

CLAIM JUMPER

ADDITIONS

STARTERS

Lemon Pepper Zucchini

Lemon pepper, Parmesan, ranch 11.49

Spinach Artichoke Dip

Four cheeses, tortilla chips 12.49

Bonanza Platter

Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini, Mozzarella Sticks 21.99

No substitutions please.

Loaded Skins

Bacon, Jack and cheddar cheese, chive dip 10.99

GREAT STEAK ADDITIONS

Sautéed Mushrooms 2.99

Danish Blue Cheese & Garlic Butter 2.99

Grilled Onions 2.99

Coconut or Grilled Shrimp 6.99

HOMEMADE DESSERTS

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" 11.99

Berry Butter Cake

Warmed cream cheese butter cake, vanilla ice cream, strawberry sauce, fresh berries 8.99

Original Scratch Carrot Cake

Three layers of subtly spiced carrot cake, cream cheese frosting 8.99

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 food borne illness, especially if you have certain medical conditions. A Suggested Gratuity of 18% is customary for parties of 8 or more. The payment and amount of gratuity is always discretionary. For convenience, we will show you this amount on guest checks for larger parties.

CLAIM JUMPER

ALLOY - BREAKFAST MENU

\$16.99 per person for groups of 12 or more

Includes a Beverage

ENTRÉES

3 of a Kind*

Two eggs with bacon, sausage, turkey sausage or ham steak and pancakes

American Breakfast*

Two eggs with bacon, sausage, turkey sausage or ham steak, hash browns, toast

Breakfast Burrito

Scrambled eggs, chorizo, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit

California Omelet*

Three egg omelet, tomato, broccoli, cheddar cheese, spinach, avocado, hash browns, toast

Super Berry Waffle

Blueberries, strawberries, raspberries, warm strawberry sauce, whipped cream

Scrambler

Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast

BEVERAGES

JUICE, MILK

BOTTOMLESS BEVERAGES

Barq's Root Beer, Coke, Diet Coke, Sprite, Dr Pepper, Lemonade, Iced Tea, Tropical Tea

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COPPER MINERS LUNCH MENU

\$18.99 per person for groups of 12 or more

Includes a Beverage and Entrée

ENTRÉES

BBQ Chicken Salad

Grilled chicken, corn, jicama, black beans, carrots, tomato, green onions, cilantro, crisp tortilla strips, homemade ranch dressing, sweet BBQ sauce

Fish Tacos (Grilled Or Fried)

Chipotle sauce, fresh pico de gallo, cilantro oil, cheese, corn tortillas, homemade salsa

Classic Cheeseburger*

American cheese, lettuce, tomatoes, pickles, Thousand Island dressing. Served with French fries

Chicken Club Wrap

Warm tortilla, grilled chicken breast, cheese lettuce, tomatoes, crisp bacon, avocado, ranch dressing. Served with French fries

Chicken Tender Dinner

Hand battered chicken tenders, smoky mesquite BBQ sauce. Served with French fries

Original Tri-Tip Dip*

Slow roasted Tri-Tip, caramelized onions, roasted pasilla peppers, provolone cheese, choice of au jus or sweet BBQ sauce. Served with French fries

Pepperoni or Sausage Pizza (where available)

Fresh mozzarella, crushed tomato and basil marinara

BOTTOMLESS BEVERAGES

Barq's Root Beer, Coke, Diet Coke, Sprite, Dr Pepper, Lemonade, Iced Tea, Tropical Tea

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SILVER MINERS MENU

\$23.99 per person for groups of 12 or more

Includes a Beverage, Small Green Salad, Small Caesar Salad, or Cup of Soup

ENTRÉES

BBQ Chicken Salad

Grilled chicken, corn, jicama, black beans, carrots, tomato, green onions, cilantro, crisp tortilla strips, homemade ranch dressing, sweet BBQ sauce

Country Fried Steak

Certified Angus Beef®, homemade country gravy, mashed potatoes

Fish & Chips

Original beer batter, tartar sauce. Served with French fries

Black Tie Chicken Pasta

Parmesan-crusting shrimp, tomatoes, spinach, light lemon butter sauce

Chicken Tender Dinner

Hand battered chicken tenders, smoky mesquite BBQ sauce. Served with French fries

Clubhouse Sandwich

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli. Served with French fries

Simply Grilled Chicken Breast

Marinated, grilled and served with mashed potatoes and roasted vegetables

Widow Maker Burger*

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish. Served with French fries

BOTTOMLESS BEVERAGES

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GOLD MINERS MENU

\$26.99 per person for groups of 12 or more

Includes a Beverage, Small Green Salad, Small Caesar Salad, or Cup of Soup

ENTRÉES

Chopped Cobb Salad

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing

BBQ Baby Back Ribs

A Half rack of our original tender ribs, smoky mesquite BBQ sauce, flame-broiled. Served with mashed potatoes and roasted vegetables

Grilled Shrimp

Papaya-cilantro marinade, rice pilaf, roasted vegetables

Pasta Shrimp Fresca

Parmesan-crusting shrimp, tomatoes, spinach, light lemon butter sauce

Coconut Shrimp

Sweet & spicy sauce, sriracha honey. Served with French fries

Top Sirloin*

9oz Certified Angus Beef® top sirloin. Served with mashed potatoes and roasted vegetables

Roasted Tri-Tip*

Slow-roasted and sliced Certified Angus Beef®. Served Medium Rare to Medium. Served with mashed potatoes and roasted vegetables

BOTTOMLESS BEVERAGES

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CLAIM JUMPER[®]

PLATINUM MINERS MENU

\$33.99 per person for groups of 12 or more

Includes a Beverage, Small Green Salad, Small Caesar Salad, or Cup of Soup

ENTRÉES

MINERS COMBO

Choose Two Claim Jumper Classics

BBQ Baby Back Ribs

Roasted Tri-Tip*

Grilled Chicken Breast

Coconut Shrimp

Grilled Shrimp

Pasta Shrimp Fresca

Parmesan-crusting shrimp, tomatoes, spinach, light lemon butter sauce

BBQ Baby Back Ribs

A full rack of our original tender ribs, smoky mesquite BBQ sauce, flame-broiled. Served with mashed potatoes and roasted vegetables

Top Sirloin & Shrimp*

7oz Certified Angus Beef[®] top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled or Coconut Shrimp. Served with mashed potatoes and roasted vegetables

Center-Cut Filet*

Our most tender steak! Signature Center-Cut 7oz Filet Mignon, perfectly lean, served thick and juicy. Served with mashed potatoes and roasted vegetables

Ribeye Steak*

12oz Certified Angus Beef[®] boneless ribeye. Served with mashed potatoes and roasted vegetables

Atlantic Salmon

Flame grilled, roasted vegetables, rice pilaf, choice of garlic herb butter or blackened

Simply Grilled Chicken Breast

Marinated, grilled and served with mashed potatoes and roasted vegetables

Grilled Shrimp

Papaya-cilantro marinade, rice pilaf, roasted vegetables

BOTTOMLESS BEVERAGES

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