LUNCH MENU

Available Monday-Friday from 11:00am to 4:00pm

Homemade Soups Made-from-scratch daily! Choose New England Clam Chowder, Potato Cheddar, Creamy Chicken Tortilla or French Onion Cup 4.99 Bowl 6.99

Sourdough Bread Bowl 7.99

Soup and Salad Combos Choose House or Caesar Salad and Cup of Soup 7.29
Your choice of California Citrus or Spinach Salad and Small Green or Caesar Salad 8.29

Sandwich Duos Choose half Cashew Chicken Salad, Albacore Tuna or Roast Turkey Sandwich With Cup of Soup 8.29
With Small Green or Caesar Salad 8.29 Add French Fries 1.25 Add Avocado 1.00

California Citrus Salad Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, blue cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing 8.29
Add Char-grilled Chicken 3.99

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 7.99
Add Char-grilled Chicken 3.99

Chopped Cobb Salad Char-grilled chicken, blue cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade blue cheese dressing 11.29
Substitute Char-grilled Beef Tenderloin* 9.99

BBQ Chicken Salad Char-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 9.29

Chinese Chicken Salad Char-grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing 9.29

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 8.99

Widow Maker Burger® Smoked bacon, hand-battered onion rings, avocado, double-thick cheddar, mayo and red relish 12.99

Sliders® Mini burgers topped with double-thick cheddar. Ask your server for “The Works” 8.99

Mini Tri-Tip Dip® Tri-tip roasted and simmered in French onion broth, smoked gouda, roasted pasilla peppers and caramelized onions on three mini-brioche buns 9.99

Chinese Chicken Salad
Parsesan Crusted Chicken A lighter portion with sautéed Roma tomatoes, onions, white wine, garlic, oregano and basil atop creamy marinara pasta. Topped with baby spinach and shredded Parmesan cheese 11.99

Coconut Shrimp Coconut crusted shrimp served with sweet and spicy sauce, Sriracha honey and salt and pepper shoestring fries 11.99
Fried Shrimp 10.99

Stuffed Baker Baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar and jack cheese. Drizzled with creamy Alfredo sauce 10.99

BBQ Baby Back Pork Ribs Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled. Served with mashed potatoes. Half Rack 14.29

Chopped Steak® 11 oz Certified Angus Beef® ground steak served with mashed potatoes and topped with: grilled onions, cheddar cheese and diced tomatoes or grilled onions, sautéed mushrooms and herb demi-glace 10.99

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 13.99

CJ FAVORITES

Chicken Pot Pie CJ classic since 1977. Baked fresh throughout the day. Carrots, onions, mushrooms and peas simmered slow in a savory herb cream sauce and baked in Claim Jumper’s flaky pie crust. Served with fresh fruit 9.99

Rotisserie Chicken Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection. Served with mashed potatoes 12.99

Black Tie Chicken Pasta Blackened chicken, bow tie pasta, spinach tortellini and oven roasted tomatoes tossed in creamy Alfredo sauce 8.99

Simply Grilled Chicken Breast Marinated, grilled and served with mashed potatoes and roasted vegetables 11.29

Roasted Tri-Tip® Certified Angus Beef® slow roasted and sliced over herb demi-glaze. Served Medium Rare to Medium only. Served with mashed potatoes and roasted vegetables 12.29

Sourdough Cup of Soup 7.99

Tenderloin Tips® Grilled tenderloin tips tossed in an herb demi-glaze with sautéed mushrooms and grilled onions atop mashed potatoes. Served with roasted vegetables 10.29

If you have any food allergies or special dietary restrictions, please notify your server and we will do 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 in the Nutritional Guide.
Claim Jumper is a 100% trans-fat free restaurant. Gluten-free 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. 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 in the Nutritional Guide.

**APPETIZERS**

**Lemon Pepper Zucchini**
Lightly fried and piled high then topped with lemon pepper Parmesan and served with ranch dipping sauce 7.49

**California Chicken Quesadilla**
Grilled corn tortillas filled with chicken, jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa and fresh avocado 11.99

**Vegetarian California Quesadilla**
10.99

**Mini Tri-Tip Dips**
Tri-tip roasted and simmered in French onion broth, smoked gouda, roasted palla peppers and caramelized onions on two mini brioche buns 7.99

**Coconut Shrimp**
Coconut crusted shrimp served with sweet and spicy sauce and Sriracha honey. Garnished with spicy peanut Thai slaw 9.49

**Mozzarella Sticks**
Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 7.99

**Hand-Battered Onion Rings**
Topped with Parmesan garlic and served with ranch dipping sauce 6.99

**Spinach Artichoke Dip**
Blended with aged Parmesan and slow baked. Served with crisp tortilla chips 9.99

**Soft Pretzel Sticks**
Brushed with butter and sprinkled with pretzel salt. Served with spicy mustard 5.49

**Three Cheese Potatocakes**
Cheddar, jack and aged Parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 7.49

**Sliders**
Mini burgers topped with double-thick chili. Ask your server for “The Works” 8.49

**Lemon Pepper Zucchini**
Lightly fried and piled high then topped with lemon pepper Parmesan and served with ranch dipping sauce 8.49

**Buffalo Chicken Bites**
Tossed in our signature Buffalo sauce and served with celery, carrots and ranch for dipping 9.99

**Shrimp & Avocado Salsa**
Tender bite-sized shrimp marinated in pico de gallo, lime juice and a touch of chili sauce, served with tortilla chips 9.99

**Buffalo Chicken Wings**
Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild or Asian Spicy BBQ 13.99

**Smaller portion 7.99**

**Appetizer Sampler**
A sampling of our favorites: Spinach Artichoke Dip, Southwest Eggroll, Fried Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces No substitutions, please 17.99

**Appetizer Combo**
Something for everyone! Buffalo Wings, Fried Zucchini, Mozzarella Sticks, Loaded Skins, Hand-Battered Onion Rings and Southwest Eggroll with dipping sauces No substitutions, please 23.99

**Buffalo Chicken Wings**
Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild or Asian Spicy BBQ 13.99

**Loaded Skins**
Fresh roasted potatoes topped with jack and cheddar cheese and bacon. Served with ranch dipping sauce 9.99

**Spinach Artichoke Dip**
Lightly fried and piled high then topped with lemon pepper Parmesan and served with ranch dipping sauce 8.49

**Buffalo Chicken Bites**
Tossed in our signature Buffalo sauce and served with celery, carrots and ranch for dipping 9.99

**Shrimp & Avocado Salsa**
Tender bite-sized shrimp marinated in pico de gallo, lime juice and a touch of chili sauce, served with tortilla chips 9.99

**Buffalo Chicken Wings**
Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild or Asian Spicy BBQ 13.99

**Smaller portion 7.99**

**Appetizer Sampler**
A sampling of our favorites: Spinach Artichoke Dip, Southwest Eggroll, Fried Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces No substitutions, please 17.99

**Appetizer Combo**
Something for everyone! Buffalo Wings, Fried Zucchini, Mozzarella Sticks, Loaded Skins, Hand-Battered Onion Rings and Southwest Eggroll with dipping sauces No substitutions, please 23.99

**Calamari**
Our guests’ favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 12.49

**Southwest Eggrolls**
Fresh chicken, cilantro, black beans, palla and bell peppers fried golden with sweet and spicy and salsa ranch dipping sauces. Garnished with spicy peanut Thai slaw 9.49

**Claim Jumper to-Go!**
To place your order, call your nearest Claim Jumper restaurant or order party platters at www.claimjumper.com.
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HOMEMADE SOUPS
Made-from-scratch daily.

New England Clam Chowder Thick and creamy with premium clams, potatoes, onions and celery Cup 4.99 Bowl 6.99

French Onion Caramelized onions in a savory beef broth with homemade croutons and melted Swiss Cup 4.99 Bowl 6.99

Creamy Chicken Tortilla A blend of rotisserie chicken, chilies and onions topped with homemade tortilla strips Cup 4.99 Bowl 6.99

Potato Cheddar A flavorful soup with fresh baked potatoes and simmered with aged cheddar Cup 4.99 Bowl 6.99

Steak Chili Tender pieces of top sirloin, black beans and tomatoes. Topped with onions and cheddar cheese Cup 5.99 Bowl 7.99

Sourdough Bowls Your choice of New England Clam Chowder or Potato Cheddar. Served in a toasted sourdough bowl 8.99

Steak Chili 11.29

GARDEN FRESH SALADS

House Salad Tomatoes, mushrooms, carrots, cheddar cheese, diced egg, crisp bacon and croutons 7.99

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 8.99

Chinese Chicken Salad Char-grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing 12.29

California Citrus Chicken Salad Char-grilled chicken with Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, blue cheese crumbles and green onions. Tossed with our signature citrus vinaigrette dressing 13.29

Chicken Caesar Salad Char-grilled or blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 11.99

Substitute Grilled Shrimp 12.99

BBQ Chicken Salad Char-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 12.29

Chopped Cobb Salad Char-grilled chicken, blue cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 13.29

Substitute Char-grilled Beef Tenderloin 15.49

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 11.99

Get your Chicken Buffalo Style 12.49

Caesar Salad Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 7.99

California Citrus Salad Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, blue cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing 8.99

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 15.99

Produce Bar Create your own salad from an array of fresh ingredients 10.99

Produce Bar and Bowl of Soup 13.99

BBQ Chicken Salad

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Hickory BBQ Burger® Brushed with mesquite BBQ sauce, topped with smoked bacon, smoked gouda and Thousand Island dressing 12.29

Widow Maker Burger® Smoked bacon, hand-battered onion rings, avocado, double-thick cheddar, mayo and red relish 13.29

Classic Cheeseburger® Double-thick cheddar and Thousand Island dressing 10.29

Frisco Burger® Swiss cheese and Thousand Island dressing on grilled Parmesan sourdough 11.29


Roast Turkey On Wheatberry With tomato, crisp greens and mayo 9.99  
Add avocado 1.49

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 9.99

Grilled Cobb Sandwich Grilled chicken, smoked bacon, fresh avocado, bleu cheese crumbles with garlic aioli on grilled herb bread 10.99

Tuna Salad Sandwich Albacore tuna salad on fresh baked tomato herb bread 9.99  
Add avocado 1.49

Clubhouse Sandwich Sliced turkey, sweet ham, smoked bacon, Swiss, smoked gouda and garlic aioli 13.49  
Add avocado 1.49

Original Tri-Tip Dip® Slow-roasted and simmered in French onion broth with caramelized onions, roasted pasilla peppers and smoked gouda on a French roll with au jus or sweet BBQ sauce 13.49

Cashew Chicken Salad Sandwich Diced with cashews, celery and curried aioli on fresh baked tomato herb bread 9.99  
Add avocado 1.49

BBQ Chicken Sandwich Julienned and tossed with sweet BBQ sauce, smoked gouda and mayo on fresh baked tomato herb bread 10.99

LARGE PARTY & PRIVATE DINING ROOMS

Large Parties • Meetings • Showers • Rehearsal Dinners • And More

Our menus can be customized for any event.

Large party accommodations available in all locations.

Private dining for 10-50 people available in select locations.

Our Fountain Valley, CA location has private dining space for up to 90 people.

Please speak with a manager for further information on group dining at any Claim Jumper restaurant.

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**FAVORITES**

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

**Chicken Pot Pie**
CJ classic since 1977. Baked fresh throughout the day. Carrots, onions, mushrooms and peas simmered slow in a savory herb cream sauce and baked in Claim Jumper’s flaky pie crust. Served with fresh fruit 13.29

**Steak Chili Sourdough Bowl**
Tender pieces of top sirloin, black beans and tomatoes. Served in a toasted sourdough bowl and topped with onions and cheddar cheese 11.29

**Stuffed Baker**
Stuffed with roasted vegetables, melted jack and cheddar cheese 10.29
Chicken with Alfredo Sauce 12.29

**Steak Chili Stuffed Baker**
Stuffed with tender pieces of top sirloin, black beans and tomatoes. Topped with onions, avocado and cheddar cheese 12.29

**Whiskey-Apple Glazed Chicken**
Our grilled chicken caramelized with a sweet and savory whiskey-apple glaze. 15.99

**Absolut Tortellini**
Cheese tortellini and blackened chicken tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley 16.99

**Shrimp Fresca Pasta**
Parmesan crusted shrimp with tomatoes and spinach served over pasta in a light lemon butter sauce 16.29

**Jamaican Jerk Chicken**
Slow roasted sweet potato stuffed with shredded chicken, green onions, red peppers, cilantro, papaya relish, lemon and a drizzle of honey 12.99

**Country Fried Steak**
Certified Angus Beef® seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes 16.29
Lighter portion 13.29

**Meatloaf & Mashed Potatoes**
Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick and served with mashed potatoes with herb demi-glace and roasted vegetables 14.29

**Tenderloin Tips**
Grilled tenderloin tips tossed in an herb demi-glace with sautéed mushrooms and grilled onions atop mashed potatoes. Served with roasted vegetables 13.49

**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 13.99

**Chicken Tenderloin Dinner**
Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries 12.29
Buffalo Style 13.29

**Simply Grilled Chicken Breast**
Marinated, grilled and served with mashed potatoes and roasted vegetables 13.49

**PASTAS**

**Shrimp Fresca Pasta**
Parmesan crusted shrimp with tomatoes and spinach tossed in a light lemon butter sauce 16.29

**Black Tie Chicken Pasta**
Blackened chicken, bow tie pasta, spinach tortellini and oven roasted tomatoes tossed in creamy Alfredo sauce 12.49

**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 15.29

**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 fettuccine tossed in a Creole gravy 13.99

**Chicken & Broccoli Alfredo**
Grilled chicken, fresh broccoli and egg noodles tossed in creamy Alfredo sauce 14.99
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  17.99

Fish & Chips®  Hand-breaded in beer-batter, served with homemade tartar sauce and salt and pepper shoestring fries  15.29

Coconut Shrimp  Coconut-crusted shrimp served with sweet and spicy sauce, Sriracha honey and salt and pepper shoestring fries  16.99

Stuffed BBQ Shrimp Enbrochette  Jumbo shrimp stuffed with cream cheese and a sliver of jalapeño, wrapped in bacon and glazed in BBQ sauce served over a bed of rice, pasilla peppers and grilled onions  18.29

Atlantic Salmon®  Our salmon is prepared flame-grilled, brushed with garlic herb butter or blackened or BBQ glazed. Served with roasted vegetables and rice pilaf  21.29

Fried Shrimp  Lightly breaded and fried. Served with salt and pepper shoestring fries and cocktail and tartar sauce  15.29

Ultimate Fish & Shrimp  A loaded platter of fried shrimp, grilled shrimp, blackened tilapia and our famous fish n’ chips  18.49

Tilapia Bianca®  Pan seared tilapia topped with artichoke hearts and sautéed shrimp in a sherry cream sauce  18.29

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GRILLED STEAKS

All steaks are aged, seasoned and flame-broiled, then brushed with garlic-herb butter. All Grilled Steaks are served with a Small Green or Small Caesar Salad, one side and one bread choice.

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. Served with a side of red wine demi-glace 7 oz 16.99 9 oz 17.99

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 demi-glace 14.99

Steak & Shrimp® Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled, Fried, Coconut or Stuffed BBQ Enbrochette Shrimp 7 oz 23.29 9 oz 24.29

Porterhouse Steak* Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 29.99

Filet Mignon* 7 oz center-cut filet served with a side of red wine demi-glace 25.29

Ribeye Steak® Hand-cut, boneless USDA Choice 12 oz 24.29 16 oz 29.29

Meritage Smothered Steak* 8 oz sirloin smothered with grilled onions, sautéed mushrooms and a red wine demi-glace 17.99

Sesame Glazed Smothered Steak* 8 oz sirloin smothered with roasted vegetables and a sweet Asian sauce topped with wontons and chives 18.99

High Sierra Smothered Steak* 8 oz sirloin smothered with roasted pasilla peppers, grilled onions, bleu cheese butter and chives 18.99

New York Strip* 12 oz center-cut USDA Choice 25.99

GREAT STEAK ADDITIONS

Sautéed Mushrooms 2.99 Bleu Cheese Butter 2.99
Shrimp (Fried, Grilled, Coconut or Stuffed BBQ Enbrochette) 5.99

STEAK TOPPINGS

Asian Vegetable, Bleu Cheese with Peppers & Onions or Red Wine with Mushrooms & Onions 3.49

Sides - Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Roasted Vegetables, Three Cheese Potato Skins, Fried Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries

Sesame Glazed Smothered Steak*
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**APPETIZERS**

California Quesadilla
Grilled corn tortillas filled with jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa and fresh avocado 10.99

Three Cheese Potato Cakes
Cheddar, jack and aged Parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 7.49

Lemon Pepper Zucchini
Lightly fried and piled high then topped with lemon pepper Parmesan and served with ranch dipping sauce 8.49

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**ENTRÉE SALADS**

Chinese Salad
Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing 12.29

BBQ Salad
With corn, black beans, carrots, tomato, green onions, cilantro and crisp tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce 12.29

Chopped Cobb Salad
Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 13.29

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**VEGETARIAN SELECTIONS**

Vegetarian Cheeseburger
Made with a Boca Patty, double-thick cheddar and Thousand Island dressing 10.29

Most of our burgers can be made with a Boca Patty*

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**ENTRÉES**

Stuffed Baker
Baked potato stuffed with roasted vegetables, melted jack and cheddar cheese and fresh salsa 10.29

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**GLUTEN-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.

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**SALADS**

California Citrus Chicken Salad
Char-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 13.29

• No bleu cheese crumbles

BBQ Chicken Salad
Char-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 12.29

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**ENTRÉES**

Rotisserie Chicken
Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection 15.99

Atlantic Salmon* Our salmon is prepared flame-grilled, basted with garlic-herb butter or blackened or BBQ glazed. Served with roasted vegetables and mashed potatoes 21.29

Stuffed Baker Baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar and jack cheese 12.29

• Decline Alfredo sauce

California Chicken Quesadilla
Grilled corn tortillas filled with chicken, jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa and fresh avocado 11.99

BBQ Baby Back Pork Ribs
Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full Rack 24.99 Half Rack 19.99

Ribs & Chicken Half-rack of Baby Back Pork Ribs paired with Rotisserie Chicken 24.99

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**GRILLED STEAKS**

All steaks are aged, seasoned and flame-broiled, then brushed with garlic-herb butter. All Grilled Steaks are served with a Small Green or Small Caesar Salad, and the choice of one side.

Rare - Red Cool Center
Medium Rare - Red Warm Center
Medium - Pink Warm Center
Medium Well - Slightly Pink, Warm Center
Well Done - No Pink Throughout

Chopped Steak* 11 oz Certified Angus Beef® ground steak topped with grilled onions, cheddar cheese and diced tomatoes 14.99

Top Sirloin* Certified Angus Beef® top sirloin 7 oz 16.99 9 oz 17.99

Filet Mignon* 7 oz center-cut filet 25.29

Ribeye Steak* Hand-cut, boneless USDA Choice 12 oz 24.29 16 oz 29.29

New York Strip* 12 oz center-cut USDA Choice 25.99

Porterhouse Steak* Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 29.99
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**BEVERAGES**

- **Bottomless Beverages**
  - Barq’s Root Beer
  - Coca
  - Diet Coke
  - Diet Sprite
  - Hi-C Orange
  - Iced Tea
  - Mr. Pibb
  - Sprite

- **Arnold Palmer**
  - IBC Root Beer
  - 12 oz glass bottle

- **CJ Punch**
  - Our own creation of orange, pineapple and cranberry juices

- **Chocolate Chimp**
  - Blend of banana, chocolate syrup and cream

- **Lemonade**
  - Made fresh daily

- **Strawberry Lemonade**
  - Made fresh daily

- **Shakes & Floats**
  - Vanilla Chocolate
  - 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)

- **Coffee**

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**DESSERTS**

- **Warm English Toffee Cake**
  - A rich brown sugar and date cake nestled in warm toffee sauce with whipped cream and vanilla ice cream 4.49

- **Red Velvet Cupcake**
  - A southern classic with a hint of chocolate, topped with cream cheese frosting 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” 10.99

- **Warm English Toffee Cake**
  - A rich brown sugar and date cake nestled in warm toffee sauce with whipped cream and vanilla ice cream 4.49

- **Red Velvet Cupcake**
  - A southern classic with a hint of chocolate, topped with cream cheese frosting 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” 10.99

- **Cream Cheese Pie**
  - Homemade daily with Philadelphia® Cream Cheese, our cream cheese pies trump any cheesecake 7.99
  - * Original with Lorna Doone crust
  - * Raspberry White Chocolate

- **I Declar**
  - Baked fresh daily. Sweet pastry filled with a buttery Bavarian custard atop vanilla ice cream with hot fudge and whipped cream 7.99

- **Brownie Finale**
  - Double chocolate walnut brownie served warm and topped with fudge frosting, vanilla ice cream, hot fudge, whipped cream and toasted almonds 6.99

- **Apple Crumb Cobbler**
  - Baked Granny Smith apples with creamy caramel bits, topped with butter streusel and served with vanilla ice cream 6.99

- **Italian Lemon Cake**
  - Five layers of rich cream cake, filled and topped with white chocolate lemon filling 6.99

- **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 6.99

- **Fresh Baked Chocolate Chip Cookie**
  - Baked fresh daily and served warm, topped with semi-sweet chocolate chips 2.99
  - A la mode add 2.00

- **Original Scratch Carrot Cake**
  - Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 5.99

- **Jumper’s Mud Pie**
  - Mountains of ice cream stuffed into a chocolate cookie crust and topped with whipped cream and toasted almonds 7.99
  - * Mint Chocolate Chip
  - * Cookies & Cream

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**HOMEMADE DESSERTS**

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Claim Jumper is a 100% trans-fat free restaurant. Gluten-free menu available, ask your server. If you have any food allergies or special dietary restrictions, please notify your server and we will do 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 in the Nutritional Guide.