180 cal), Dr. Pepper (120 cal)

RED BULL ENERGY DRINK (110 cal) 4.00

RED BULL SUGARFREE (10 cal) 4.00

RED BULL ORANGE EDITION (110 cal) 4.00

HOT TEA (0 cal) 3.50

COFFEE (0 cal) 3.50

MILK (400 cal) 4.00

JUICE (280-330 cal) 4.00

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BREAKFAST MENU

Breakfast Menu Served All Day • Full Menu Available Daily 11am
Egg Whites Available for 1.00*

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

BACON ANCHO MARY

Reyka Vodka, Ancho Reyes Verde Liqueur, Demitri's Bloody Mary Seasoning, fresh lime juice and a slice of cowboy candied bacon (260 cal) 11

COFFEE MARTINI

Grey Goose Vodka, Kahlúa Coffee Liqueur, chilled black coffee, simple syrup and a pinch of salt (640 cal) 10



COWBOY CANDIED BACON



CARROT CAKE FRENCH TOAST

BREAKFAST APPETIZER

Cowboy Candied Bacon, Sweet & spicy maple glazed, thick-sliced bacon (420 cal) 6.99

Snack Portion (250 cal) 4.99

3 OF A KIND*

Two eggs with bacon, sausage, turkey sausage, or ham steak, 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

COUNTRY FRIED STEAK & EGGS*

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

BUILD YOUR OMELET*

Hash browns, toast, Cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes, or jalapenos (840-1320 cal) 14.99

Each additional ingredient (5-110 cal) .99

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, 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

SMOKED SALMON & BAGEL*

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

GRIDDLE

PANCAKE STACK

Buttermilk pancakes, maple syrup (1520 cal) 9.99

SUPER BERRY WAFFLE

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

Belgian Waffle (470 cal) 8.99

FRENCH TOAST

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

CARROT CAKE FRENCH TOAST

Two carrot cake wedges, mandarin oranges, toffee pecans, cream cheese frosting (1250 cal) 12.99

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 & CREAM CHEESE (430 cal) 4.99

FRESH FROM OUR BAKERY (150-500 cal) 4.99

BUTTERMILK BISCUITS & GRAVY (1010 cal) 7.99

HOT OATMEAL (380 cal) 6.99

Add fresh berries (Add 50 cal) 3.99

SEASONAL FRUIT

Small (140 cal) 4.99

Plate (370 cal) 9.99

MARTINIS AND COCKTAILS

KETEL COSMOPOLITAN

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

LONG ISLAND ICED TEA

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

ABSOLUT LEMON DROP

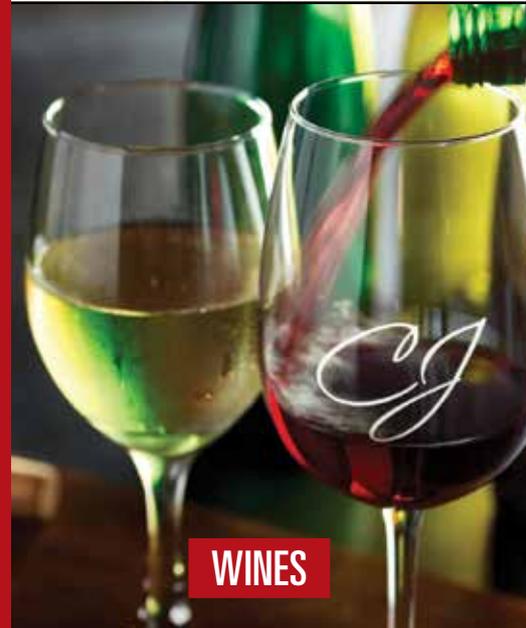
Absolut Citron Vodka, triple sec and fresh lemon juice (170 cal) 10

PERFECT PATRÓN MARGARITA

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

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



WINES



MAI TAI

BEER

Budweiser (150 cal) 6

Bud Light (110 cal) 6

Coors Light (100 cal) 6

Miller Lite (100 cal) 6

Michelob Ultra (90 cal) 6.5

O'Doul's (Non-Alcoholic) (70 cal) 6

Ballast Point Grapefruit Sculpin IPA (200 cal) 7.5

Firestone Walker 805 (150 cal) 7

Angry Orchard Hard Cider Rosé (170 cal) 7

Stone IPA (210 cal) 7.5

Heineken (140 cal) 7

Stella Artois (150 cal) 7

Dos Equis Lager (140 cal) 7

Corona Extra (150 cal) 7

Additional Bottle Selections Available

WINES

| | Glass | Bottle |
|---|-------|--------|
| Beringer White Zinfandel - California (130/520 cal) | 7 | 27 |
| Ecco Domani Pinot Grigio - Italy (150/600 cal) | 8 | 31 |
| Kendall-Jackson "Vintner's Reserve" Chardonnay - California (150/600 cal) | 10 | 39 |
| Mirassou Winery Pinot Noir - California (150/600 cal) | 8 | 31 |
| Kenwood Yulupa Merlot - California (150/600 cal) | 8 | 31 |
| Kendall-Jackson "Vintner's Reserve" Cabernet Sauvignon - California (150/600 cal) | 10 | 39 |

\$6 SIGNATURE DRINKS

CLAIM JUMPER HOUSE MARGARITA

The Classic Margarita made with tequila, triple sec, fresh sweet & sour and a squeeze of fresh lime juice (210 cal)

BAILEYS AND COFFEE

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

CLAIM JUMPER HOUSE BLOODY MARY

Vodka mixed with Demitri's Bloody Mary Seasoning (140 cal)

MEXICAN COFFEE

Tequila and Baileys Irish Cream with fresh hot coffee topped with whipped cream (240 cal)

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