THE MIGHTY MULE ROUNDUP CJ Mule CJ's Mule is a twist on the classic, made with Pura Vida Reposado Tequila, fresh lime juice and mint leaves topped with Gosling's Ginger Beer M JUMPER Deep Eddy Grapefruit Honey Mule A unique blend of Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Gosling's Ginger Beer The Grey Goose Cool Mule A light and refreshing cocktail made with Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice topped with Gosling's Ginger Beer

SIGNATURE COCKTAILS

LONG ISLAND ICED TEA Classic blend of vodka, gin, rum, triple sec, sweet & sour and a splash of Coke

CLAIM JUMPER MAI TAI Trio of rums: Bacardi 151, Myers's Original Dark and light rum mixed with our homemade Mai Tai recipe

GIRLS' NIGHT OUT Trio of vodkas: Absolut Mandrin, Absolut Citron and Smirnoff Raspberry Vodka, mixed with passion fruit syrup, fresh lemonade and cranberry juice

POMEGRANATE SANGRIA Fresh blend of fruit juices, white wine and pomegranate liqueur with a float of Myers's Original Dark Rum topped with grapes, oranges and lemons

FIREBALL ORCHARD Fireball Cinnamon Whisky, Angry Orchard Crisp Apple Cider and cherries

CLAIM JUMPER MOJITO Bacardi O Rum, Monin Mojito Syrup lime juice, fresh mint and club soda ULTIMATE PEPPER MARY Absolut Peppar Vodka mixed with Demitri's Bloody Mary Seasonings

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

RASPBERRY MARTINI Smirnoff Raspberry Vodka, Chambord Raspberry Liqueur, raspberry purée, cranberry juice and a splash of Sprite

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

BLACK CHERRY HURRICANE Southern Comfort Bold Black Cherry with pineapple juice, grenadine and sweet & sour

SKINNY LEMON-BERRY MOJITO Only 98 calories – Bacardi Limón Rum, ripe strawberries, fresh mint, Monin Sugar Free Simple Syrup and club soda

APPETIZERS

SOFT PRETZEL STICKS Buttered and salted, served with warm cheese sauce 5.99

COCONUT SHRIMP Coconut-crusted shrimp served with sweet and spicy sauce and Sriracha honey. Garnished with spicy peanut Thai slaw 11.99

MOZZARELLA STICKS Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 8.99

HAND-BATTERED ONION RINGS

Topped with Parmesan garlic and served with ranch dipping sauce 8.99

LOADED SKINS Roasted potatoes topped with Jack and Cheddar cheese and bacon. Served with chive dip 9.99

CALAMARI Our guests' favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 13.99

SOUTHWEST EGGROLLS Fresh chicken, cilantro, black beans, pasilla and bell peppers, fried golden with sweet and spicy and salsa ranch dipping sauces. Garnished with spicy peanut Thai slaw 11.99

THREE CHEESE POTATOCAKES

Cheddar, Jack and aged Parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 8.99

SPINACH ARTICHOKE DIP

Blended with four cheeses and slow-baked. Served with crisp tortilla chips 10.99

LEMON PEPPER ZUCCHINI Lightly fried and piled high, then topped with lemon pepper Parmesan and served with ranch dipping sauce 9.99

BUFFALO CHICKEN WINGS

Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping.
Also available mild 13.99
Smaller Portion 7.99

APPETIZER PLATTER A sampling of our favorites: Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces 19.99
No substitutions, please.

CRAB CAKE Stuffed with jumbo lump crabmeat, vegetables and panko breadcrumbs over chipotle and cilantro sauces, topped with more jumbo lump crab and drizzled in lemon butter sauce 15.99



HOMEMADE SOUPS

Made-from-scratch daily

NEW ENGLAND CLAM CHOWDER

Thick and creamy with premium clams, potatoes, onions and celery Cup 5.99 Bowl 7.99

CREAMY CHICKEN TORTILLA A blend of rotisserie chicken, chiles and onions, topped with homemade tortilla strips Cup 5.99 Bowl 7.99

POTATO CHEDDAR A flavorful soup with fresh baked potatoes and simmered with aged Cheddar Cup 5.99 Bowl 7.99

STEAK CHILI Tender pieces of top sirloin, black beans and tomatoes. Topped with onions and Cheddar cheese Cup 6.99 Bowl 8.99

GARDEN FRESH SALADS



PRODUCE BAR (where available)
Create your own salad from
an array of fresh ingredients 12.99
Produce Bar and Bowl of Soup 15.99

HILL COUNTRY SALAD Chunks of lightly fried chicken and grated Cheddar cheese on a bed of crisp greens with tomatoes, bacon, eggs and croutons, tossed with ranch or honey mustard dressing 13.99

Get your Chicken Buffalo Style 14.99

CHOPPED COBB SALAD Grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 14.99

Substitute Char-grilled Beef Tenderloin* 16.99

CALIFORNIA CITRUS CHICKEN SALAD

Grilled chicken with Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles and green onions. Tossed with our signature citrus vinaigrette dressing 14.99

CHICKEN CAESAR SALAD Grilled or

blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 12.99

Substitute Grilled Shrimp 14.99

CHINESE CHICKEN SALAD Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 14.99

SEARED AHI SPINACH SALAD*

Center-cut ahi seared and sliced over crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 16.99

BBQ CHICKEN SALAD Grilled chicken with corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce 14.99

HOUSE SALAD Tomatoes, mushrooms, carrots, Cheddar cheese, diced egg, crisp bacon and croutons 8.99

CAESAR SALAD Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 8.99

WEDGE SALAD Crisp wedge of iceberg drizzled with ranch and balsamic dressings topped with hickory bacon, diced tomato and bleu cheese crumbles 10.99

CALIFORNIA CITRUS SALAD Mandarin

oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing 9.99

SPINACH SALAD Tossed with crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 9.99

BURGERS & SANDWICHES

Served with choice of one:

Spicy Peanut Thai Slaw, Fresh-Cut Fruit, Salt and Pepper Shoestring Fries

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

Add a Premium California Citrus Salad, Wedge Salad, Spinach Salad or one trip to the produce bar (where available) for 4.99

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, thick Cheddar, fresh greens, tomato, mayo and red relish 14.99

CLASSIC CHEESEBURGER* Thick Cheddar, fresh greens, tomato and Thousand Island dressing 11.99

HICKORY BBO BURGER* Brushed with mesquite BBO sauce, topped with smoked bacon, fresh greens, tomato, smoked Gouda and Thousand Island dressing 12.99

SLIDERS* Mini burgers topped with thick Cheddar. Ask your server for "The Works" 10.99 BBQ Chicken or Pork Sliders 10.99

ORIGINAL TRI-TIP DIP* Slow-roasted and simmered in beef broth with caramelized onions, roasted pasilla peppers and smoked Gouda, on a French roll with au jus or sweet BBQ sauce 14.99

GRILLED COBB SANDWICH Grilled chicken, smoked bacon, fresh avocado, fresh greens, tomato and bleu cheese crumbles, with garlic aioli, on fresh baked tomato herb bread 12.99

BBQ CHICKEN SANDWICH Julienned and tossed with sweet BBQ sauce, smoked Gouda, mayo, fresh greens and tomato, on fresh baked tomato herb bread 12.99

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato and garlic aioli 13.99
Add Avocado 1.99

FISH TACOS Drizzled with our chipotle sauce.
Topped with pico de gallo and wrapped in warm
cheese-filled corn tortillas. Served with our
homemade salsa and rice pilaf 12.99
*Grilled or Fried

CASHEW CHICKEN SALAD SANDWICH

Diced with cashews, celery and curried aioli, fresh greens and tomato on fresh baked tomato herb bread 9.99 Add Avocado 1.99

ALL AMERICAN GRILLED CHEESE SANDWICH

Double-thick Cheddar and American cheeses, served between Parmesan buttered grilled sourdough 9.99

Add bacon or tomato .99

CHICKEN CLUB WRAP Grilled chicken breast with cheese, bacon, lettuce, tomatoes, avocado and ranch dressing 11.99





FAVORITES

Served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar (where available)

Add a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99

CHICKEN POT PIE CJ classic since 1977.
Baked fresh throughout the day. Carrots, onions, mushrooms and peas simmered slowly in a savory herb cream sauce and baked in Claim Jumper's flaky pie crust. Served with fresh fruit 15.99

STUFFED BAKER Stuffed with roasted vegetables, melted Jack and Cheddar cheese 10.99 Chicken with Alfredo Sauce 13.99

COUNTRY FRIED STEAK Certified Angus Beef® seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes 16.99

CHICKEN FRIED CHICKEN Southern-fried boneless chicken breast, served with mashed potatoes and country gravy 15.99

TENDERLOIN TIPS* Grilled tenderloin tips tossed in an herb peppercorn demi-glace with sautéed mushrooms and grilled onions, atop mashed potatoes. Served with roasted vegetables 16.99

DRUNK CHICKEN Tender grilled chicken breasts atop potatocakes, topped with our vodka tomato cream sauce with bacon, Parmesan and fresh parsley 19.99

SIMPLY GRILLED CHICKEN BREAST

Marinated, grilled and served with mashed potatoes and roasted vegetables 15.99

CHICKEN TENDERLOIN DINNER

Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries 13.99

Buffalo Style 14.99

HICKORY CHICKEN Marinated and grilled boneless chicken breast brushed with our smoky BBQ sauce, then topped with sautéed mushrooms and melted Jack cheese. Served with mashed potatoes and green beans 18.99

MEATLOAF & MASHED POTATOES

Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick and served with mashed potatoes, with herb peppercorn demi-glace and roasted vegetables 15.99

CHOPPED STEAK* 11 oz Certified Angus Beef® ground steak topped with: grilled onions, Cheddar cheese and diced tomatoes or grilled onions, sautéed mushrooms and herb peppercorn demiglace, served with mashed potatoes 15.99





PASTAS

Served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar (where available)
Add a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99

ABSOLUT TORTELLONI Cheese tortelloni and blackened chicken, tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley 18.99

SHRIMP FRESCA PASTA Parmesan-crusted shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce 19.99

SHRIMP FRESCA PASTA

BLACK TIE CHICKEN PASTA

Blackened chicken, bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99

PARMESAN-CRUSTED CHICKEN

With sautéed Roma tomatoes, onions, white wine, garlic, oregano and basil atop creamy marinara pasta. Topped with baby spinach and shredded Parmesan cheese 16.99

JAMBALAYA PASTA Our version of this Louisiana favorite, a sautéed trinity of peppers and red onions tossed with andouille sausage, roasted chicken and shrimp over pasta, tossed in a Creole gravy 18.99

CHICKEN & BROCCOLI ALFREDO Grilled chicken, fresh broccoli and egg noodles, tossed in creamy Alfredo sauce 16.99

GRILLED STEAKS

All steaks are aged, seasoned and flame-broiled, then topped with garlic herb butter.

All Grilled Steaks are served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar (where available) and one side.

Add a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99

TOP SIRLOIN* Certified Angus Beef® top sirloin. Served over herb peppercorn demi-glace 7 oz 19.99 9 oz 21.99

STEAK & SHRIMP* Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled, Fried or Coconut Shrimp 7 oz 25.99 9 oz 27.99

RIBEYE STEAK* Hand-cut, boneless USDA Choice 12 oz 25.99 16 oz 29.99

BONE-IN RIBEYE* 21 oz Certified Angus Beef® bone-in ribeye is our most flavorful steak 35.99

FILET MIGNON* Center-cut filet served over herb peppercorn demi-glace 7 oz 26.99 9 oz 29.99

PORTERHOUSE STEAK* Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 31.99

FILET OSCAR* Our 7 oz Center-Cut Filet Mignon topped with jumbo lump crabmeat drizzled with lemon butter and lightly grilled asparagus spears. 34 99

NEW YORK STRIP*

12 oz center-cut USDA Choice 26.99

GREAT STEAK ENHANCEMENTS

SAUTÉED MUSHROOMS 3.99 Danish blue Cheese & Garlic Butter 2.99 Caramelized Grilled Onions 2.99 SHRIMP (Fried, Grilled, Coconut) 6.99

OSCAR (jumbo lump crabmeat drizzled with lemon butter sauce and asparagus) 6.99

SIDES

Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Roasted Vegetables, Three Cheese Potatocakes, Baked Pasilla Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries



SEAFOOD

Served with a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar (where available)
Add a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99

TILAPIA BIANCA* Pan-seared tilapia topped with artichoke hearts and sautéed shrimp in a sherry cream sauce 19.99

ATLANTIC SALMON* Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and rice pilaf 22.99

SALMON OSCAR Grilled salmon fillet topped with jumbo lump crabmeat, lemon butter & grilled asparagus spears 29.99

SHRIMP FRESCA PASTA Parmesan-crusted shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce 19.99

FRIED SHRIMP Lightly breaded and fried. Served with salt and pepper shoestring fries and cocktail and tartar sauce 18.99

GRILLED SHRIMP Grilled shrimp marinated in papaya and cilantro, served over rice with roasted vegetables 18.99

COCONUT SHRIMP Coconut-crusted shrimp served with sweet and spicy sauce, Sriracha honey and salt and pepper shoestring fries 18.99

ULTIMATE FISH & SHRIMP* A loaded platter of fried shrimp, grilled shrimp, blackened tilapia and our famous Fish & Chips 20.99

FISH & CHIPS Hand-breaded in beer-batter, served with homemade tartar sauce and salt and pepper shoestring fries 16.99

FISH TACOS Drizzled with our chipotle sauce.
Topped with pico de gallo and wrapped in warm cheese-filled corn tortillas. Served with our homemade salsa and rice pilaf 12.99

CIMPLY COLLED MANUE

*Grilled or Fried

SIMPLY GRILLED MAHI*
Marinated in papaya juice and cilantro, lightly seared, then topped with avocado pico de gallo.
Served with rice pilaf and roasted vegetables
19.99

CLAIM JUMPER CLASSICS

All Classics and Combos are served with roasted vegetables, one side and a Small Green or Small Caesar Salad, Cup of Soup or one trip to the produce bar (where available)

Add a Premium California Citrus Salad, Wedge Salad or Spinach Salad for 1.99

ROTISSERIE CHICKEN

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

BBQ BABY BACK PORK RIBS

Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full 25.99 Half 18.99

BEEF RIB SUPPER Slow-roasted then flamebroiled and loaded with flavor – will satisfy your hearty appetite 21.99

ROASTED TRI-TIP* Slow-roasted and sliced over herb peppercorn demi-glace. Served only Medium Rare to Medium 18.99

SHRIMP Choices include grilled shrimp, fried shrimp or coconut shrimp 18.99

COMBOS

MINERS COMBO 25.99

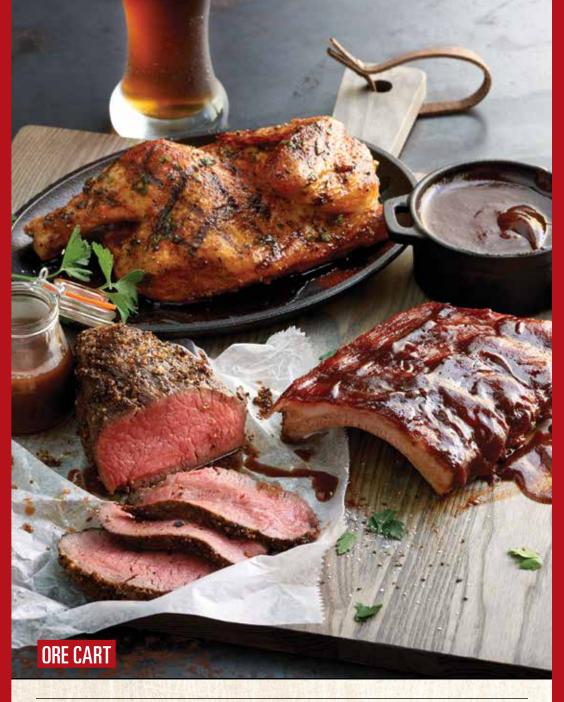
Choose Two Claim Jumper Classics

ORE CART 29.99

Choose Three Claim Jumper Classics

SIDES

Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Three Cheese Potatocakes, Baked Pasilla Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries





HOMEMADE DESSERTS

RED VELVET CUPCAKE A Southern classic with a hint of chocolate, topped with cream cheese frosting 4.99

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" and great for sharing! 11.99
À la mode add 2.00

ORIGINAL SCRATCH CARROT CAKE

Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 7.99

WORLD'S SMALLEST SUNDAE Vanilla ice cream topped with hot fudge, whipped cream and toasted almonds 3.99

COOKIE FINALE Two double chocolate chip cookies topped with vanilla ice cream, chocolate, caramel and whipped cream 7.99 Fresh Baked Chocolate Chip Cookie à la carte 3.99

BROWNIE FINALE Double chocolate walnut brownie, served warm and topped with fudge frosting, vanilla ice cream, hot fudge, whipped cream and toasted almonds 7.99

Double Chocolate Walnut Fudge Brownie 4.29

ITALIAN LEMON CAKE Five layers of rich cream cake, filled and topped with white chocolate lemon filling 8.99

SALTED CARAMEL MUD PIE Dulce de Leche ice cream mounded high inside a crushed pretzel crust drizzled with scratch-made salted caramel 8.99

CREAM CHEESE PIE

Homemade daily with Philadelphia® Cream Cheese, our cream cheese pies trump any cheesecake 7.99

Original with Lorna Doone Crust or Raspberry White Chocolate





BEVERAGES

BOTTOMLESS BEVERAGES

Barq's Root Beer Coke Diet Coke Sprite Hi-C Orange Iced Tea Dr Pepper

LEMONADE

Made fresh daily

STRAWBERRY LEMONADE

Made fresh daily

ARNOLD PALMER

IBC ROOT BEER

12 oz glass bottle

CJ PUNCH Our own creation

CJ PUNCH Our own creation of orange, pineapple and cranberry juices

CHOCOLATE CHIMP Blend

of banana, chocolate syrup

SHAKES & FLOATS

Vanilla Chocolate Strawberry IBC Root Beer Float

SMOOTHIES

Strawberry
Strawberry-Banana

SLUSHIES

Strawberry Strawberry-Banana Pineapple-Coconut

RED BULL ENERGY DRINK

Red Bull Sugarfree

HOT TEAS

English Tea Time Green Tea Earl Grey Cozy Chamomile (decaf)

COFFFF

LUNCH MENU

MONDAY-FRIDAY • 11AM-4PM

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

8.99 SELECTIONS

CALIFORNIA CITRUS SALAD SPINACH SALAD

OR PICK YOUR COMBO

Start with choice of Small Green or Small Caesar Salad And Pick 1

- Cup of Homemade Soup
- Mini Cheese Pizza (where available)
- Lunch Loaded Potato Skins

10.99 SELECTIONS

FISH TACOS Served with shoestring fries

ALL AMERICAN GRILLED CHEESE SANDWICH

Choice of Bacon or Tomato Served with shoestring fries

STUFFED BAKER CHICKEN CAESAR SALAD

OR PICK YOUR COMBO

Start with choice of Small Green or Small Caesar Salad

And Pick 1

- Mini BBQ Pizza (where available)
- 3 Mini Sliders with shoestring fries
- ½ Roasted Turkey Sandwich with shoestring fries

9.99 SELECTIONS

CHICKEN TENDERLOIN Served with shoestring fries

ALL AMERICAN GRILLED CHEESE SANDWICH Served with shoestring fries

ONE TRIP TO THE PRODUCE BAR (where available)

OR PICK YOUR COMBO

Start with choice of Small Green or Small Caesar Salad

And Pick 1

- Lunch Calamari
- Lunch Spinach Dip
- 2 Mini Sliders with shoestring fries
- Buffalo Chicken Bites

11.99 SELECTIONS

BBO CHICKEN SALAD CHINESE CHICKEN SALAD

CHOPPED COBB SALAD

BLACK TIE CHICKEN PASTA CHICKEN CLUB WRAP Served with

shoestring fries

OR PICK YOUR COMBO

Start with choice of Small Green or Small Caesar Salad And Pick 1

- ½ Club Sandwich with shoestring fries
- Full Size Pepperoni Pizza (where available)
- 1/2 BBQ Chicken Sandwich with shoestring fries
- Lunch Chicken Tenders with shoestring fries





12.99 SELECTIONS

WIDOW MAKER BURGER* Served with shoestring fries

CHICKEN POT PIE Served with fresh fruit

SIMPLY GRILLED CHICKEN BREAST Served with mashed potatoes and roasted vegetables

ROASTED TRI-TIP* Served with mashed potatoes and roasted vegetables

PRODUCE BAR AND BOWL OF SOUP COMBO (where available)

PRODUCE BAR AND BAKED POTATO COMBO (where available)

OR PICK YOUR COMBO

Start with choice of Small Green or Small Caesar Salad

And Pick 1

- 6 Wings with shoestring fries
- 4 Mini Sliders with shoestring fries
- Coconut Shrimp with Thai slaw

14.99 SELECTIONS

ATLANTIC SALMON* Served with rice pilaf SALMON CAESAR SALAD

ORIGINAL TRI-TIP DIP* Served with shoestring fries

HICKORY CHICKEN Served with mashed potatoes and green beans

SHRIMP FRESCA PASTA

ROASTED TRI-TIP AND SHRIMP* Served with mashed potatoes and roasted vegetables



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

LEMON PEPPER ZUCCHINI 9.99

THREE CHEESE POTATOCAKES 8.99

ENTRÉES

CHINESE SALAD Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 14.99

BBQ SALAD With corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce 14.99

CHOPPED COBB SALAD Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 14.99

VEGETARIAN CHEESEBURGER

Made with a Boca Patty, Cheddar and Thousand Island dressing 11.99

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

VEGETARIAN STUFFED BAKER

Includes Small Green Salad

Stuffed with roasted vegetables, melted Jack and Cheddar cheese and fresh salsa 10.99

VEGGIE WORKS PIZZA (where available)

Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach and tomatoes, with a sprinkle of feta over basil marinara Mini 7.99 Classic 13.99

SPINACH SALAD Tossed with crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 9.99

BLACK TIE PASTA

Bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99

BROCCOLI ALFREDO

Fresh broccoli and egg noodles, tossed in creamy Alfredo sauce 16.99

LUTEN-FREE

Please specify GLUTEN -FREE when ordering from this menu.

These menu items have been modified to be gluten-free. Please be aware that Claim Jumper Restaurant is not a gluten-free establishment and, therefore, cross contamination may occur.

All classic pizzas can be made with a GLUTEN-FREE crust for an additional 1.00

APPETIZERS

BUFFALO CHICKEN WINGS 13.99

LOADED SKINS 9.99

BURGERS | SANDWICHES | SALADS

Burgers and Sandwiches are served on a GLUTEN -FREE bun

HICKORY BBQ BURGER 13.99

No Thousand Island

CLASSIC CHEESEBURGER 12.99

No Thousand Island

CASHEW CHICKEN SALAD SANDWICH 10.99 CALIFORNIA CITRUS SALAD 9.99

No bleu cheese crumbles

ENTRÉES

Served with a Small Green Salad with no croutons

ABSOLUT PASTA GLUTEN-FREE penne pasta and blackened chicken, tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley 18.99

BLACK TIE CHICKEN PASTA Blackened chicken, GLUTEN-FREE penne pasta and oven-roasted tomatoes, tossed in creamy Alfredo sauce 15 99

BBO BABY BACK PORK RIBS

Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full 25.99 Half 18.99

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

RIBS & CHICKEN Half portion of Baby Back Pork Ribs paired with Rotisserie Chicken 25.99

ATLANTIC SALMON* Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and mashed potatoes 22.99

STUFFED CHICKEN BAKER Baked potato stuffed with blackened chicken and roasted vegetables, topped with melted Cheddar and

Jack cheese 13.99 TOP SIRLOIN* Certified Angus Beef® top sirloin 7 oz 19.99 9 oz 21.99

FILET MIGNON* Center-cut filet 7 oz 26.99 9 oz 29.99

RIBEYE STEAK* Hand-cut, boneless USDA Choice 12 oz 25.99 16 oz 29.99

BONE-IN RIBEYE* 21 oz Certified Angus Beef® Bone-in ribeye is our most flavorful steak 35.99

NEW YORK STRIP* 12 oz center-cut USDA Choice 26.99

PORTERHOUSE STEAK* Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 31.99

PARTY PLATTERS

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

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 4-6 AND 8-10 PEOPLE. CHOOSE FROM APPETIZERS, SALADS, CJ FAVORITES, SANDWICH PLATTERS, FAMILY STYLE ENTREES, DESSERTS AND BREAKFAST.

Platters can be ordered in person, online or over the phone at least 2 hours in advance.



