

APPETIZERS

MOZZARELLA STICKS

Marinara (1010 cal) 9.99

LOADED SKINS

Bacon, Jack and cheddar cheese, chive dip (830 cal) 9.99

SPINACH ARTICHOKE DIP

Four cheeses, tortilla strips (1060 cal) 11.49

CALAMARI

Calamari steak strips, cocktail sauce, spicy peanut Thai Slaw (990 cal) 13.49

CHILI NACHOS

Black bean steak chili, cheddar cheese, tortilla chips, pico de gallo, sour cream, avocado, salsa (1740 cal) 11.49

LEMON PEPPER ZUCCHINI

Lemon pepper, Parmesan, ranch (750 cal) 10.49

PARMESAN GARLIC ONION RINGS

Sriracha honey ranch (930 cal) 9.49

BONANZA PLATTER

Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini, Mozzarella Sticks. No substitutions please. (2150 cal) 19.99

BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots, ranch (1130cal) 13.99
Snack portion (610 cal) 7.99



SPINACH ARTICHOKE DIP

LEMON PEPPER ZUCCHINI

BUFFALO CHICKEN WINGS

GARDEN FRESH SALADS & HOMEMADE SOUPS

CHOPPED COBB SALAD

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing (1130 cal) 14.49

Tri-Tip* Cobb (1210 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) 13.99

ASIAN CHICKEN SALAD

Garden fresh greens, grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing (580 cal) 13.99

CAESAR SALAD

Crisp romaine, aged Parmesan, croutons & Caesar dressing (540 cal) 7.99

Chicken (780 cal) 12.49

Shrimp (890 cal) 13.49

Tri-Tip* (860 cal) 14.49

COMSTOCK HOUSE SALAD Garden greens, tomatoes, carrots, cheddar cheese, diced egg, crisp bacon, croutons (210-570 cal) 7.99

POTATO CHEDDAR

Freshly baked potatoes, aged cheddar cheese Cup (360 cal) 5.99 Bowl (620 cal) 7.99

NEW ENGLAND CLAM CHOWDER

Fan Favorite. Premium clams, potatoes, onions, celery Cup (320 cal) 5.99 Bowl (530 cal) 7.99



ASIAN CHICKEN SALAD

NEW ENGLAND CLAM CHOWDER

FAVORITES

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49

CHICKEN FRIED CHICKEN

Fried boneless chicken breast, mashed potatoes, country gravy (1130 cal) 15.49

COUNTRY FRIED STEAK

Certified Angus Beef®, homemade country gravy, mashed potatoes (1070 cal) 16.99

CHICKEN POT PIE

CJ classic since 1977, baked fresh throughout the day. Carrots, onions, mushrooms, potatoes, peas, simmered slowly in savory herb cream sauce, Claim Jumper's flaky pie crust, fresh fruit (2120 cal) 13.99

CHICKEN TENDER DINNER

Hand battered chicken tenders, smoky mesquite BBQ sauce, French fries (1090 cal) 13.49

MEATLOAF & MASHED POTATOES

Beef, pork and vegetables slow baked, sweet tomato sauce, fire stick onions, mashed potatoes, herb gravy, roasted vegetables (1180 cal) 14.99

STEAKS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter. Served with two sides

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 1.49

Grilled Herb Asparagus (340 cal), Stuffed Baked Potato (780 cal), Loaded Mashed Potatoes (680 cal), CJ Stacked French Fries (560 cal)

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 7oz (570 cal) 18.99 9oz (700 cal) 20.99

RIBEYE STEAK* Certified Angus Beef® boneless ribeye 12oz (1020 cal) 25.99

PORTERHOUSE STEAK Two steaks in one! Our famous 20oz 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 7oz (840/1060 cal) 24.99 9oz (980/1190 cal) 26.99

CLAIM JUMPER CLASSICS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49

Served with two 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 1.49

Grilled Herb Asparagus (340 cal), Stuffed Baked Potato (780 cal), Loaded Mashed Potatoes (680 cal), CJ Stacked French Fries (560 cal)

ROASTED TRI-TIP* Slow-roasted and sliced Certified Angus Beef®. Served Medium Rare to Medium (530 cal) 17.49

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) 19.99

ORE CART Choose Three Chicken, BBQ Baby Back Pork Ribs, Roasted Tri-Tip, or Shrimp (grilled or coconut shrimp) (980-2930 cal) 30.99

HEARTH BAKED PIZZAS & CALZONES

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) 3.49

PEPPERONI Pepperoni, fresh mozzarella, marinara (1880 cal) 12.99

SAUSAGE AND PEPPERONI Mild Italian sausage, pepperoni, mozzarella, basil marinara (2010 cal) 13.49

VEGGIE WORKS Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach, tomatoes, feta, marinara, mozzarella cheese (1710 cal) 13.49

BBQ CHICKEN Smoked Gouda, fresh mozzarella cheese, red onion, sweet BBQ sauce, fresh cilantro (1970 cal) 13.49

TRADITIONAL CALZONE Marinara, ricotta, fresh mozzarella, aged Parmesan, plus 2 pizza toppings (1560-1840 cal) 14.99
Each additional topping (0-140 cal) 1

SEAFOOD

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49

ATLANTIC SALMON* Flame grilled, roasted vegetables, rice pilaf, choice of garlic herb butter (840 cal) or blackened (700 cal) 20.99

FISH & CHIPS Original beer batter, tartar sauce, French fries (1120 cal) 15.99

COCONUT SHRIMP Sweet & spicy sauce, sriracha honey, French fries (1550 cal) 16.99

GRILLED SHRIMP Papaya-cilantro marinade, rice pilaf, roasted vegetables (830 cal) 16.99



FISH & CHIPS

GRILLED SHRIMP

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. 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. 5/19 - 358778 LAU

BURGERS & SANDWICHES

Served with a choice of French Fries (250 cal), BBQ Baked Beans with Sausage (150 cal), Mashed Potatoes (270 cal), Onion Rings (440 cal), Macaroni & Cheese (490 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

All burgers are cooked Medium Well unless otherwise requested

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49



WIDOW MAKER BURGER*

FISH TACOS

ORIGINAL TRI-TIP DIP*

WIDOW MAKER BURGER*

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish (1490 cal) 14.49

CLASSIC CHEESEBURGER*

American cheese, lettuce, tomatoes, pickles, Thousand Island dressing (1080 cal) 12.49

ALL AMERICAN GRILLED CHEESE

Cheddar & American cheese, grilled Parmesan sourdough (930 cal) 10.99

Add Ham or Bacon (Add 260/70 cal) 2
Add Tomato (Add 10 cal) 1.5

FISH TACOS (GRILLED OR FRIED)

Chipotle sauce, fresh pico de gallo, cilantro oil, cheese, corn tortillas, homemade salsa (690/900 cal) 11.99

CLUBHOUSE SANDWICH

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli (1600 cal) 13.99
Add Avocado (Add 200 cal) 1.99

COBB SANDWICH

Grilled chicken, smoked bacon, fresh avocado, blue cheese crumbles, garlic aioli, grilled sourdough (1280 cal) 13.99

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) 14.49

CHICKEN CLUB WRAP

Warm tortilla, grilled chicken, blue cheese crumbles, lettuce, tomatoes, crisp bacon, avocado, ranch dressing (1330 cal) 13.49

MEATBALL HOAGIE

A fork and knife sandwich with grilled onions and melted provolone, smothered in marinara (1030 cal) 13.99

PASTAS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49



PASTA SHRIMP FRESCA

BLACK TIE

PASTA SHRIMP FRESCA

Parmesan-crust shrimps, tomatoes, spinach, light lemon butter sauce (2000 cal) 17.49

SPAGHETTI & MEATBALLS

Meatballs, tomato basil marinara (1450 cal) 12.99

BLACK TIE

Blackened chicken, bow tie pasta, spinach tortellini, fresh tomatoes, creamy Alfredo sauce (1890 cal) 13.99

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE

ORIGINAL SCRATCH CARROT CAKE

COOKIE FINALE

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) 11.49

ORIGINAL SCRATCH CARROT CAKE Layers of subtly spiced carrot cake, cream cheese frosting (1920 cal) 8.49

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

COOKIE FINALE Double chocolate chip cookies, vanilla ice cream, chocolate, caramel (2480 cal) 8.99
*Double Chocolate Chip Cookie (880 cal) 2.99

CARAMEL PECAN BUTTER CAKE Butter Cake, salted caramel, candied pecans, vanilla ice cream (1530 cal) 8.99

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BREAKFAST MENU

Breakfast Menu Served All Day • Full Menu Available Daily at 11am
Egg Whites Available* 1

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

BOGART'S BLOODY MARY

Bogart's Vodka, Zing Zang Bloody Mary Mix, Twang Bloody Mary Seasoning, fresh lime juice and a slice of bacon (260 cal) 11

TITO'S COFFEE MARTINI

Tito's Handmade Vodka, Kahlúa Coffee Liqueur, chilled black coffee, simple syrup and a pinch of salt (640 cal) 10



PERFECT PATRÓN MARGARITA



MAI TAI

PERFECT PATRÓN MARGARITA

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

KETEL COSMOPOLITAN

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

LONG ISLAND ICED TEA Vodka, gin, rum, tequila, triple sec, fresh sweet & sour and a splash of Coca-Cola (140 cal) 9

TITO'S MULE KICK

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

BLUEBERRY BRAMBLE

Bulleit Bourbon, St-Germain Elderflower Liqueur, DeKuyper Crème de Cassis, fresh lemon juice, blueberries (190 cal) 11

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

ABSOLUT LEMON DROP

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

3 OF A KIND*

Two eggs with bacon, sausage, turkey sausage or ham steak and pancakes (930-1180 cal) 9.49

AMERICAN BREAKFAST*

Two eggs with bacon, sausage, turkey sausage or ham steak, hash browns, toast (920-1350 cal) 10.99

FULL HOUSE*

Two eggs with bacon, sausage, turkey sausage or ham steak, pancakes, hash browns (1270-1520 cal) 11.99

STEAK AND EGGS*

Charbroiled strip steak, two eggs, hash browns, toast (1240-1420 cal) 14.99

EGGS BENEDICT*

Two poached eggs, English muffin, ham, hollandaise sauce, hash browns (820 cal) 13.49

COUNTRY FRIED STEAK & EGGS*

Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast (1170-1470 cal) 14.99

DENVER OMELET*

Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, hash browns, toast (1120-1300 cal) 13.49

CALIFORNIA OMELET*

Three egg omelet, tomato, broccoli, cheddar cheese, spinach, avocado, hash browns, toast (1150-1330 cal) 13.49

RANCHERO OMELET*

Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast (1370-1550 cal) 13.49

SCRAMBLER*

Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast (1170-1350 cal) 12.49

BREAKFAST CROISSANT

Fresh baked croissant, ham, eggs, cheese, hash browns or fruit (950/1220 cal) 10.49
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) 11.49

BUILD YOUR OMELET*

Hash browns, toast, cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes or jalapeños (840-1320 cal) 13.49
Each additional ingredient (5-110 cal) .99

GRIDDLE

PANCAKE STACK

Buttermilk pancakes, maple syrup (1520 cal) 8.49

FRENCH TOAST

Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream (1110 cal) 8.99

SUPER BERRY WAFFLE

Blueberries, strawberries, raspberries, warm strawberry sauce, whipped cream (670 cal) 10.99

BELGIAN WAFFLE

(470 cal) 8.49

SIDES

BACON

(70 cal) 3.99

SAUSAGE

(320 cal) 3.29

TURKEY SAUSAGE

(180 cal) 3.29

HAM STEAK

(260 cal) 4.29

BURGER PATTY*

(320 cal) 4.99

HASH BROWNS

(340 cal) 2.99

TOAST

(230-410 cal) 2.49

BAGEL AND CREAM CHEESE

(430 cal) 3.49

FRESH FROM OUR BAKERY

(150-500 cal) 3.29

Ask your server for selections

BUTTERMILK BISCUITS & GRAVY

(1010 cal) 6.99

HOT OATMEAL

(380 cal) 5.49

Add fresh berries (Add 50 cal) 3.99

Served 6am-1pm

SEASONAL FRUIT

Small (140 cal) 3.99

COLD CEREALS

(180-270 cal) 3.99

Add fresh berries (Add 50 cal)

Add 3.99

COCKTAILS

BEVERAGES

Coffee (0 cal)

Milk (400 cal)

Iced Tea (0 cal)

Juice (280-330 cal)

Hot Tea (0 cal)

Shakes & Floats (610-850 cal)

Bottomless Soft Drinks (0-160 cal)

Red Bull Energy Drink (110 cal)

Red Bull Sugar Free (10 cal)

BOTTLED BEER

Budweiser (150 cal) 5

Bud Light (110 cal) 5

Coors Light (100 cal) 5

Miller Lite (100 cal) 5

Michelob Ultra (90 cal) 5.5

Heineken 0.0 (Non-Alcoholic) (69 cal) 6

Heineken (140 cal) 6

ABK Rose (159 cal) 6

ABK Hell Das Blaue (140 cal) 6

Firestone Walker 805 (150 cal) 6

Stella Artois (150 cal) 6

Dos Equis (140 cal) 6

Corona Extra (150 cal) 6

Stone IPA (210 cal) 7

WINES

	Glass	Bottle
Campo Viejo Tempranillo Rosé - Spain (148/754 cal)	7	27
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
Blackstone Merlot - California (150/600 cal)	8	31
Dark Horse Cabernet Sauvignon - California (150/600 cal)	7	27

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CLAIM JUMPER®
RESTAURANT
Established in 1977