

LATE NIGHT MENU

11PM-6AM

BREAKFAST

AMERICAN BREAKFAST* Two eggs any style with bacon, sausage or ham steak, hash browns and toast 13.99

BREAKFAST CROISSANT* Fresh baked croissant, with ham, eggs and cheese. Served with hash browns or fresh fruit 10.99

FRENCH TOAST Grilled sourdough bread, soaked in a sweetened cinnamon egg cream 9.99

FRESHLY BAKED BREAKFAST PASTRIES.....4.99

Ask your server for selections

BUILD YOUR OMELET* Choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes or jalapeños. Served with hash browns and toast 14.99

Each additional ingredient .99

COUNTRY FRIED STEAK & EGGS* Certified Angus Beef® seasoned, breaded and topped with homemade country gravy, served with two eggs any style, hash browns and toast 17.99

SIDES

SEASONAL FRUIT.....3.99

Plate 9.99

APPETIZERS

CHIPS AND SALSA 4.99

LOADED SKINS Roasted potatoes topped with Jack and cheddar cheese and bacon. Served with chive dip 10.99

CHILI NACHOS Black bean and steak chili with Cheddar cheese over crisp chips, topped with pico de gallo, sour cream and avocado. Served with salsa 12.99

SHRIMP COCKTAIL Cold, boiled shrimp in our tangy cocktail sauce, served over shredded lettuce 12.99

ONION RINGS Jumbo sweet yellow onions breaded, topped with Parmesan garlic and served with ranch dipping sauce 9.99

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

SOUPS • SALADS

HOUSE SALAD Tomatoes, carrots, cheddar cheese, diced egg, crisp bacon and croutons 8.99

CHICKEN CAESAR SALAD Char-grilled or blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 14.99

NEW ENGLAND CLAM CHOWDER Thick and creamy with premium clams, potatoes, onions and celery
Cup 6.99 Bowl 8.99

CHINESE CHICKEN SALAD Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 15.99

BBQ CHICKEN SALAD 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 15.99

CREAMY CHICKEN TORTILLA SOUP A blend of chicken, chiles and onions, topped with homemade tortilla strips
Cup 6.99 Bowl 8.99

BURGERS • SANDWICHES • FAVORITES

WIDOW MAKER BURGER* Smoked bacon, battered onion rings, avocado, cheddar, fresh greens, tomato, mayo and red relish. Served with salt and pepper french fries 14.99

CLASSIC CHEESEBURGER* Cheddar, fresh greens and tomato. Served with salt and pepper french fries 12.99

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato and garlic aioli. Served with salt and pepper french fries 14.99

Add Avocado 1.99

BBQ CHICKEN SANDWICH Julienned and tossed with sweet BBQ sauce, smoked Gouda, mayo, fresh greens and tomato. Served with salt and pepper french fries 13.99

ALL AMERICAN GRILLED CHEESE SANDWICH Double-thick cheddar and American cheeses, served between Parmesan-buttered grilled sourdough. Served with salt and pepper french fries 9.99

Add bacon or tomato .99

CHICKEN TENDERLOIN DINNER Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper french fries 14.99

FRIED SHRIMP Lightly breaded and fried. Served with salt and pepper french fries, cocktail and tartar sauce 18.99

SPAGHETTI & MEATBALLS Crushed tomato and basil marinara with meatballs 13.99

BLACK TIE CHICKEN PASTA Blackened chicken, bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 16.99

TOP SIRLOIN* Certified Angus Beef® top sirloin. Served over herb peppercorn demi-glace, with roasted vegetables and one side choice 8 oz 19.99

RIBEYE STEAK* Hand-cut boneless Certified Angus Beef®, served with roasted vegetables and one side choice 12 oz 26.99

HOMEMADE DESSERTS

DOUBLE CHOCOLATE CHIP COOKIE Loads of white and dark chocolate chips suspended in a brown sugar butter dough. Served warm upon request 3.99

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" 11.99

ORIGINAL SCRATCH CARROT CAKE Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 8.99

RED VELVET BUNDT CAKE A Southern classic with a hint of chocolate, topped with cream cheese frosting 4.99



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.

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 upon request. An 18% service charge will be added to parties of 8 or more.

MARTINIS & COCKTAILS

TITO'S COSMOPOLITAN Tito's Handmade Vodka, cranberry juice, Cointreau Orange Liqueur and fresh lime juice 10.00

LONG ISLAND ICED TEA Classic blend of vodka, gin, rum, triple sec, fresh sweet & sour and a splash of Coca-Cola 9.00

PERFECT PATRÓN MARGARITA Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, with fresh lime juice 11.00

ABSOLUT CITRON LEMON DROP Absolut Citron Vodka, Cointreau Orange Liqueur and fresh lemon juice 10.00

CLAIM JUMPER GOLD MARGARITA 1800 Reposado Tequila, Cointreau Orange Liqueur and fresh lime juice 10.00

BLOOD ORANGE MIMOSA
Absolut Mandrin Vodka, Domaine De Canton Ginger Liqueur, blood orange juice, topped with sparkling wine 11.00

CJ MOJITO Bacardi Superior Rum and club soda muddled with fresh mint and lime juice 9.00

ULTIMATE PEPPER MARY Absolut Peppar Vodka mixed with house made bloody mary mix 10.00



PERFECT PATRÓN MARGARITA



ULTIMATE PEPPER MARY

BOTTLED BEER

BLUE MOON BELGIAN WHITE
6.00

BUD LIGHT 5.00

BUDWEISER 5.00

COORS LIGHT 5.00

MICHELOB ULTRA 5.50

MILLER LITE 5.00

ABITA PURPLE HAZE 6.00

CORONA EXTRA 6.00

STELLA ARTOIS 7.00

HEINEKEN 6.00

GUINNESS DRAUGHT CAN
(14.9 OZ) 7.50

WINES

	Glass	Bottle
BERINGER WHITE ZINFANDEL	6	23
BEX RIESLING	7	27
KRIS 'ARTIST CUVÉE' PINOT GRIGIO	8	31
FOUR VINES 'NAKED' CHARDONNAY	8	31
ALEXANDER VALLEY VINEYARDS CHARDONNAY	12	47
GRAYSON MERLOT	8	31
ALEXANDER VALLEY VINEYARDS CABERNET	12	47