

LATE NIGHT MENU

11pm – 7am • Egg Whites Available for 1.00*

BREAKFAST

AMERICAN BREAKFAST* Two eggs with bacon, sausage, turkey 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) 17.49

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

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

SIDES

SEASONAL FRUITSmall (140 cal) 4.99 Plate (370 cal) 9.99

FRESHLY BAKED BREAKFAST PASTRIES...(150-500 cal) 4.99
Ask your server for selections

APPETIZERS

CHIPS AND SALSA (540 cal) 5.99

LOADED SKINS Bacon, jack, 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 GARLIC 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) 12.49

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

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

SOUPS • SALADS

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

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

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

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

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

BURGERS • SANDWICHES • FAVORITES

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) 3.99 or a Cup of soup (320/360 cal) for 4.29

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

CLASSIC CHEESEBURGER* American cheese, lettuce, tomato, Thousand Island dressing, French fries (1080 cal) 13.49

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, cheddar, provolone cheese, fresh greens, tomato, garlic aioli, French fries (1850 cal) 14.99
Add Avocado (Add 200 cal) 1.99

ORIGINAL TRI-TIP DIP* Slow roasted tri tip, caramelized onions, roasted pasilla peppers, provolone cheese, choice of au jus or sweet BBQ sauce (1420/1500 cal) 15.49

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

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

COCONUT SHRIMP Sweet & spicy sauce, Sriracha honey, French fries (1550 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, mashed potatoes, roasted vegetables
7oz (890 cal) 20.99 | 9oz (1020 cal) 22.99

RIBEYE STEAK* Hand-cut boneless USDA Choice, mashed potatoes, roasted vegetables (1340 cal) 12oz 27.99

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE

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

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

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 AND COCKTAILS



PERFECT PATRÓN MARGARITA



BACON ANCHO MARY

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

PERFECT PATRÓN MARGARITA

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

ABSOLUT LEMON DROP

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

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

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

DEEP EDDY GRAPEFRUIT HONEY MULE

Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Q Ginger Beer (240 cal) 10.5

GREY GOOSE COOL MULE

Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice, topped with Q Ginger Beer (190 cal) 10.5

TITO'S MULE KICK

Tito's Handmade Vodka and fresh lime juice topped with Q Ginger Beer (210 cal) 10

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

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

COFFEE MARTINI

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

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