

LATE NIGHT MENU

Starting at 10pm

BREAKFAST

AMERICAN BREAKFAST* Two eggs any style with bacon, sausage or ham steak, hash browns and toast 10.49

FULL HOUSE* Two eggs any style with bacon, sausage or ham steak, pancakes and hash browns 11.49

PANCAKE STACK Buttermilk pancakes with maple syrup 7.99

BUILD YOUR OMELET* Choice of cheese and three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes or jalapeños. Served with hash browns and toast 12.99
Each additional ingredient .99

APPETIZERS

BUFFALO CHICKEN WINGS Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. 13.99

Also available mild
Smaller Portion 7.99

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

MOZZARELLA STICKS Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 9.99

SPINACH ARTICHOKE DIP Blended with 4 cheeses and slow-baked. Served with crisp tortilla chips 10.99

SOUPS • SALADS

NEW ENGLAND CLAM CHOWDER Thick and creamy with premium clams, potatoes, onions and celery
Cup 5.99 Bowl 7.99

HOUSE SALAD Tomatoes, carrots, cheddar cheese, diced egg, crisp bacon and croutons 7.99

CHINESE CHICKEN SALAD Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 13.49

BBQ CHICKEN SALAD Grilled chicken with corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with ranch dressing and topped with sweet BBQ sauce 13.49

CHICKEN CAESAR SALAD Char-grilled or blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 12.49
Substitute Grilled Shrimp 13.49

BURGERS • SANDWICHES • FAVORITES

WIDOW MAKER BURGER* Smoked bacon, onion rings, avocado, cheddar, fresh greens, tomato, mayo and red relish. Served with salt and pepper shoestring fries 13.99

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. Served with salt and pepper shoestring fries 13.99
Add Avocado 1.99

CLASSIC CHEESEBURGER* Cheddar, fresh greens, tomato and Thousand Island dressing. Served with salt and pepper shoestring fries 11.99

FAVORITES • STEAKS • SEAFOOD

TOP SIRLOIN* Certified Angus Beef® top sirloin. Served over herb peppercorn demi-glace, with mashed potatoes 7 oz 18.99

FISH & CHIPS Hand-breaded in beer-batter, served with tartar sauce and salt and pepper shoestring fries 15.49

CHICKEN TENDERLOIN DINNER Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries 12.99
Buffalo Style 13.99

BLACK TIE CHICKEN PASTA Blackened chicken, bow tie pasta, spinach tortellini and tomatoes, tossed in creamy Alfredo sauce 13.49

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

SPAGHETTI & MEATBALLS Crushed tomato and basil marinara with meatballs 10.99

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE

COOKIE FINALE Double chocolate chip cookies topped with vanilla ice cream, chocolate, caramel and whipped cream 8.99
Cookie à la Carte 2.99

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" 11.49

ORIGINAL SCRATCH CARROT CAKE Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 7.99

If one of our regular menu items is not listed, ask, we may be able to make it for you.

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



ULTIMATE PEPPER MARY

KETEL COSMOPOLITAN

Ketel One Vodka, triple sec, cranberry juice and fresh lime juice 9.50

LONG ISLAND ICED TEA

Classic blend of vodka, gin, rum, triple sec, fresh sweet & sour and a splash of Coca-Cola 8.50

PERFECT PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, fresh lime juice and a splash of fresh sweet & sour 11.50

ABSOLUT CITRON LEMON DROP

Absolut Citron Vodka, triple sec and fresh lemon juice 9.50

MAI TAI

Trio of rums: Cruzan 151, Myers's Original Dark and Bacardi Superior Rums, mixed with our homemade Mai Tai recipe 9.50

ULTIMATE PEPPER MARY

Absolut Peppar Vodka mixed with Demitri's Bloody Mary Seasonings 9.00

BEER

Michelob Ultra 5.00
Michelob 5.00

Stella Artois 5.25
Ranger IPA 5.25
Sam Adams Boston Lager 5.25

Miller Lite 4.25
Bud Light 4.25

Heineken 5.25
Heineken Light 5.25
Dos Equis 5.25

Coors Light 4.25
Budweiser 4.25

Corona 5.25
Corona Light 5.25
O'Douls (Non-Alcoholic) 4.25

WINES

	Glass	Bottle
Beringer White Zinfandel - California	6	23
Ecco Domani Pinot Grigio - Italy	7	27
Kendall-Jackson "Vintner's Reserve" Chardonnay - California	10	39
Mirassou Winery Pinot Noir - California	7	27
Kenwood Yulupa Merlot - California	7	27
Kendall-Jackson "Vintner's Reserve" Cabernet Sauvignon - California	10	39

House Selections by Liberty Creek
Additional Bottle Selections Available