

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

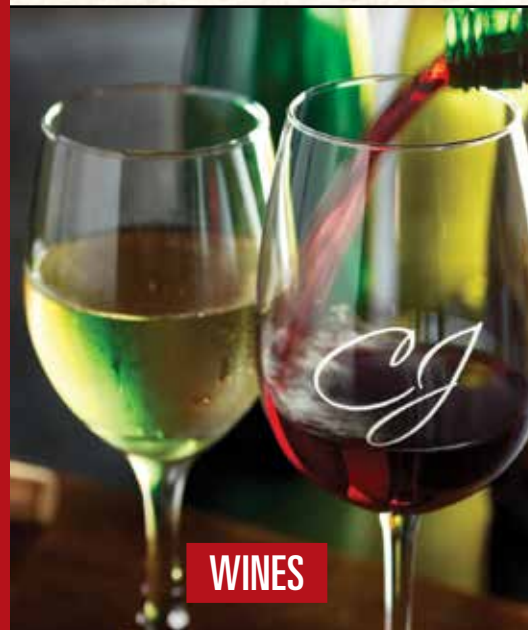
Absolut Citron Vodka, triple sec and fresh lemon juice (170 cal) 10

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)

CLAIM JUMPER HOUSE BLOODY MARY

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

BAILEYS AND COFFEE

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

MEXICAN COFFEE

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

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

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