

LUNCH MENU

MONDAY–FRIDAY • 11AM–4PM

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

8.99 SELECTIONS

CALIFORNIA CITRUS SALAD
WEDGE SALAD
SMALL GREEN SALAD AND CUP OF HOMEMADE SOUP

SMALL GREEN SALAD AND MINI CHEESE PIZZA
SMALL GREEN SALAD AND
LUNCH LOADED POTATO SKINS

9.99 SELECTIONS

CHICKEN TENDERLOIN
Served with shoestring french fries
ALL AMERICAN GRILLED CHEESE SANDWICH
Served with shoestring french fries

PRODUCE BAR
(where available)

SMALL GREEN SALAD AND
LUNCH CALAMARI
SMALL GREEN SALAD AND 2 MINI SLIDERS
Served with shoestring french fries
SMALL GREEN SALAD AND
1/2 CASHEW CHICKEN SANDWICH
Served with shoestring french fries

10.99 SELECTIONS

FISH TACOS
Served with shoestring french fries

SMALL GREEN SALAD AND MINI BBQ PIZZA

CHICKEN CAESAR SALAD

11.99 SELECTIONS

BBQ CHICKEN SALAD
CHINESE CHICKEN SALAD
CHOPPED COBB SALAD
BLACK TIE CHICKEN PASTA

SMALL GREEN SALAD AND 1/2 BBQ CHICKEN SANDWICH
Served with shoestring french fries

CHICKEN CLUB WRAP
Served with shoestring french fries
SMALL GREEN SALAD AND
1/2 CLUB SANDWICH
Served with shoestring french fries



BBQ PIZZA



ORIGINAL TRI-TIP DIP*

12.99 SELECTIONS

WIDOW MAKER BURGER*
Served with shoestring french fries

CHICKEN POT PIE
Served with fresh fruit

SIMPLY GRILLED CHICKEN BREAST
Served with mashed potatoes and roasted vegetables

PRODUCE BAR AND BAKED POTATO COMBO
(where available)

ROASTED TRI-TIP*
Served with mashed potatoes and roasted vegetables

LUNCH COCONUT SHRIMP
Served with Thai Slaw

PRODUCE BAR AND BOWL OF SOUP COMBO
(where available)

14.99 SELECTIONS

ATLANTIC SALMON*
Served with rice pilaf

LUNCH GRILLED SHRIMP
Served over rice

ORIGINAL TRI-TIP DIP*
Served with
shoestring french fries

SALMON CAESAR SALAD

SHRIMP FRESCA PASTA

LUNCH ROTISSERIE CHICKEN
Served with mashed potatoes

LUNCH BBQ BABY BACK PORK RIBS
Served with mashed potatoes

ROASTED TRI-TIP AND SHRIMP*
Served with mashed potatoes
and roasted vegetables



CHICKEN POT PIE



CHINESE CHICKEN SALAD

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.

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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, fresh mint, fresh lime juice and Liber & Co. Real Grenadine 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 9.00

CJ MULE Pura Vida Reposado Tequila, fresh lime juice and mint leaves topped with Gosling's Ginger Beer 10.50

MULE ON FIREBALL Fire up your mule with Fireball Cinnamon Whisky, fresh sweet & sour and Gosling's Ginger Beer 9.00

BLACKBERRY MULE El Jimador Silver Tequila, blackberries, basil and Gosling's Ginger Beer 9.00

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

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

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

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PIZZA/SB 5/17 - 327320

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 fresh brewed ice 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

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 9.50

ULTIMATE PEPPER MARY

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

GIRLS NIGHT OUT

Trio of vodkas: Absolut Mandrin, Absolut Citron and Smirnoff Raspberry Vodkas, 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 fresh brewed iced tea 9.00

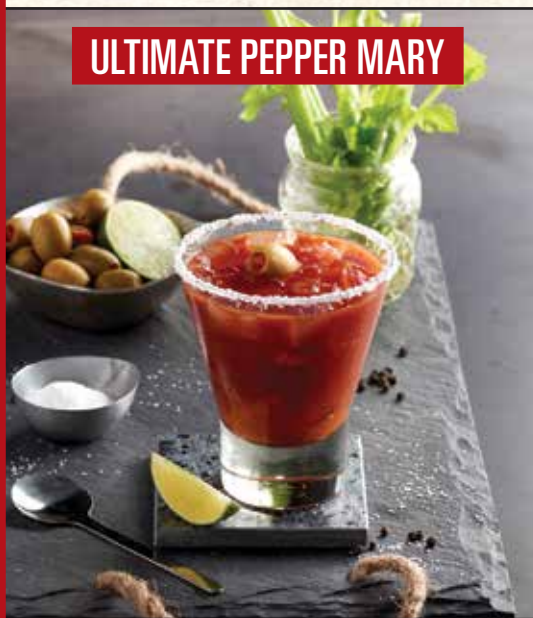
PEACHY COLADA

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 Rums 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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M. CHAPOUTIER "BELLERUCHE" ROSÉ - FRANCE

Aromas of red fruits, raspberry and cherry with tasty strawberry notes

Glass 9 Bottle 35

	Glass	Bottle
SPARKLING WINE		
Chandon Brut Classic - California	9	
Mionetto Prosecco Brut - Italy	9	
Veuve Clicquot Champagne "Yellow Label" - France		65
BLUSH AND OTHER WHITES		
Beringer White Zinfandel - California	6	23
Grace Lane Riesling - Yakima Valley	7	27
Cavit Moscato - Italy	8	31
Ecco Domani Pinot Grigio - Italy	8	31
Barrymore Pinot Grigio - Monterey	11	43
Santa Margherita Pinot Grigio - Italy		47
Rodney Strong Vineyards "Charlotte's Home" Sauvignon Blanc - Sonoma	9	35
Oyster Bay Sauvignon Blanc - New Zealand	11	43
CHARDONNAY		
Glass Mountain - California	6	23
Chloe - Sonoma County	9	35
Sonoma-Cutrer "Russian River Ranches" - Sonoma Coast	13	51
Jordan Vineyard & Winery - Russian River Valley		56
Stag's Leap Wine Cellars "Karia" - Napa Valley		68
PINOT NOIR		
Mark West - California	7	27
DeLoach Vineyards "Le Roi" - California	11	43
Calista "The Coast Range" - Sonoma, Mendocino, Monterey	13	51
La Crema - Willamette Valley		59
Migration - Russian River Valley		69
MERLOT		
Hogue Cellars - Columbia Valley	7	27
Hahn Winery - Central Coast	8	31
Rodney Strong Vineyards - Sonoma County	9	35
Tangley Oaks - Napa Valley	12	47
Raymond Vineyards "Reserve" - Napa Valley		60
Duckhorn Vineyards - Napa Valley		75
CABERNET SAUVIGNON		
Dark Horse - California	6	23
Mirassou Winery - California	8	31
The Crusher "Wilson Vineyard" - Clarksburg, CA	9	35
Avalon - Napa Valley	11	43
Franciscan Estate - Napa Valley		48
Girard Winery - Napa Valley		65
Chateau Ste. Michelle "Cold Creek Vineyard" - Columbia Valley		75
Stag's Leap Wine Cellars "Artemis" - Napa Valley		85
RED BLENDS		
Cryptic - California	9	35
The Dreaming Tree "Crush" - North Coast	10	39
Henry's Drive "Pillar Box" - Australia	12	47
Sanctuary - Paso Robles		68
TEMPTING REDS		
Murphy-Goode Winery "Liar's Dice" Zinfandel - Sonoma County	9	35
3 Rings Shiraz - Australia	11	43
Trivento Malbec - Argentina	8	31
Doña Paula Estate Malbec - Argentina	11	43

APPETIZERS



LEMON PEPPER ZUCCHINI



SPINACH ARTICHOKE DIP

LEMON PEPPER ZUCCHINI Lightly fried and piled high, then topped with lemon pepper Parmesan and served with ranch dipping sauce 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 9.99

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

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

SPINACH ARTICHOKE DIP Blended with four cheeses and slow-baked. Served with crisp tortilla chips 11.99

CRAB CAKE Stuffed with jumbo lump crabmeat, vegetables and panko breadcrumbs over chipotle and cilantro sauces, topped with more jumbo lump crab and drizzled in lemon butter sauce 15.99

APPETIZER PLATTER A sampling of our favorites: Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces 19.99

No substitutions, please.

COCONUT SHRIMP Coconut-crusted shrimp served with sweet and spicy sauce and Sriracha honey. Garnished with spicy peanut Thai slaw 11.99

ONION RINGS Topped with Parmesan garlic and served with ranch dipping sauce 9.99

CALAMARI Our guests' favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 13.99

PUB PRETZEL Served with a choice of Jalapeño cream cheese or Sriracha cheese sauce 5.99

BUFFALO CHICKEN WINGS Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping 14.99

Also available mild **Smaller Portion 8.99**

HOMEMADE SOUPS

Made-from-scratch daily

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

POTATO CHEDDAR A flavorful soup with fresh baked potatoes and simmered with aged cheddar Cup 6.99 Bowl 8.99

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

GARDEN FRESH SALADS

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

CAESAR SALAD Crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 8.99

Add chicken 13.99 Add shrimp 15.99

WEDGE SALAD Crisp wedge of iceberg drizzled with ranch and balsamic dressings topped with hickory bacon, diced tomato and bleu cheese crumbles 10.99

PRODUCE BAR Create your own salad from an array of fresh ingredients 12.99

PRODUCE BAR AND BOWL OF SOUP 15.99

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

CALIFORNIA CITRUS SALAD Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, bleu cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing 9.99

Add chicken 14.99

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

CHOPPED COBB SALAD Grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 15.99

Substitute Char-grilled Beef Tenderloin* 17.99



CHINESE CHICKEN SALAD

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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, Small Caesar Salad or Cup of Soup for 3.99

WIDOW MAKER BURGER* Smoked bacon, onion rings, avocado, cheddar, fresh greens, tomato, mayo and red relish 14.99

CLASSIC CHEESEBURGER* Thick cheddar, fresh greens, tomato and Thousand Island dressing 11.99

ORIGINAL TRI-TIP DIP* Slow-roasted tri-tip, simmered in beef broth with caramelized onions, roasted pasilla peppers and smoked Gouda, with au jus or sweet BBQ sauce 14.99

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 13.99

*Grilled or Fried Shrimp Add 1.00

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

CHICKEN CLUB WRAP Grilled chicken breast with cheese, bacon, lettuce, tomatoes, avocado and ranch dressing 11.99

CASHEW CHICKEN SALAD SANDWICH

Diced with cashews, celery and curried aioli, fresh greens and tomato on fresh baked tomato herb bread 10.99

BBQ CHICKEN SANDWICH Julienned and tossed with sweet BBQ sauce, smoked Gouda, mayo, fresh greens and tomato 13.99

SLIDERS* Mini burgers topped with thick cheddar. Ask your server for "The Works" 10.99
BBQ Chicken or Pork Sliders 10.99

ALL AMERICAN GRILLED CHEESE SANDWICH

Double-thick cheddar and American cheeses, served between Parmesan-buttered grilled sourdough 9.99

Add bacon or tomato .99

GRILLED COBB SANDWICH Grilled chicken, smoked bacon, fresh avocado, fresh greens, tomato and bleu cheese crumbles, with garlic aioli, on fresh baked tomato herb bread 12.99

FAVORITES

Served with a Small Green, Small 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 onion salad 19.99

CHICKEN FRIED CHICKEN Southern fried chicken, served with mashed potatoes and country gravy 15.99

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

DRUNK CHICKEN Tender grilled chicken breasts atop potato cakes, topped with our vodka tomato cream sauce with bacon, Parmesan and fresh parsley 19.99

CHICKEN POT PIE

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

COUNTRY FRIED STEAK Certified Angus Beef® seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes 17.99

MEATLOAF & MASHED POTATOES Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick and served with mashed potatoes, with herb peppercorn demi-glace and roasted vegetables 15.99

HEARTH BAKED PIZZAS & CALZONES

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

Add a Premium California Citrus Salad, Wedge Salad or one trip to the produce bar (where available) for 4.99

GLUTEN-FREE Classic Pizza Crust Available 1.00

BBQ CHICKEN With smoked Gouda, sliced red onion, sweet BBQ sauce and fresh cilantro
Mini 8.99 Classic 13.99

CALIFORNIA WORKS Sausage, pepperoni, mushrooms, green bell peppers, artichokes and red onions
Mini 8.99 Classic 16.99

SAUSAGE & PEPPERONI With mild Italian sausage, pepperoni, fresh mozzarella, crushed tomato and basil marinara
Mini 8.99 Classic 15.99

PEPPERONI With pepperoni, fresh mozzarella, crushed tomato and basil marinara
Mini 8.99 Classic 14.99

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

VEGGIE WORKS Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach and tomatoes, with a sprinkle of feta over basil marinara
Mini 7.99 Classic 13.99

THREE CHEESE A creamy blend of Gouda, mozzarella and Parmesan
Mini 6.99 Classic 13.99

TRADITIONAL CALZONE Pizza crust stuffed with marinara sauce, ricotta and mozzarella, then topped with Parmesan and served with marinara sauce. Includes your choice of two ingredients 13.99
Each extra topping, add 1.00

SPECIALTY CALZONE Pizza crust stuffed with a rich, creamy mixture of spinach, artichoke hearts, cream cheese and mozzarella. Oven-baked and served with a side of Alfredo sauce 13.99
Each extra topping, add 1.00

BUILD YOUR OWN PIZZA Start with crushed tomato basil marinara, mozzarella cheese and two toppings 14.99
Each additional topping 1.00
Pepperoni, sausage, chicken, bacon, smoked gouda, goat cheese, feta, parmesan, mushrooms, green bell pepper, artichokes, red onions, black olives, zucchini, squash, spinach, tomatoes, basil

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PASTAS

Served with a Small Green, 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 with tomatoes and spinach, served over pasta in a light lemon butter sauce 19.99

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 pasta, tossed in a Creole gravy 18.99

BLACK TIE CHICKEN PASTA Blackened chicken, bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99

ABSOLUT TORTELLONI Cheese tortelloni and blackened chicken, tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley 18.99



SHRIMP FRESCA PASTA

SEAFOOD

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

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

FISH & CHIPS Hand breaded in beer-batter, served with tartar sauce and shoestring french fries 16.99

SALMON OSCAR* Grilled salmon fillet topped with jumbo lump crabmeat, lemon butter and grilled asparagus spears 29.99

GRILLED SHRIMP Grilled shrimp marinated in papaya and cilantro, served over rice with roasted vegetables 18.99

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 21.99

COCONUT SHRIMP Coconut-crusted shrimp served with sweet and spicy sauce, Sriracha honey and shoestring french fries 18.99

ATLANTIC SALMON* Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and rice pilaf 22.99



SALMON OSCAR*



FISH & CHIPS

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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 a Small Green, Small Caesar Salad or Cup of Soup and one side.
Upgrade to a Premium California Citrus Salad or Wedge Salad for 1.99

TOP SIRLOIN* Certified Angus Beef® top sirloin.
Served over herb peppercorn demi-glace
7 oz 19.99 9 oz 21.99

CENTER-CUT FILET* Our most tender steak!
Signature Center-Cut Filet Mignon, perfectly lean,
served thick and juicy 7 oz 26.99

BONE-IN RIBEYE* 21 oz Certified Angus Beef®
bone-in ribeye is our most flavorful steak 35.99

RIBEYE STEAK* Hand-cut, boneless USDA
Choice 12 oz 25.99

PORTERHOUSE STEAK* Two steaks in one!
Our famous 20 oz USDA Choice bone-in NY strip
and filet 31.99

NEW YORK STRIP* 12 oz center-cut USDA
Choice 26.99

STEAK & SHRIMP* Certified Angus Beef®
top sirloin seasoned, seared and char-grilled to
perfection, served over herb peppercorn
demi-glace, paired with your choice of Grilled
or Fried Shrimp 7 oz 25.99 9 oz 27.99

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 (jumbo 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*



PORTERHOUSE STEAK*

CLAIM JUMPER CLASSICS

All Classics and Combos are served with roasted vegetables, one side and a Small Green,
Small 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 basted with our smoky
mesquite BBQ sauce then flame-broiled
Full 25.99 Half 18.99

ROASTED TRI-TIP* Slow-roasted and sliced
over herb peppercorn demi-glace. Served only
Medium Rare to Medium 18.99

SHRIMP Choices include grilled shrimp,
fried shrimp or coconut shrimp 18.99

ANDOUILLE SAUSAGE Grilled andouille
sausage brushed in BBQ sauce over grilled onions
and pasilla peppers 16.99

SIMPLY GRILLED CHICKEN BREAST
Marinated, grilled 16.99

BEEF RIB SUPPER Slow-roasted then flame-
broiled and loaded with flavor-will satisfy your
hearty appetite 22.99

MINERS COMBO Choose Two Claim Jumper
Classics 25.99

ORE CART Choose Three Claim Jumper Classics
29.99

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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HOMEMADE DESSERTS

BERRY BUTTER CAKE

Warmed cream cheese butter cake, topped with vanilla ice cream and strawberry sauce. Garnished with 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, generously covered with cream cheese frosting 8.99

COOKIE FINALE

Double chocolate chip cookies topped with vanilla ice cream, chocolate, caramel 8.99
Cookie à la carte 3.99

BROWNIE FINALE

Double chocolate brownie, served warm and topped with fudge frosting, vanilla ice cream, hot fudge cream 7.99

Double Chocolate Fudge Brownie 4.29

SALTED CARAMEL MUD PIE

Dulce de Leche ice cream mounded high inside a crushed pretzel crust drizzled with salted caramel 8.99

RED VELVET BUNDT CAKE

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

STRAWBERRY CREAM CHEESE PIE

Homemade with a creamy filling of Philadelphia Cream Cheese set in our original Lorna Doone Crust, topped with fresh strawberries 8.99

Raspberry White Chocolate 8.99
Our Original 7.99



CHOCOLATE MOTHERLODE CAKE



STRAWBERRY CREAM CHEESE PIE



BERRY BUTTER CAKE



RED VELVET BUNDT CAKE



SALTED CARAMEL MUD PIE

BEVERAGES

COFFEE

BARQ'S
ROOT BEER

HOT TEA

SHAKES
& FLOATS

RED BULL ENERGY DRINK

MILK

LEMONADE

JUICE

BOTTOMLESS
SOFT DRINKS

RED BULL SUGAR-FREE

ICED TEA

RED BULL ORANGE EDITION

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.

PIZZA SB 5/17 - 327320

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

HOUSE SALAD

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

CHINESE SALAD Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 15.99

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 15.99

CHOPPED COBB SALAD Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 15.99

VEGETARIAN CHEESEBURGER

Made with a Boca Patty, Cheddar and Thousand Island dressing 11.99

All of our burgers can be made with a Boca Patty!

VEGGIE WRAP

Spinach, red onion, avocado, roasted red peppers, tomato, olives, feta, cream cheese and ranch dressing 11.99

ALL AMERICAN GRILLED CHEESE SANDWICH

Double-thick cheddar and American cheeses, served between Parmesan-buttered grilled sourdough 9.99 Add tomato .99

SPECIALTY CALZONE (where available)

Pizza crust stuffed with a rich, creamy mixture of spinach, artichoke hearts, cream cheese and mozzarella. Oven-baked and served with a side of Alfredo sauce 13.99

VEGGIE WORKS PIZZA (where available)

Mushrooms, green peppers, black olives, zucchini, squash, red onions, spinach and tomatoes, with a sprinkle of feta over basil marinara
Mini 7.99 Classic 13.99

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 12.99
No Thousand Island

CALIFORNIA CITRUS SALAD 9.99

CASHEW CHICKEN SALAD SANDWICH 10.99

ENTREES

Served with a Small Green Salad with no croutons

ABSOLUT PASTA Gluten-sensitive penne pasta and blackened chicken, tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley 18.99

BBQ BABY BACK PORK RIBS

Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled
Full 25.99 Half 18.99

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 portion of Baby Back Pork Ribs paired with Rotisserie Chicken 25.99

ATLANTIC SALMON* Our salmon is served with roasted vegetables and mashed potatoes 22.99

TOP SIRLOIN* Certified Angus Beef® top sirloin
7 oz 19.99 9 oz 21.99

FILET MIGNON* Center-cut filet
7 oz 26.99

RIBEYE STEAK* Hand-cut, boneless
USDA Choice 12 oz 25.99

BONE-IN RIBEYE* 21 oz Certified Angus Beef®
Bone-in ribeye is our most flavorful steak 35.99

NEW YORK STRIP* 12 oz center-cut
USDA Choice 26.99

PORTERHOUSE STEAK* Two steaks in one!
Our famous 20 oz USDA Choice bone-in NY strip and filet 31.99

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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.



Carrot Cake



Tri-Tip Dip Sandwich Platter



BBQ Chicken Salad



Roasted Tri-Tip Platter*



Shrimp Fresca Platter



Fish Taco Platter

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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. 7/16 - 320936