

LUNCH MENU

MONDAY–FRIDAY • 11AM–4PM

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

8.99 SELECTIONS

CALIFORNIA CITRUS SALAD
WEDGE SALAD

SMALL GREEN SALAD
& CUP OF HOMEMADE SOUP

SMALL GREEN SALAD & LUNCH LOADED POTATO SKINS

10.99 SELECTIONS

CHICKEN TENDERLOIN
Shoestring french fries

PRODUCE BAR
(where available)

SMALL GREEN SALAD &
LUNCH CALAMARI

SMALL GREEN SALAD & 2 CITY SLICKER SLIDERS
Shoestring french fries

SMALL GREEN SALAD AND PERSONAL PIZZA
(where available)

12.99 SELECTIONS

BLACK TIE CHICKEN PASTA

SMALL GREEN SALAD &
½ CLUB SANDWICH

Shoestring french fries

FISH TACOS

Grilled or fried, shoestring french fries

CHICKEN CLUB WRAP

Shoestring french fries

CHICKEN CAESAR SALAD

SMALL GREEN SALAD &

½ WESTERN CHICKEN SANDWICH
Shoestring french fries



FISH TACOS



ORIGINAL TRI-TIP DIP*

13.99 SELECTIONS

BBQ CHICKEN SALAD

ASIAN CHICKEN SALAD

CHOPPED COBB SALAD

WIDOW MAKER BURGER*

Shoestring french fries

CHICKEN POT PIE

Fresh fruit

TRAIL BOSS CHICKEN BREAST

Grilled chicken breast, mashed potatoes,
roasted vegetables

LUNCH ROTISSERIE CHICKEN

Mashed potatoes

LUNCH GRILLED SHRIMP

Rice pilaf

ORIGINAL TRI-TIP DIP*

Shoestring french fries

ROASTED TRI-TIP*

Served only Medium Rare to Medium with mashed
potatoes, roasted vegetables

LUNCH COCONUT SHRIMP

Spicy peanut Thai slaw

PRODUCE BAR AND BOWL OF SOUP

PRODUCE BAR AND BAKED POTATO



CHICKEN POT PIE



ASIAN CHICKEN SALAD

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WA-OR 1 - 2/18 - 339368

CJ FAVORITES



GINGER PEACH LEMONADE Deep Eddy Peach Vodka, Liber & Co. Fiery Ginger Syrup and fresh lemonade 10.00

POMEGRANATE MOJITO Bacardi Superior Light Rum, Liber & Co. Real Grenadine, fresh mint and fresh lime juice 10.00

KENTUCKY SMASH Bulleit Bourbon, Liber & Co. Fiery Ginger Syrup, fresh mint and fresh sweet & sour 10.00

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

BEE'S KNEES Tanqueray Gin, fresh lemon juice and honey syrup 10.00

INTERNATIONAL TEA Jameson Irish Whiskey, Absolut Citron Vodka, Domaine de Canton Ginger Liqueur, fresh sweet & sour, simple syrup, fresh lemon juice and a splash of Sprite 9.00

POMEGRANATE SANGRIA Fresh blend of fruit juices, white wine and pomegranate liqueur with a float of Myers's Original Dark Rum topped with grapes, oranges and lemons 8.00

LONG ISLAND LIMONCELLO A refreshing twist on your favorite Long Island Iced Tea, featuring Caravella Limoncello 9.00

MULES

DEEP EDDY GRAPEFRUIT HONEY MULE Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Gosling's Ginger Beer 10.50

GREY GOOSE COOL MULE Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice, topped with Gosling's Ginger Beer 10.50

TITO'S MULE Tito's Handmade Vodka and fresh lime juice topped with Gosling's Ginger Beer 10.00

CJ SPICY MANGO MULE Lunazul Reposado Tequila, Monin Mango Syrup, fresh lime juice and a slice of fresh serrano chili pepper topped with Gosling's Ginger Beer 10.50

COCONUT SPICED ISLAND MULE Blue Chair Bay Coconut Spiced Rum, Monin Ginger Syrup and fresh lime juice topped with Gosling's Ginger Beer 10.00

HONEST JACK'S MULE Jack Daniel's Tennessee Whiskey, Monin Mango Syrup and fresh lime juice topped with Gosling's Ginger Beer 10.00

TEQUILA

CJ GOLD MARGARITA Sauza Gold Tequila, triple sec, fresh sweet & sour and a splash of fresh orange juice topped with a float of Grand Marnier Orange Liqueur 9.00

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

HONEY PINEAPPLE MARGARITA Camarena Silver Tequila, Patrón Citrónge Orange Liqueur, pineapple juice, fresh sweet & sour and a drizzle of honey 9.00

MANGO TANGO Pura Vida Reposado Tequila, fresh lime juice, Monin Mango and Monin Tangerine Syrups 9.00

AZUÑIA BLOOD ORANGE MARGARITA A delicious twist on a classic Margarita, with Azuñia Organic Blanco Tequila, Cointreau Orange Liqueur, Monin Blood Orange Syrup and a juicy orange slice 9.00

SPICY MANGO PALOMA Lunazul Reposado Tequila, Monin Mango Syrup, fresh lime juice and a slice of fresh serrano chili pepper topped with Q Grapefruit 10.50

 GUEST FAVORITE

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BOURBON • WHISKEY • SCOTCH

BOURBON BERRY SMASH

Evan Williams Black Label Bourbon, PAMA Pomegranate Liqueur, Tres Agaves Agave Nectar, muddled together with blackberries, mint leaves and lime wedges 9.00

CROWN GRILLED PINEAPPLE Crown Royal Deluxe Whisky and Licor 43 Vanilla Citrus Liqueur mixed with pineapple juice 9.00

WALKER SOUR

Johnnie Walker Red Label Scotch, honey and Monin Ginger Syrups, with a squeeze of fresh lemon juice 10.00

PAMA SOUTHERN SPIKED TEA

Relax with a freshly brewed iced tea spiked with Evan Williams Black Label Bourbon, PAMA Pomegranate Liqueur and Tres Agaves Agave Nectar 8.50

JACK'S BERRY COBBLER

Jack Daniel's Tennessee Whiskey, Chambord Black Raspberry Liqueur and Tres Agaves Agave Nectar mixed with muddled oranges, lemons and fresh raspberry purée 8.00

JAMESON IRISH WHISKEY BUCK

Jameson Irish Whiskey and fresh lime juice topped with Gosling's Ginger Beer 10.00

GIN • VODKA

HENDRICK'S WHITE LINEN

Hendrick's Gin, St-Germain Elderflower Liqueur, fresh lime juice, Monin Cucumber Syrup and a splash of Sprite 10.00

KETEL COSMOPOLITAN

Ketel One Vodka, triple sec, cranberry juice and fresh lime juice 10.00

ULTIMATE PEPPER MARY

Absolut Peppar Vodka mixed with Demitri's Bloody Mary Seasoning 9.50

RASPBERRY MARTINI

Smirnoff Raspberry Vodka, Chambord Black Raspberry Liqueur, fresh raspberry purée, cranberry juice and a splash of Sprite 9.00

ABSOLUT CITRON LEMON DROP

Absolut Citron Vodka, triple sec and fresh lemon juice 10.00

GIRLS NIGHT OUT

Trio of vodkas: Absolut Mandrin, Absolut Citron and Smirnoff Raspberry, mixed with Monin Passion Fruit Syrup, fresh lemonade and cranberry juice 10.00

DEEP EDDY PEACH PALMER

This Palmer features Deep Eddy Peach Vodka, Tres Agaves Agave Nectar, fresh lime juice and freshly brewed iced tea 9.00

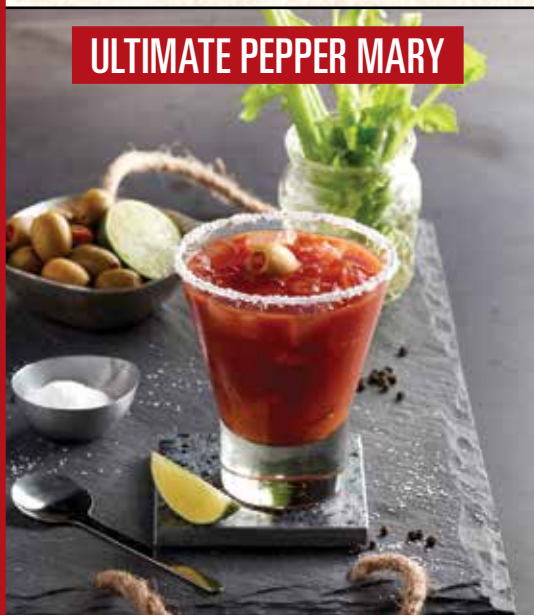
PEACHY COLADA

Deep Eddy Peach Vodka, coconut cream, fresh pineapple and lemon juices, simple syrup and mint leaves all blended smooth 9.00

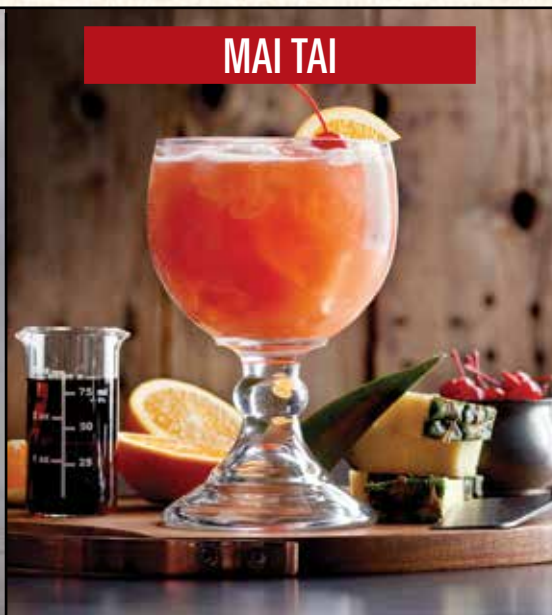
THE BOTANIST STRAWBERRY COLLINS

The Botanist Gin, handcrafted and artisanal, is combined with Cointreau Orange Liqueur, strawberry purée, fresh sweet & sour, fresh lime juice and tonic water 10.00

ULTIMATE PEPPER MARY



MAI TAI



RUM

MAI TAI

Trio of rums: Don Q 151, Myers's Original Dark and Bacardi Superior Light mixed with our homemade Mai Tai recipe 10.00

COCO MOJITO

A light mojito featuring RumHaven Coconut Water Rum, fresh lime juice, simple syrup and mint leaves charged with soda water 9.00

MORGAN'S PUNCH

Captain Morgan Original Spiced Rum mixed with fresh orange, lime and pineapple juices 9.00

RENEGADE PUNCH

Mount Gay Eclipse Rum, grenadine, simple syrup, fresh lime juice, with a dash of Angostura bitters and nutmeg 9.00

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APPETIZERS



LEMON PEPPER ZUCCHINI



SPINACH ARTICHOKE DIP

LEMON PEPPER ZUCCHINI

Lemon pepper, Parmesan, ranch 10.99

THREE CHEESE POTATOCAKES

Cheddar, Jack, aged Parmesan, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 9.99

MOZZARELLA STICKS

Marinara 10.49

LOADED SKINS

Bacon, Jack, cheddar cheese, chive dip 10.99

SPINACH ARTICHOKE DIP

Four cheeses, tortilla chips 12.49

BONANZA PLATTER

Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini, Mozzarella Sticks 20.99
No substitutions, please.

COCONUT SHRIMP

Sweet & spicy sauce, Sriracha honey, spicy peanut Thai slaw 12.49

CRAB CAKE

Lump crabmeat, vegetables, panko breadcrumbs, chipotle, cilantro sauce, lemon butter 16.49

PARMESAN GARLIC ONION RINGS

Sriracha honey ranch 9.99

CALAMARI

Our guests' favorite! Premium calamari steak strips, cocktail sauce and spicy peanut Thai slaw 14.99

PUB PRETZEL

Choice of jalapeño cream cheese or Sriracha cheese sauce 6.99

BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots, ranch 14.99
Also available mild
Smaller Portion 8.99

HOMEMADE SOUPS

Made-from-scratch daily

NEW ENGLAND CLAM CHOWDER

Fan Favorite. Premium clams, potatoes, onions, celery
Cup 6.99 Bowl 8.99

POTATO CHEDDAR

Freshly baked potatoes, aged cheddar cheese
Cup 6.99 Bowl 8.99

CREAMY CHICKEN TORTILLA

Chicken, chiles, onions, homemade tortilla strips
Cup 6.99 Bowl 8.99

GARDEN FRESH SALADS

COMSTOCK HOUSE SALAD

Garden greens, tomatoes, carrots, cheddar cheese, diced egg, crisp bacon, croutons 8.99

CAESAR SALAD

Crisp romaine, aged Parmesan, croutons 8.99
Chicken Caesar Salad 13.99
Shrimp Caesar Salad 15.99
Tri-Tip Caesar Salad 17.99

WEDGE SALAD

Iceberg, house dressing, balsamic glaze, hickory bacon, diced tomato, bleu cheese crumbles 11.49

ASIAN CHICKEN SALAD

Garden fresh greens, grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, sweet & spicy peanut dressing 15.99

CALIFORNIA CITRUS SALAD

Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles, green onions. Tossed with garden greens and our signature citrus vinaigrette dressing 10.49

Chicken Citrus Salad 15.99

BBQ CHICKEN SALAD

Grilled chicken, corn, jicama, black beans, carrots, tomato, green onions, cilantro, crisp corn tortilla strips, homemade ranch dressing, sweet BBQ sauce 15.99

CHOPPED COBB SALAD

Garden greens, grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 15.99

Tri-Tip Cobb Salad* 17.99



ASIAN CHICKEN SALAD

GUEST FAVORITE

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BURGERS & SANDWICHES

Served with a choice of Spicy Peanut Thai Slaw,
Fresh-Cut Fruit or Shoestring French Fries
All burgers are cooked Medium Well unless otherwise requested
Add a Small Green Salad, Caesar Salad or a Cup of Soup for 3.99

WIDOW MAKER BURGER*

Smoked bacon, onion rings, avocado, cheddar, lettuce, tomato, mayo, red relish 15.49

CLASSIC CHEESEBURGER*

Thick cheddar, lettuce, tomato, Thousand Island dressing 12.99

ORIGINAL TRI-TIP DIP* Slow-roasted tri-tip, caramelized onions, roasted pasilla peppers, smoked Gouda, choice of au jus or sweet BBQ sauce 15.49

WAGON MASTER BURGER

Boneless pork ribs, bacon, BBQ sauce, Sriracha sauce, chipotle aioli, Gouda cheese, fire stick onions, lettuce, tomato, pickles 14.99

CLUBHOUSE SANDWICH Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato, garlic aioli 14.99
Add avocado 1.99

CHICKEN CLUB WRAP Grilled chicken breast, cheese, bacon, lettuce, tomatoes, avocado, ranch dressing 12.99

CASHEW CHICKEN SALAD SANDWICH

Curried aioli, celery, fresh greens, tomato 10.99

WESTERN CHICKEN SANDWICH

Julienned BBQ Chicken, smoked Gouda, mayo, fresh greens, tomato 13.99

CITY SLICKER SLIDERS*

Mini Cheeseburgers 11.99
BBQ Chicken or Pork Sliders 11.99

GRILLED CHEESE SANDWICH 10.49

Add bacon or tomato .99

CARSON CITY GRILLED CHEESE

Sweet ham, cheddar & American cheese, Parmesan-butter grilled sourdough 13.99
Add bacon or tomato .99

FISH TACOS Chipotle sauce, fresh pico de gallo, cheeses, corn tortillas, homemade salsa
Grilled or fried 13.99

OLD FAITHFUL SANDWICH

Meatloaf, BBQ sauce, Gouda cheese, garlic aioli, lettuce, red onions, tomatoes 14.99

FAVORITES

Served with a Small Green Salad, Caesar Salad or Cup of Soup
Upgrade to a premium California Citrus Salad or Wedge Salad for 1.99

CALIFORNIA BAJA CHICKEN

Marinated chicken breast, Monterey Jack cheese, roasted pasilla peppers, grilled onions, charred tomato, feta cheese, cilantro-green onions 19.99

CHICKEN FRIED CHICKEN

Southern fried chicken breast, mashed potatoes, country gravy 16.99

CHICKEN TENDERLOIN DINNER Hand breaded tenders, smoky mesquite BBQ sauce, shoestring french fries 14.99

DRUNK CHICKEN

Fork tender grilled chicken breast, potato cakes, bacon-vodka tomato cream sauce 19.99

CHICKEN POT PIE

CJ classic since 1977. Baked fresh throughout the day. Carrots, onions, mushrooms, peas simmered slowly in savory herb cream sauce, Claim Jumper's flaky pie crust. Fresh fruit 16.99

COUNTRY FRIED STEAK

Certified Angus Beef®, homemade country gravy, mashed potatoes 17.99

MEATLOAF & MASHED POTATOES Beef, pork and vegetables slow-baked, tomato, caramelized fire stick onions, mashed potatoes, herb peppercorn demi-glace, roasted vegetables 16.49

AFTER THE GOLD RUSH

Grilled chicken breast, marsala wine, mushrooms, roma tomatoes, potato cakes 19.99

HEARTH BAKED PIZZAS & CALZONES

Add a Small Green Salad, Caesar Salad or a Cup of Soup for 3.99
Add a premium California Citrus Salad or Wedge Salad for 4.99
Gluten-sensitive Classic Pizza Crust Available 1.00

BBQ CHICKEN

Smoked Gouda, red onion, sweet BBQ sauce, fresh cilantro
Personal 8.99 Classic 14.99

CALIFORNIA WORKS

Sausage, pepperoni, mushrooms, green bell peppers, artichokes, red onions
Personal 8.99 Classic 16.99

SAUSAGE & PEPPERONI

Mild Italian sausage, pepperoni, fresh mozzarella, crushed tomato and basil marinara
Personal 8.99 Classic 15.99

PEPPERONI

Pepperoni, fresh mozzarella, crushed tomato and basil marinara
Personal 8.99 Classic 14.99

TOMATO BASIL Fresh tomatoes, basil, mozzarella and goat cheese
Personal 7.99 Classic 13.99

VEGGIE WORKS Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach and tomatoes, feta, basil marinara
Personal 7.99 Classic 14.99

THREE CHEESE Smoked Gouda, fresh mozzarella, aged Parmesan
Personal 6.99 Classic 13.99

TRADITIONAL CALZONE

Marinara sauce, ricotta, mozzarella, Parmesan.
Choice of two ingredients 14.99
Extra toppings 1.00 each

SPECIALTY CALZONE

Spinach, artichoke hearts, cream cheese, mozzarella, Alfredo sauce 14.99
Extra toppings 1.00 each

GUEST FAVORITE

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PASTAS

Served with a Small Green Salad, Small Caesar Salad or Cup of Soup
Upgrade to a premium California Citrus Salad or Wedge Salad for 1.99

SHRIMP FRESCA PASTA

Parmesan-crusted shrimp, tomatoes, spinach, light lemon butter sauce 19.99

JAMBALAYA PASTA

Our version of this Louisiana favorite. Peppers, red onions, andouille sausage, roasted chicken, shrimp, Creole gravy, pasta 19.99

BLACK TIE CHICKEN PASTA

Blackened chicken, bow tie pasta, spinach tortelloni, fresh tomatoes, creamy Alfredo sauce 16.49

ABSOLUT TORTELLONI

Cheese tortelloni, blackened chicken, bacon-tomato vodka cream sauce, shredded Parmesan 19.49



SHRIMP FRESCA PASTA

SEAFOOD

Served with a Small Green Salad, Small Caesar Salad or Cup of Soup
Upgrade to a premium California Citrus Salad or Wedge Salad for 1.99

FRIED SHRIMP

Shoestring french fries, cocktail, tartar sauce 19.99

FISH & CHIPS

Original beer-batter, tartar sauce, shoestring french fries 17.99

SALMON OSCAR*

Grilled salmon fillet, lump crabmeat, lemon butter, grilled asparagus 29.99

GRILLED SHRIMP

Papaya-cilantro marinade, rice pilaf, roasted vegetables 19.99

SIMPLY GRILLED MAHI*

Papaya-cilantro marinade, lightly seared, fresh avocado pico de gallo, rice pilaf, roasted vegetables 21.99

COCONUT SHRIMP

Sweet & spicy sauce, Sriracha honey, shoestring french fries 19.99

ATLANTIC SALMON*

Flame-grilled, rice pilaf, roasted vegetables choice of garlic herb butter, blackened or BBQ glazed 22.99



SALMON OSCAR*



GRILLED SHRIMP

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STEAKS

All steaks are aged, seasoned and flame-broiled, then topped with garlic herb butter.

All Grilled Steaks are served with one side choice
a Small Green Salad, Caesar Salad or Cup of Soup

Upgrade to a Premium California Citrus Salad or Wedge Salad for 1.99

TOP SIRLOIN* Certified Angus Beef® top sirloin,
herb peppercorn demi-glace
7 oz 20.99 9 oz 22.99

CENTER-CUT FILET* Our most tender steak!
Signature Center-Cut Filet Mignon, perfectly lean,
served thick and juicy 7 oz 27.99

"THE SHERIFF" BONE-IN RIBEYE* 
21 oz Certified Angus Beef® bone-in ribeye
is our most flavorful steak 37.99

RIBEYE STEAK* Hand-cut,
boneless USDA Choice 12 oz 26.99

PORTERHOUSE STEAK*

Two steaks in one! Our famous 20 oz USDA
Choice bone-in NY strip and filet 33.99

NEW YORK STRIP*

12 oz center-cut USDA Choice 27.99

STEAK & SHRIMP* 

Certified Angus Beef® top sirloin seasoned,
seared and char-grilled to perfection, herb
peppercorn demi-glace, paired with your
choice of grilled or fried shrimp
7 oz 27.99 9 oz 29.99

GREAT STEAK ENHANCEMENTS

SHRIMP (FRIED, COCONUT OR GRILLED) 6.99

DANISH BLUE CHEESE & GARLIC BUTTER 2.99

SAUTÉED MUSHROOMS 3.99

GRILLED ONIONS 2.99

CRAB CAKE 9.99

OSCAR (lump crabmeat drizzled with
lemon butter sauce and asparagus) 6.99

SIDES Baked Potato, Mashed Potatoes, Green Beans, Rice Pilaf, Roasted Vegetables, Three Cheese Potatocakes, Shoestring French Fries, Miners Macaroni and Cheese



STEAK & SHRIMP*



ORE CART

CLAIM JUMPER CLASSICS

All Classics and Combos are served with roasted vegetables, one side
and Small Green Salad, Caesar Salad or Cup of Soup

Upgrade to a Premium California Citrus Salad or Wedge Salad for 1.99

BBQ BABY BACK PORK RIBS

Our original tender ribs, smoky mesquite
BBQ sauce, flame-broiled
Full 25.99 Half 19.99

ROASTED TRI-TIP* Slow-roasted and sliced,
herb peppercorn demi-glace. Served Medium
Rare to Medium 19.99

SHRIMP Choice of grilled shrimp, fried shrimp
or coconut shrimp 19.99

ANDOUILLE SAUSAGE

Grilled andouille sausage, BBQ sauce, grilled
onions, pasilla peppers 16.99

TRAIL BOSS CHICKEN

Marinated, grilled chicken breast 16.99

BEEF RIB

A Slow-roasted, flame broiled beef rib loaded
with flavor 24.99

MINERS COMBO 

Pick 2
BBQ Baby Back Pork Ribs, Roasted Tri-Tip, Shrimp
(Coconut, Grilled or Fried), Andouille Sausage,
Simply Grilled Chicken Breast, Rotisserie Chicken*
26.99

ORE CART 

Pick 3
BBQ Baby Back Pork Ribs, Roasted Tri-Tip, Shrimp
(Coconut, Grilled or Fried), Andouille Sausage,
Simply Grilled Chicken Breast, Rotisserie Chicken*
30.99

ROTISSERIE CHICKEN

Our original recipe since 1977. A half-chicken
seasoned, slow-cooked over open flames and
roasted to perfection 17.99

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WA-OR 1 - 2/18 - 339368

HOMEMADE DESSERTS

BERRY BUTTER CAKE

Put a smile on your face. Delicious, warmed cream cheese butter cake, vanilla ice cream, strawberry sauce, fresh berries 8.99

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, cream cheese frosting 8.99

COOKIE FINALE

Double chocolate chip cookies, vanilla ice cream, chocolate, caramel 8.99

Double chocolate chip cookie 3.99

BROWNIE FINALE

Double chocolate brownie, fudge frosting, vanilla ice cream, hot fudge 7.99

Double Chocolate Fudge Brownie 5.49

SALTED CARAMEL MUD PIE

Dulce de Leche ice cream, crushed pretzel crust, salted caramel 8.99

RED VELVET BUNDT CAKE

A Southern classic with a hint of chocolate, cream cheese frosting 4.99

STRAWBERRY CREAM CHEESE PIE

Philadelphia Cream Cheese, Lorna Doone Crust, fresh strawberries 8.99

Raspberry White Chocolate Cream Cheese Pie 8.99 Original Cream Cheese Pie 7.99



CHOCOLATE MOTHERLODE CAKE



STRAWBERRY CREAM CHEESE PIE



BERRY BUTTER CAKE



RED VELVET BUNDT CAKE



SALTED CARAMEL MUD PIE

BEVERAGES

COFFEE
MILK
ICED TEA

BARQ'S
ROOT BEER
LEMONADE

HOT TEA
JUICE

SHAKES
& FLOATS
BOTTOMLESS
SOFT DRINKS

RED BULL ENERGY DRINK
RED BULL SUGAR-FREE
RED BULL ORANGE EDITION

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VEGETARIAN SELECTIONS

Please specify **VEGETARIAN** when ordering from this menu. These menu selections contain no meat, fish, poultry, shellfish or product derived from these sources, but may contain dairy or eggs. Please be aware that non-vegetarian products are prepared in our restaurant and, therefore, cross contamination may occur.

APPETIZERS

LEMON PEPPER ZUCCHINI 10.99

THREE CHEESE POTATOCAKES 9.99

ENTREES

COMSTOCK HOUSE SALAD

Tomatoes, carrots, cheddar cheese, diced egg and croutons 8.99

ASIAN SALAD

Crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy peanut dressing 15.99

BBQ SALAD

Corn, black beans, carrots, tomato, green onions, cilantro, crisp corn tortilla strips, homemade ranch dressing, sweet BBQ sauce 15.99

CHOPPED COBB SALAD

Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans, corn, homemade bleu cheese dressing 15.99

VEGETARIAN CHEESEBURGER

Boca Patty, cheddar, Thousand Island dressing, fresh fruit 12.99

VEGGIE WRAP

Spinach, red onion, avocado, roasted red peppers, tomato, cucumber, olives, feta, cream cheese, ranch dressing, fresh fruit 11.99

ALL AMERICAN GRILLED CHEESE SANDWICH

Cheddar, American, Parmesan-buttered grilled sourdough, fresh fruit 10.49
Add tomato .99

SPECIALTY CALZONE (where available)

Spinach, artichoke hearts, cream cheese, mozzarella, Alfredo sauce 14.99

VEGGIE WORKS PIZZA (where available)

Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach, tomatoes, feta cheese, basil marinara
Individual 7.99 Classic 14.99

GLUTEN-SENSITIVE

Disclaimer: We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-sensitive menu item.

APPETIZERS


BUFFALO CHICKEN WINGS 14.99

LOADED SKINS 10.99

BURGERS | SANDWICHES | SALADS

CLASSIC CHEESEBURGER 13.99

Fresh fruit

CALIFORNIA CITRUS SALAD 10.49 

CASHEW CHICKEN SALAD SANDWICH 11.99

Fresh fruit

ENTREES

Served with a Small Green Salad with no croutons
All entrees served with one side choice unless otherwise noted

ABSOLUT PASTA

Gluten-sensitive penne pasta, blackened chicken, bacon-tomato vodka cream sauce, shredded Parmesan. No side option. 19.49

BBQ BABY BACK PORK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled Full 25.99 Half 19.99

ROTISSERIE CHICKEN

Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection 17.99

RIBS & CHICKEN

Half rack of Baby Back Pork Ribs & Rotisserie Chicken 25.99

ATLANTIC SALMON*

Roasted vegetables, mashed potatoes.
No side option. 22.99

TOP SIRLOIN* Certified Angus Beef® top sirloin
7 oz 20.99 9 oz 22.90

FILET MIGNON*

Center-cut filet 7 oz 27.99

RIBEYE STEAK*

Hand-cut, boneless USDA Choice 12 oz 26.99

"THE SHERIFF" BONE-IN RIBEYE*

21 oz Certified Angus Beef® Bone-in ribeye is our most flavorful steak 37.99

PORTERHOUSE STEAK*

Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 33.99

SIDES

Baked Potato, Fresh Fruit, Roasted Vegetables, Mashed Potatoes

GUEST FAVORITE

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. Nutritional information available upon request.

PARTY PLATTERS

Keep Claim Jumper in mind for party platters!
Visit www.claimjumper.com to view the complete Party Platter menu.

PARTY PLATTERS ARE AVAILABLE FOR YOUR NEXT HOME OR OFFICE EVENT.

Whether you're planning a party, business meeting or corporate dinner, let us prepare your meal.

CLAIM JUMPER HAS A WIDE VARIETY OF PLATTERS AVAILABLE THAT ACCOMMODATE ALL SIZE PARTIES.

CHOOSE FROM APPETIZERS, SALADS, CJ FAVORITES, SANDWICH PLATTERS, FAMILY STYLE ENTREES, DESSERTS AND BREAKFAST.

Platters can be ordered in person or over the phone.



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***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 upon request.