

# — 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

**Fire-Roasted Artichoke** (Seasonal) Balsamic-marinated artichoke steamed and grilled tender to perfection. Served with garlic aioli 8.99

**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 Potatocakes** Cheddar, jack and aged Parmesan cheese, creamy mashed potatoes, onions, dill and cilantro lightly breaded and fried crisp with salsa ranch 6.99

**Lemon Pepper Zucchini** Lightly fried and piled high then topped with lemon pepper Parmesan and served with ranch dipping sauce 7.99

## ENTRÉES

**Vegetarian Cheeseburger** Made with a Boca Patty, double-thick cheddar and Thousand Island dressing 9.99  
**Most of our burgers can be made with a Boca Patty!**

**Giant Stuffed Baker** Giant baked potato stuffed with roasted vegetables, melted jack and cheddar cheese and fresh salsa 9.99

## ENTRÉE SALADS

**Chinese Salad** Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing 11.99

**BBQ Salad** 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 11.99

**Chopped Cobb Salad** Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 12.99

## PIZZAS

**Tomato Basil Pizza** Fresh Roma tomatoes, basil, mozzarella and goat cheese 9.99

**Three Cheese Pizza** A creamy blend of gouda, mozzarella and Parmesan 9.99

**Veggie Works Pizza** Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach and tomatoes with a sprinkle of feta over basil marinara 10.99

**Mini Pizza & Salad** Your choice of a mini Tomato Basil, Three Cheese or Veggie Works pizza and Small Green or Small Caesar salad 9.99

# — 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.

## 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 12.99

• 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 11.99

## ENTRÉES

**Rotisserie Chicken** Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection 14.99

**Norwegian Salmon\*** Our salmon is flame grilled and brushed with garlic herb butter. Served with roasted vegetables and mashed potatoes 20.99

Also available blackened or BBQ glazed 21.99

**Giant Stuffed Baker** Giant baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar and jack cheese 11.99

• 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 23.99 Half Rack 18.99

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

## GRILLED STEAKS & LOBSTER

Hand-cut, all of our steaks are carefully aged from 28 to 35 days. All steaks are 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\*** 9 oz Certified Angus Beef® top sirloin 16.99

**Claim Jumper K-Bob\*** Marinated Certified Angus Beef® top sirloin with mushrooms, onions, bell peppers, pasilla peppers and grilled potatoes. Served over rice pilaf 15.99

• Decline Rice Pilaf

**Filet Mignon\*** 7 oz center-cut USDA Choice 24.99

**Ribeye Steak\*** Hand-cut, boneless USDA Choice 12 oz 23.99 16 oz 28.99

**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

**Top Sirloin and Lobster Tail\*** 7 oz Certified Angus Beef® top sirloin. Served with a premium 8 oz lobster tail 37.99

**Filet Mignon and Lobster Tail\*** 7 oz center-cut USDA Choice filet. Served with a premium 8 oz lobster tail 45.99

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 or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Nutritional information available in the Nutritional Guide.