

# CLAIM JUMPER®

## RESTAURANT & SALOON

ASK YOUR SERVER ABOUT OUR SELECTIONS OF BEER, WINE & COCKTAILS.

### BREAKFAST MENU

Breakfast Menu Served All Day • Full Menu Available Daily at 11am • Egg Whites Available\* 1

#### AMERICAN BREAKFAST\*

Two eggs with bacon, sausage, turkey sausage or ham steak, hash browns, toast (920-1350 cal) 13.99

#### FULL HOUSE\*

Two eggs with bacon, sausage, turkey sausage or ham steak, pancakes, hash browns (1270-1520 cal) 14.99

#### STEAK AND EGGS\*

Charbroiled 8 oz. top sirloin steak, two eggs, hash browns, toast (1321-1501 cal) 22.99

#### EGGS BENEDICT\*

Two poached eggs, English muffin, ham, hollandaise sauce, hash browns (820 cal) 14.99

#### PANCAKE STACK (4)

Buttermilk pancakes, maple syrup (1520 cal) 9.99

#### COUNTRY FRIED STEAK & EGGS\*

Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast (1170-1470 cal) 17.49

#### DENVER OMELET\*

Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, hash browns, toast (1120-1300 cal) 14.99

#### CALIFORNIA OMELET\*

Three egg omelet, tomato, bell peppers & onions, cheddar cheese, spinach, avocado, hash browns, toast (1031-1211 cal) 14.99

#### RANCHERO OMELET\*

Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast (1370-1550 cal) 14.99

#### SCRAMBLER\*

Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast (1170-1350 cal) 15.99

#### BREAKFAST CROISSANT

Fresh baked croissant, ham, eggs, cheese, hash browns or fruit (950/1220 cal) 11.99  
Add Avocado (Add 200 cal) 1.99

#### BREAKFAST BURRITO\*

Scrambled eggs, chorizo, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit (1020 cal) 12.99

#### BUILD YOUR OMELET\*

Hash browns, toast, cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes, or jalapeños (840-1320 cal) 14.99  
Each additional ingredient (5-110 cal) .99

#### FRENCH TOAST

Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream (1110 cal) 10.99

#### BELGIAN WAFFLES

(470 cal) 8.99

### SIDES

**BACON** (70 cal) 3.99

**SAUSAGE** (320 cal) 3.99

**TURKEY SAUSAGE** (380 cal) 3.99

**HAM STEAK** (260 cal) 4.99

**BURGER PATTY\*** (320 cal) 4.99

**HASH BROWNS** (340 cal) 3.99

**TOAST** (230-410 cal) 2.99

**HOT OATMEAL** (380 cal) 6.99

Add fresh berries (Add 50 cal) 3.99  
**Served 6am-1pm**

#### SEASONAL FRUIT

Small (140 cal) 4.99 Plate (370 cal) 9.99

**PANCAKE SHORT STACK (2)** (760 cal) 4.99

### APPETIZERS

#### MOZZARELLA STICKS

Marinara (1010 cal) 10.99

#### LOADED SKINS

Bacon, Jack and cheddar cheese, chive dip (830 cal) 10.99

#### LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch (750 cal) 11.49

#### BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots, ranch (1130 cal) 14.99  
Snack portion (610 cal) 9.99

### GARDEN FRESH SALADS & HOMEMADE SOUP

#### CHOPPED COBB SALAD

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing (1130 cal) 15.99

#### ASIAN CHICKEN SALAD

Garden fresh greens, grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing (580 cal) 15.99

#### CAESAR SALAD

Crisp romaine, aged Parmesan, croutons & Caesar dressing (540 cal) 8.99  
**Chicken (780 cal) 14.99**  
**Shrimp (890 cal) 16.99**

#### NEW ENGLAND CLAM CHOWDER

Fan Favorite. Premium clams, potatoes, onions, celery  
Cup (360 cal) 6.99 Bowl (530 cal) 8.99

### BURGERS & SANDWICHES

Served with a choice of French Fries (250 cal), Onion Rings (440 cal), or Fresh-Cut Fruit (70 cal)

All burgers are cooked Medium Well unless otherwise requested

Add a Small Green Salad (100-270 cal), or Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

#### WIDOW MAKER BURGER\*

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish (1490 cal) 15.49

#### CLASSIC CHEESEBURGER

American cheese, lettuce, tomatoes, pickles, Thousand Island dressing (1080 cal) 13.49

#### FISH TACOS (GRILLED OR FRIED)

Chipotle sauce, fresh pico de gallo, cilantro oil, cheese, corn tortillas, homemade salsa (690/900 cal) 13.99

#### ORIGINAL TRI-TIP DIP\*

Slow roasted Tri-Tip, caramelized onions, roasted pasilla peppers, provolone cheese, choice of au jus or sweet BBQ sauce (1170/1250 cal) 15.49

#### CLUBHOUSE SANDWICH

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli (1600 cal) 14.99  
Add Avocado (Add 200 cal) 1.99

### FAVORITES

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

#### COUNTRY FRIED STEAK

Certified Angus Beef®, homemade country gravy, mashed potatoes (1070 cal) 17.99

#### BLACKEN CHICKEN FETTUCCINI

Tomatoes, mushrooms, green onions, parmesan cream (1890 cal) 16.99

#### CHICKEN TENDER DINNER

Hand battered chicken tenders, smoky mesquite BBQ sauce, French fries (1090 cal) 14.99

#### BBQ BABY BACK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled  
Full Rack (1190 cal) 25.99  
Half Rack (730 cal) 20.99

#### 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, (2120 cal) 16.99

### STEAKS AND SEAFOOD

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 4.29

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter. Served with two sides

**SIDES** Baked Potato (370-540 cal), Mashed Potatoes (270 cal), Rice Pilaf (240 cal), Roasted Vegetables (60 cal), French Fries (250 cal)

**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 8oz (646 cal) 21.99

#### RIBEYE STEAK\*

Certified Angus Beef® boneless ribeye 12oz (1020 cal) 27.99

#### STEAK & SHRIMP\*

Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with Grilled Shrimp 8oz (924 cal) 27.99

#### ROASTED TRI-TIP\*

Slow-roasted and sliced Certified Angus Beef®. Served Medium Rare to Medium (530 cal) 19.99

#### ATLANTIC SALMON\*

Flame grilled, roasted vegetables, rice pilaf, choice of garlic herb butter (840 cal) or blackened (700 cal) 23.99

#### FISH & CHIPS

Original beer batter, tartar sauce, French fries (1120 cal) 17.99

#### GRILLED SHRIMP

Papaya-cilantro marinade, rice pilaf, roasted vegetables (830 cal) 19.99

### HOMEMADE DESSERTS

#### 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" (3410 cal) 11.99

#### ORIGINAL SCRATCH CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting (1920 cal) 8.99

WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN. PLEASE KNOW THAT WE ARE LIMITED ON SEATING CAPACITY DUE TO SOCIAL DISTANCING GUIDELINES. WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING. IN ORDER TO ALLOW US TO SERVE AS MANY VISITORS THAT ARE EXCITED TO JOIN US FOR DINE IN, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. 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. 5/20 376009



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