

LUNCH MENU

Available Monday-Friday from 11:00am to 4:00pm

Add a Premium Wedge Salad, California Citrus Salad or Spinach Salad for 3.99

Homemade Soups Made-from-scratch daily! Choose from Seasonal, New England Clam Chowder, Potato Cheddar or Creamy Chicken Tortilla Cup 4.99 Bowl 6.99 Sourdough Bread Bowl 9.99

Soup and Salad Combos

Cup of Soup with:
House or Caesar Salad 9.99
California Citrus or Spinach Salad 10.99
Produce Bar 11.99

Sandwich Duos

Choose half Cashew Chicken Salad, Clubhouse, Tuna Salad or Roast Turkey on Wheatberry
With Cup of Soup or Small Green or Caesar Salad 9.99
With Produce Bar 12.99
Add French Fries 1.25 Add Avocado 1.00

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 8.99
Add Char-Grilled Chicken 4.99

Spinach Salad Tossed with crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 9.99
Add Char-Grilled Chicken 4.99

Chopped Cobb Salad Char-grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 12.99
Substitute Char-Grilled Beef Tenderloin* 14.99

Produce Bar 9.99



Chinese Chicken Salad

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

Chinese Chicken Salad Char-grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 11.99

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 9.99
*Grilled or Fried

Widow Maker Burger* Smoked bacon, hand-battered onion rings, avocado, double-thick Cheddar, mayo and red relish 12.99

Sliders* Mini burgers topped with double-thick Cheddar. Ask your server for "The Works" 10.99
BBQ Chicken or Pork Sliders 9.99

CJ FAVORITES

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 11.99

Rotisserie Chicken Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection. Served with mashed potatoes 12.99

Black Tie Chicken Pasta Blackened chicken, bow tie pasta, spinach tortelloni and oven-roasted tomatoes, tossed in creamy Alfredo sauce 10.99

Roasted Tri-Tip* Slow-roasted and sliced over herb peppercorn demi-glace. Served only Medium Rare to Medium. Served with mashed potatoes and roasted vegetables 12.99

Tenderloin Tips* Grilled tenderloin tips tossed in an herb peppercorn demi-glace with sautéed mushrooms and grilled onions atop mashed potatoes. Served with roasted vegetables 13.99

Grilled Shrimp Grilled shrimp marinated in papaya and cilantro, served over rice with roasted vegetables 10.99

Parmesan-Crusted Chicken A lighter portion with sautéed Roma tomatoes, onions, white wine, garlic, oregano and basil atop creamy marinara pasta. Topped with baby spinach and shredded Parmesan cheese 12.99

Coconut Shrimp Coconut-crusted shrimp served with sweet and spicy sauce, Sriracha honey and salt and pepper shoestring fries 12.99

Fried Shrimp 11.99

Stuffed Baker Baked potato stuffed with charbroiled or blackened chicken and roasted vegetables, topped with melted Cheddar and Jack cheese. Drizzled with creamy Alfredo sauce 10.99

BBQ Baby Back Pork Ribs Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled. Served with mashed potatoes Half Rack 16.99

Simply Grilled Chicken Breast Marinated, grilled and served with mashed potatoes and roasted vegetables 12.99

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 15.99

Atlantic Salmon* Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and rice pilaf 15.99

Claim Jumper is a 100% trans-fat free restaurant. Gluten-free 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.

APPETIZERS

Soft Pretzel Sticks Buttered and salted, served with warm cheese sauce 5.99

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
Vegetarian California Quesadilla 10.99

Coconut Shrimp Coconut-crusted shrimp served with sweet and spicy sauce and Sriracha honey. Garnished with spicy peanut Thai slaw 10.99

Mozzarella Sticks Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 8.99

Hand-Battered Onion Rings Topped with Parmesan garlic and served with ranch dipping sauce 8.99

Loaded Skins Fresh roasted potatoes topped with Jack and Cheddar cheese and bacon. Served with ranch dipping sauce 9.99

Stuffed BBQ Shrimp Enbrochette Jumbo shrimp stuffed with cream cheese and a sliver of jalapeño, wrapped in bacon and glazed in BBQ sauce, served over a bed of rice, pasilla peppers and grilled onions 11.99

Spinach Artichoke Dip Blended with 4 cheeses and slow-baked. Served with crisp tortilla chips 10.99



Lemon Pepper Zucchini

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

Sliders* Mini burgers topped with double-thick Cheddar. Ask your server for "The Works" 10.99

BBQ Chicken or Pork Sliders 9.99

Lemon Pepper Zucchini Lightly fried and piled high, then topped with lemon pepper Parmesan and served with ranch dipping sauce 9.99

Buffalo Chicken Wings Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild or Asian Spicy BBQ 13.99
Smaller Portion 7.99

Appetizer Sampler A sampling of our favorites: Spinach Artichoke Dip, Southwest Eggroll, Lemon Pepper Zucchini and Mozzarella Sticks with dipping sauces
No substitutions, please 19.99

Appetizer Combo Something for everyone! Buffalo Wings, Fried Zucchini, Mozzarella Sticks, Loaded Skins, Hand-Battered Onion Rings and Southwest Eggroll with dipping sauces
No substitutions, please 24.99



Spinach Artichoke Dip

Calamari Our guests' favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 12.99

Southwest Eggrolls Fresh chicken, cilantro, black beans, pasilla and bell peppers, fried golden with sweet and spicy and salsa ranch dipping sauces. Garnished with spicy peanut Thai slaw 10.99



Appetizer Sampler

**ORDER
CLAIM JUMPER TO-GO!**

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HOMEMADE SOUPS

Made-from-scratch daily

Seasonal Soup Cup 5.99 Bowl 7.99

New England Clam Chowder Thick and creamy with premium clams, potatoes, onions and celery Cup 5.99 Bowl 7.99

Creamy Chicken Tortilla A blend of rotisserie chicken, chiles and onions, topped with homemade tortilla strips Cup 5.99 Bowl 7.99

Potato Cheddar A flavorful soup with fresh baked potatoes and simmered with aged Cheddar Cup 5.99 Bowl 7.99

Sourdough Bowls Your choice of New England Clam Chowder or Potato Cheddar. Served in a toasted sourdough bowl 9.99

Steak Chili 11.99

Steak Chili Tender pieces of top sirloin, black beans and tomatoes. Topped with onions and Cheddar cheese Cup 6.99 Bowl 8.99



Creamy Chicken Tortilla Soup

GARDEN FRESH SALADS

House Salad Tomatoes, mushrooms, carrots, Cheddar cheese, diced egg, crisp bacon and croutons 8.99

Spinach Salad Tossed with crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 9.99

Chinese Chicken Salad Char-grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 14.99

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 14.99

Chicken Caesar Salad Char-grilled or blackened chicken, crisp romaine tossed with aged Parmesan, croutons and creamy Caesar dressing 13.99

Substitute Grilled Shrimp 14.99

BBQ Chicken Salad Char-grilled chicken with corn, black beans, carrots, tomato, green onions, cilantro and crisp tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce 13.99

Chopped Cobb Salad Char-grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing 14.99

Substitute Char-grilled Beef Tenderloin* 16.99

Hill Country Salad Chunks of lightly fried chicken and grated Cheddar cheese on a bed of crisp greens with tomatoes, bacon, eggs and croutons, tossed with ranch or honey mustard dressing 13.99

Get your Chicken Buffalo Style 14.99

Produce Bar Create your own salad from an array of fresh ingredients 11.99

Produce Bar and Bowl of Soup 13.99

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

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

Seared Ahi Spinach Salad*

Center-cut ahi seared and sliced over crunchy noodles, diced red onions, tomatoes, Mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing 16.99



BBQ Chicken Salad

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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. A Suggested Gratuity of 15% - 20% is customary.

The amount of gratuity is always discretionary.

-BURGERS & SANDWICHES-

Served with choice of one:

Spicy Peanut Thai Slaw, Fresh-Cut Fruit, Salt and Pepper Shoestring Fries

Add a Cup of Soup, Small Green or Small Caesar Salad 2.99

Add a Premium Wedge Salad, California Citrus Salad or Spinach Salad for 3.99

All burgers are cooked Medium Well unless otherwise requested
and may be substituted with a Boca Patty.

GLUTEN-FREE Bun Available 1.00

Widow Maker Burger* Smoked bacon, hand-battered onion rings, avocado, double-thick Cheddar, fresh greens, tomato, mayo and red relish 13.99

Classic Cheeseburger* Double-thick Cheddar, fresh greens, tomato and Thousand Island dressing 10.99

Hickory BBQ Burger* Brushed with mesquite BBQ sauce, topped with smoked bacon, fresh greens, tomato, smoked Gouda and Thousand Island dressing 12.99

Sliders* Mini burgers topped with double-thick Cheddar. Ask your server for "The Works" 10.99

BBQ Chicken or Pork Sliders 10.99

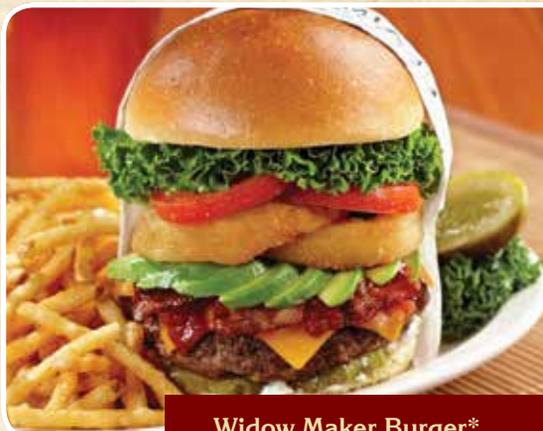
Original Tri-Tip Dip* Slow-roasted and simmered in beef broth with caramelized onions, roasted pasilla peppers and smoked Gouda, on a French roll with au jus or sweet BBQ sauce 13.99

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

BBQ Chicken Sandwich Julienned and tossed with sweet BBQ sauce, smoked Gouda, mayo, fresh greens and tomato, on fresh baked tomato herb bread 12.99

Clubhouse Sandwich Sliced turkey, sweet ham, smoked bacon, Swiss, smoked Gouda, fresh greens, tomato and garlic aioli. 13.99
Add Avocado 1.99

Tuna Salad Sandwich Albacore tuna salad, fresh greens and tomato on fresh baked tomato herb bread 10.99
Add Avocado 1.99



Widow Maker Burger*

Portabella Sandwich Layers of portabella mushroom, balsamic dressed spinach, roasted red pepper, avocado and goat cheese, served on fresh baked tomato herb bread spread with Dijon mustard and basil walnut pesto 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 11.99
*Grilled or Fried

Cashew Chicken Salad Sandwich Diced with cashews, celery and curried aioli, fresh greens and tomato on fresh baked tomato herb bread 10.99
Add Avocado 1.99

Roast Turkey On Wheatberry With tomato, crisp greens and mayo 9.99
Add Avocado 1.99

LARGE PARTY & PRIVATE DINING ROOMS

Large Parties • Meetings • Showers
Rehearsal Dinners • And More

Our menus can be customized for any event.

Large party accommodations available in all locations.

Private dining for 10-50 people available in select locations.

Please speak with a manager for further information on group dining
at any Claim Jumper restaurant.

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FAVORITES

Served with a Small Green or Small Caesar Salad or Cup of Soup



Chicken Pot Pie

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 15.99

Steak Chili Sourdough Bowl Tender pieces of top sirloin, black beans and tomatoes. Served in a toasted sourdough bowl and topped with onions and Cheddar cheese 11.99

Stuffed Baker Stuffed with roasted vegetables, melted Jack and Cheddar cheese 10.99
Chicken with Alfredo Sauce 13.99

Steak Chili Stuffed Baker Stuffed with tender pieces of top sirloin, black beans and tomatoes. Topped with onions, avocado and Cheddar cheese 13.99

Jamaican Jerk Chicken
Sweet Potato Slow-roasted sweet potato stuffed with shredded chicken, green onions, red peppers, cilantro, papaya relish, lemon and a drizzle of honey 14.99

Country Fried Steak Certified Angus Beef® seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes 16.99

Chicken Fried Chicken Southern-fried chicken, served with mashed potatoes and country gravy 14.99

Tenderloin Tips* Grilled tenderloin tips tossed in an herb peppercorn demi-glace with sautéed mushrooms and grilled onions, atop mashed potatoes. Served with roasted vegetables 16.99

Hickory Chicken Marinated and grilled boneless chicken breast brushed with our smoky BBQ sauce, then topped with sautéed mushrooms and melted Jack cheese. Served with mashed potatoes and green beans 17.99

Simply Grilled Chicken Breast Marinated, grilled and served with mashed potatoes and roasted vegetables 15.99

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

Chopped Steak* 11 oz Certified Angus Beef® ground steak topped with: grilled onions, Cheddar cheese and diced tomatoes or grilled onions, sautéed mushrooms and herb peppercorn demi-glace, served with mashed potatoes 15.99

Chicken Tenderloin Dinner Hand-breaded tenders served with smoky mesquite BBQ sauce and salt and pepper shoestring fries 13.99
Buffalo Style 14.99

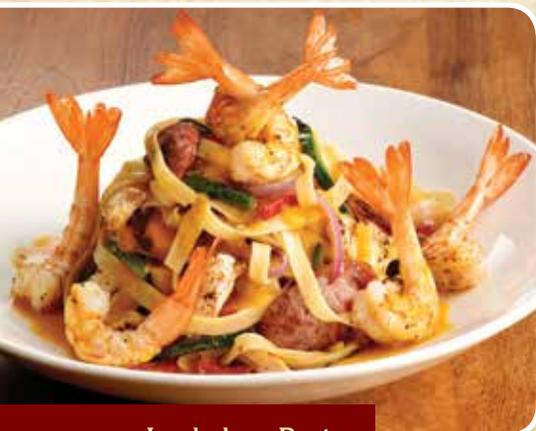
PASTAS

Served with a Small Green or Small Caesar Salad or Cup of Soup

All pastas can be made GLUTEN-FREE with a GLUTEN-FREE penne pasta (except Jambalaya, Shrimp Fresca and Chicken and Broccoli Alfredo)

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 Parmesan-crusted shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce 17.99



Jambalaya Pasta

Black Tie Chicken Pasta Blackened chicken, bow tie pasta, spinach tortelloni and oven-roasted tomatoes, tossed in creamy Alfredo sauce 14.99

Parmesan-Crusted Chicken With sautéed Roma tomatoes, onions, white wine, garlic, oregano and basil atop creamy marinara pasta. Topped with baby spinach and shredded Parmesan cheese 15.99

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 17.99

Chicken & Broccoli Alfredo Grilled chicken, fresh broccoli and egg noodles, tossed in creamy Alfredo sauce 15.99

Portabella Pasta Grilled portabella mushrooms, roasted red bell peppers and fresh spinach, sautéed in a sherry Parmesan cream sauce, tossed in egg noodles and topped with crumbled goat cheese 16.99

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— ORIGINAL ROTISSERIE — SPECIALTIES & COMBOS

Original Rotisserie Specialties and Combos are served with roasted vegetables, one side and a Small Green or Small Caesar Salad or Cup of Soup

Sides - Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Three Cheese Potatocakes, Fried Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries

Rotisserie Chicken Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection 16.99

Roasted Tri-Tip* Slow-roasted and sliced over herb peppercorn demi-glace. Served only Medium Rare to Medium 17.99

Roasted Tri-Tip & Chicken* Slow-roasted and sliced over herb peppercorn demi-glace, served only Medium Rare to Medium and paired with Rotisserie Chicken 24.99

Ore Cart The ultimate combo! Half-rack of Baby Back Pork Ribs, Half Rotisserie Chicken and your choice of Roasted Tri-Tip or Beef Ribs 30.99

Ribs & Shrimp* Half-rack of Baby Back Pork Ribs paired with your choice of Grilled, Fried, Coconut or Stuffed BBQ Shrimp Enbrochette 26.99

Drunk Chicken Tender grilled chicken breasts atop two potatocakes, topped with our vodka tomato cream sauce with bacon, Parmesan and fresh parsley 19.99
Side choice not available

Roasted Tri-Tip & Shrimp* Slow-roasted and sliced over herb peppercorn demi-glace, served only Medium Rare to Medium and paired with your choice of Grilled, Fried, Coconut or Stuffed BBQ Shrimp Enbrochette 24.99

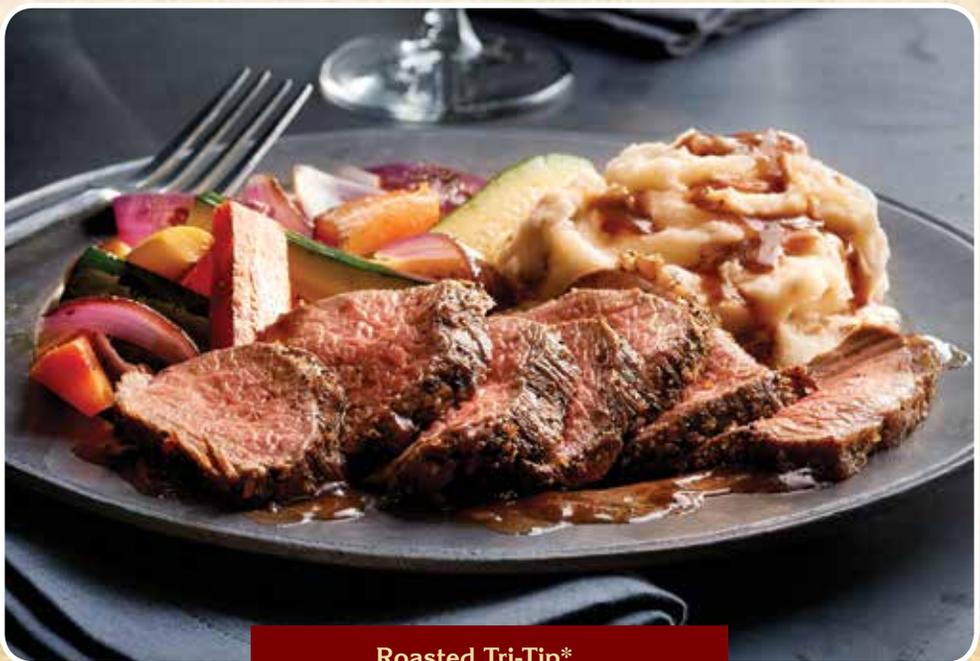
Ribs & Chicken Half-rack of Baby Back Pork Ribs paired with Rotisserie Chicken 26.99

BBQ Baby Back Pork Ribs Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled Full Rack 26.99 Half Rack 20.99

Beef Rib Supper Half-rack slow-roasted then flame-broiled and loaded with flavor – will satisfy your hearty appetite 21.99

Pork & Beef Ribs Half-rack of Baby Back Pork Ribs paired with Beef Back Ribs 25.99

Beef & Bird Beef Back Ribs and Half Rotisserie Chicken 24.99



Roasted Tri-Tip*

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SEAFOOD

Served with a Small Green or Small Caesar Salad or Cup of Soup

Tilapia Bianca* Pan-seared tilapia topped with artichoke hearts and sautéed shrimp in a sherry cream sauce 19.99

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

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 20.99

Fried Shrimp Lightly breaded and fried. Served with salt and pepper shoestring fries and cocktail and tartar sauce 17.99

Grilled Shrimp Grilled shrimp marinated in papaya and cilantro, served over rice with roasted vegetables 17.99

Coconut Shrimp Coconut-crusting shrimp served with sweet and spicy sauce, Sriracha honey and salt and pepper shoestring fries 19.99

Fish & Chips Hand-breaded in beer-batter, served with homemade tartar sauce and salt and pepper shoestring fries 16.99

Salmon Orleans* Blackened Atlantic salmon dressed in a spicy Creole gravy over potato cakes 23.99

Stuffed BBQ Shrimp Enbrochette Jumbo shrimp stuffed with cream cheese and a sliver of jalapeño, wrapped in bacon and glazed in BBQ sauce, served over a bed of rice, pasilla peppers and grilled onions 20.99

Ultimate Fish & Shrimp* A loaded platter of fried shrimp, grilled shrimp, blackened tilapia and our famous Fish & Chips 19.99



Tilapia Bianca*

GRILLED STEAKS

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

All Grilled Steaks are served with a Small Green or Small Caesar Salad or Cup of Soup and 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

Top Sirloin* Certified Angus Beef® top sirloin. Served over herb peppercorn demi-glace 7 oz 18.99 9 oz 19.99

Steak & Shrimp* Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of Grilled, Fried, Coconut or Stuffed BBQ Shrimp Enbrochette 7 oz 24.99 9 oz 25.99

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

Filet Mignon* 7 oz center-cut filet served over herb peppercorn demi-glace 26.99

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 27.99



Steak & Shrimp*

GREAT STEAK ADDITIONS

Sautéed Mushrooms 3.99 **Bleu Cheese Butter** 2.99 **Grilled Onions** 2.99
Shrimp (Fried, Grilled, Coconut or Stuffed BBQ Enbrochette) 6.99

ADD TOPPINGS 3.99

Meritage Grilled onions, sautéed mushrooms and an herb peppercorn demi-glace
Sesame Glazed Roasted vegetables and a sweet Asian sauce topped with wontons and chives
High Sierra Roasted pasilla peppers, grilled onions, bleu cheese butter and chives

Sides - Baked Potato, Mashed Potatoes, Baked Sweet Potato, Green Beans, Rice Pilaf, Roasted Vegetables, Three Cheese Potatocakes, Fried Macaroni and Cheese, Broccoli, Salt and Pepper Shoestring Fries

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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** 9.99 **Three Cheese Potatocakes** 9.99
Vegetarian California Quesadilla 10.99

ENTRÉES

- Chinese Salad**
Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing 14.99
- 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 13.99
- Chopped Cobb Salad**
Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing 14.99
- Vegetarian Cheeseburger**
Made with a Boca Patty, double-thick Cheddar and Thousand Island dressing 10.99
- All of our burgers can be made with a Boca Patty!
- Vegetarian Stuffed Baker**
Includes Small Green Salad
Stuffed with roasted vegetables, melted Jack and Cheddar cheese and fresh salsa 10.99
- Portabella Pasta**
Includes Small Green Salad
Grilled portabella mushrooms, roasted red bell peppers and fresh spinach, sautéed in a sherry Parmesan cream sauce, tossed in fettuccine and topped with crumbled goat cheese 16.99
- Portabella Sandwich**
Layers of portabella mushroom, balsamic dressed spinach, roasted red pepper, avocado and goat cheese, served on fresh baked tomato herb bread spread with Dijon mustard and basil walnut pesto 14.99

—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. All classic pizzas can be made with a GLUTEN-FREE crust for an additional 1.00

APPETIZERS

- California Vegetarian Quesadilla** 10.99 **Buffalo Chicken Wings** 13.99
Loaded Skins 9.99

BURGERS • SANDWICHES • SALADS

Burgers and Sandwiches are served on a GLUTEN -FREE bun

- Hickory BBQ Burger** 13.99
• No Thousand Island
- Classic Cheeseburger** 11.99
• No Thousand Island
- Tuna Salad Sandwich** 11.99
- BBQ Chicken Salad** 13.99
- BBQ Chicken Sandwich** 13.99
- Cashew Chicken Salad Sandwich** 11.99
- Roast Turkey Sandwich** 10.99
- California Citrus Chicken Salad**
• No bleu cheese crumbles 14.99

ENTRÉES

Served with a Small Green Salad

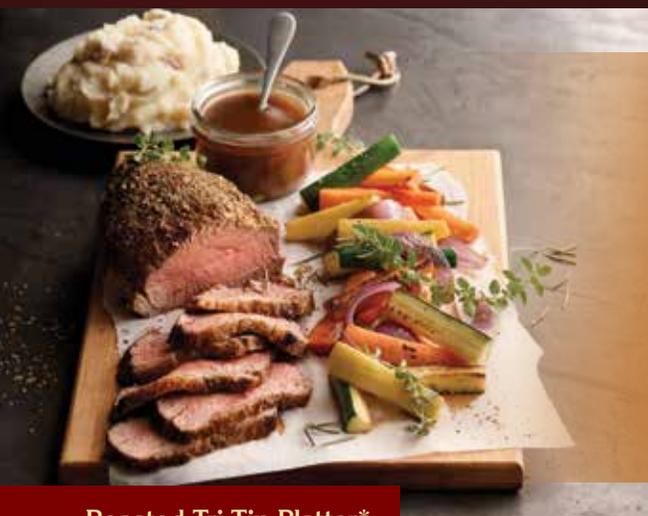
- Absolut Pasta** GLUTEN-FREE penne pasta and blackened chicken, tossed in a vodka tomato cream sauce with bacon and topped with shredded Parmesan and fresh parsley 18.99
- Black Tie Chicken Pasta** Blackened chicken, GLUTEN-FREE penne pasta and oven-roasted tomatoes, tossed in creamy Alfredo sauce 14.99
- Portabella Pasta** Grilled portabella mushrooms, roasted red bell peppers and fresh spinach sautéed in a sherry Parmesan cream sauce tossed in GLUTEN-FREE penne pasta and topped with crumbled goat cheese 16.99
- BBQ Baby Back Pork Ribs**
Our original tender ribs basted with our smoky mesquite BBQ sauce then flame-broiled
Full Rack 26.99 Half Rack 20.99
- Rotisserie Chicken** Our original recipe since 1977. A half chicken seasoned, slow-cooked over open flames and roasted to perfection 16.99
- Ribs & Chicken** Half-rack of Baby Back Pork Ribs paired with Rotisserie Chicken 26.99
- Atlantic Salmon*** Our salmon is prepared flame-grilled, brushed with garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and mashed potatoes 22.99
- Stuffed Chicken Baker** Baked potato stuffed with blackened chicken and roasted vegetables, topped with melted Cheddar and Jack cheese 13.99
- Top Sirloin*** Certified Angus Beef® top sirloin 7 oz 18.99 9 oz 19.99
- Filet Mignon*** 7 oz center-cut filet 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 27.99
- Porterhouse Steak*** Two steaks in one! Our famous 20 oz USDA Choice bone-in NY strip and filet 31.99

Claim Jumper is a 100% trans-fat free restaurant. Gluten-free 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

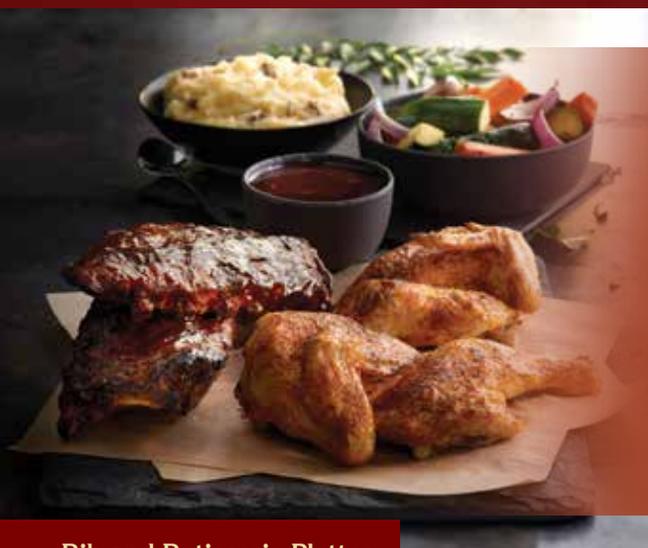
Keep Claim Jumper in mind for party platters!
Visit www.claimjumper.com to view the complete Party Platter menu.



Roasted Tri-Tip Platter*

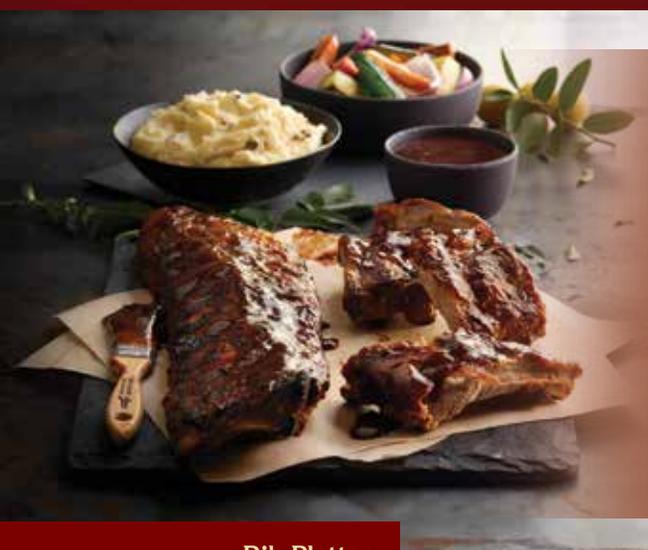
Party Platters are available for your next home or office event.

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



Rib and Rotisserie Platter

Claim Jumper has a wide variety of platters available that accommodate 4-6 and 8-10 people.



Rib Platter

Choose from Appetizers, Salads, CJ Favorites, Sandwich Platters, Family Style Entrees, Desserts and Breakfast.

Platters can be ordered in person, online or over the phone at least 2 hours in advance.

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—HOMEMADE DESSERTS—

Red Velvet Cupcake A Southern classic with a hint of chocolate, topped with cream cheese frosting 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" 10.99

World's Smallest Sundae Vanilla ice cream topped with hot fudge, whipped cream and toasted almonds 3.99

Cookie Finale Two double chocolate chip cookies topped with vanilla ice cream, chocolate, caramel and whipped cream 7.99

Fresh Baked Chocolate Chip Cookie
Baked fresh daily and served warm, topped with semi-sweet chocolate chips 2.99
À la mode add 2.00

Original Scratch Carrot Cake

Three layers of subtly spiced carrot cake, generously covered with cream cheese frosting 6.99

Cream Cheese Pie

Homemade daily with Philadelphia® Cream Cheese, our cream cheese pies trump any cheesecake 7.99

- Original with Lorna Doone Crust
 - Raspberry White Chocolate
-

Apple Crumb Cobbler Baked Granny Smith apples with creamy caramel bits, topped with buttery streusel and served with vanilla ice cream 6.99

Italian Lemon Cake Five layers of rich cream cake, filled and topped with white chocolate lemon filling 7.99

Brownie Finale

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

BEVERAGES

Bottomless Beverages

Barq's Root Beer
Coke
Diet Coke
Sprite
Hi-C Orange
Iced Tea
Dr Pepper

Lemonade

Made fresh daily

Strawberry Lemonade

Made fresh daily

Arnold Palmer

IBC Root Beer

12 oz glass bottle

CJ Punch

Our own creation of orange, pineapple and cranberry juices

Chocolate Chimp

Blend of banana, chocolate syrup and cream

Shakes & Floats

Vanilla
Chocolate
Strawberry
IBC Root Beer Float

Smoothies

Strawberry
Strawberry-Banana

Slushies

Strawberry
Strawberry-Banana
Pineapple-Coconut

Red Bull Energy Drink Red Bull Sugarfree

Hot Teas

English Tea Time
Green Tea
Earl Grey
Cozy Chamomile (decaf)

Coffee

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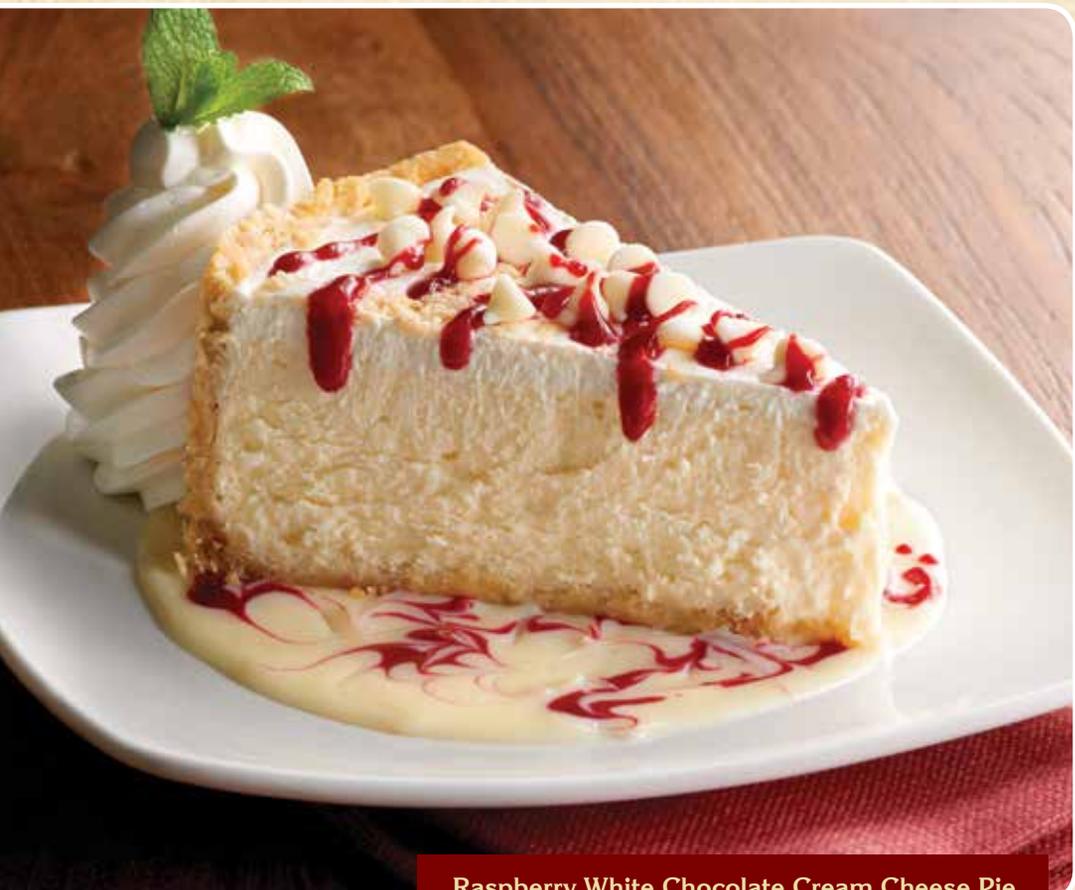
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Original Scratch Carrot Cake



Italian Lemon Cake



Raspberry White Chocolate Cream Cheese Pie



Red Velvet Cupcake

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