

CJ FAVORITES



14-CARAT CIDER Crown Royal Deluxe Whisky, Monin Vanilla Syrup, apple cider and a squeeze of fresh lemon juice 11.00

SLUICE BOX SHRUB Crown Royal Regal Apple Whisky, Gosling's Ginger Beer, apple cider, lime sour and white balsamic vinegar 11.00

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

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

THE RAILROAD SPIKE Tanqueray No. Ten Gin, Luxardo Bitter Liqueur and Maurin Rouge Vermouth 12.00

MAGNETITE MANHATTAN Bulleit Bourbon, Maurin Rouge Vermouth, maple syrup and a dash of Angostura Bitters 11.00

BLACKBERRY BONANZA SOUR Bulleit Bourbon, maple syrup and fresh lemon juice 11.00

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

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

MULES

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

GREY GOOSE COOL MULE A light and refreshing cocktail made with Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice, 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

TITO'S MULE Tito's Handmade Vodka and fresh lime juice topped with 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 8.50

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 8.50

INFANTE Don Julio Blanco Tequila, orgeat syrup and fresh lime juice 10.00

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

RITA BONITA Pura Vida Reposado Tequila, Cointreau Orange Liqueur, Aperol, Tres Agaves Agave Nectar and fresh lime juice shaken together and served chilled in a martini glass 11.00

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. SD WYN 7/16 - 313564

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

JACK & GINGER SPLASH Jack Daniel's Tennessee Honey Whiskey, Domaine de Canton Ginger Liqueur shaken with fresh sweet & sour 10.00

BACK PORCH COOLER The perfect refresher featuring Fireball Cinnamon Whisky, Southern Comfort Liqueur, fresh sweet & sour, watermelon and mint 9.00

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

TIKI Y2K A modern twist on the Tiki featuring Fireball Cinnamon Whisky and Crown Royal Regal Apple Whisky mixed with fresh sweet & sour, pineapple juice and Monin Passion Fruit Syrup, topped with a dash of Angostura Bitters 9.00

FASHIONABLY RED A fresh take on a classic Old Fashioned – Jack Daniel's Whiskey, watermelon, Monin Ginger Syrup and a dash of Angostura Bitters 9.00

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 8.00

FOOL'S GOLD This cocktail is designed to share – Bulleit Bourbon, fresh lemon juice, honey syrup, blackberries and lemons 25.00

GIN • VODKA

NEW AMSTERDAM GIN FIZZ New Amsterdam Gin, fresh lime juice and simple syrup, shaken together then charged with soda water 8.00

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

ABSOLUT CITRON LEMON DROP Absolut Citron Vodka, triple sec and fresh lemon juice 9.50

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

GIRLS NIGHT OUT Trio of vodkas: Absolut Mandarin, Absolut Citron and Smirnoff Raspberry Vodkas, mixed with Monin Passion Fruit Syrup, fresh lemonade and cranberry juice 9.50

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

ULTIMATE PEPPER MARY



MAI TAI



RUM

MAI TAI Trio of rums: Cruzan 151, Myers's Original Dark and Bacardi Superior Rums mixed with our homemade Mai Tai recipe 9.50

CAPTAIN'S GROG Captain and Crew will enjoy this creation! – Captain Morgan Original Spiced and Captain Morgan Grapefruit Rums shaken together with fresh orange, lime and pineapple juices, Monin Ginger Syrup and a few dashes of Angostura Bitters 9.00

MORGAN'S PUNCH Captain Morgan Original Spiced Rum mixed with fresh orange, lime and pineapple juices 9.00

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

SKINNY MINI RumHaven Coconut Water Rum, Midori Melon Liqueur, Giffard Crème de Mûre Blackberry Liqueur, mixed with fresh lime juice, a dash of grenadine and West Indies Syrup 9.00

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

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. SD WYN 7/16 - 313564



IL POGGIONE “BRANCATO” ROSE - ITALY



Vibrant and exciting flavors of perfumed cherries, spices and flowers with a crisp, fruity finish
Glass 11 Bottle 43

	Glass	Bottle
SPARKLING WINE		
Chandon Brut Classic - California	9	
Mionetto Prosecco Brut - Italy	9	
Veuve Clicquot “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

SHRIMP FONDEAUX Shrimp, spinach and mushrooms sautéed in a cream sauce, then baked with Jack cheese 13.99

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.

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

SHRIMP COCKTAIL Cold, boiled shrimp in our tangy cocktail sauce, served over shredded lettuce 12.99

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

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, mushrooms, 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

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



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.
*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. SD WYN 7/16 - 313564

BURGERS & SANDWICHES

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

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

SHRIMP PO-BOY Hand breaded shrimp fried golden brown, served fully-dressed on French bread 13.99

ALL AMERICAN GRILLED CHEESE SANDWICH Double-thick cheddar and American cheeses, served between Parmesan-buttered grilled sourdough 9.99

Add bacon or tomato .99

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

FAVORITES

Served with a Small Green, Small Ceaser 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 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

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

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

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



CHICKEN POT PIE

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. SD WYN 7/16 - 313564

PASTAS

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

SPAGHETTI & MEATBALLS Crushed tomato and basil marinara with meatballs 13.99

SHRIMP FRESCA PASTA Parmesan-crusted shrimp with tomatoes and spinach, served over pasta in a light lemon butter sauce 18.99

BLACK TIE CHICKEN PASTA Blackened chicken, bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 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 18.99

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 Ceaser 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 salt and pepper french fries, cocktail and tartar sauce 18.99

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

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

BROWN BUTTER & WALNUT HALIBUT Halibut, browned walnut butter, rice pilaf, green beans 27.99

SALMON & QUINOA Grill-steamed salmon, fresh dill and green onion, lemon, warm quinoa salad with cranberries, kale, almonds and green onion in citrus vinaigrette 23.99

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

COCONUT SHRIMP Coconut-crusted shrimp served with sweet and spicy sauce, Sriracha honey and salt and pepper shoestring 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

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. SD WYN 7/16 - 313564

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

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

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

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

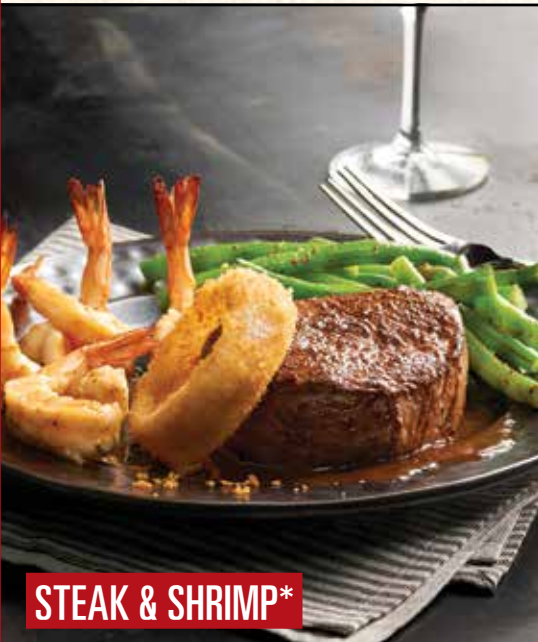
GRILLED ONIONS 2.99

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,
Salt and Pepper French Fries



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

SIMPLY GRILLED CHICKEN BREAST
Marinated, grilled 16.99

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

MINERS COMBO Choose Two Claim Jumper
Classics 25.99

ORE CART Choose Three Claim Jumper Classics
29.99

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. SD WYN 7/16 - 313564

HOMEMADE DESSERTS

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

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

LEMON CAKE Three layers of moist lemon cake, filled and topped with cream cheese frosting with a touch of lemon zest 8.99

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 and whipped cream 8.99 **Cookie à la carte 3.99**

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



CHOCOLATE MOTHERLODE CAKE



ORIGINAL SCRATCH CARROT CAKE



COOKIE FINALE



RED VELVET CUPCAKE



SALTED CARAMEL MUD PIE

BEVERAGES

COFFEE	APPLE JUICE	COCA-COLA	ICED TEA	HOT TEA
MILK	CRANBERRY JUICE	DIET COKE	DR PEPPER	SHAKES & FLOATS
ORANGE JUICE	BARQ'S ROOT BEER	SPRITE	LEMONADE	Vanilla
				Chocolate
				Strawberry

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. SD WYN 7/16 - 313564

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

ENTRÉES

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

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!

BLACK TIE PASTA

Bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99

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 | SALADS

Burgers are served on a GLUTEN -FREE bun

CLASSIC CHEESEBURGER 12.99
No Thousand Island

CALIFORNIA CITRUS SALAD 9.99
No bleu cheese crumbles

ENTREES

Served with a Small Green Salad with no croutons

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 15.99

BBQ BABY BACK PORK RIBS

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

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

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

CENTER-CUT FILET* Our most tender steak! Signature center-cut filet mignon, perfectly lean, served thick and juicy 7oz 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

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.

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. SD WYN 7/16 - 313564

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.



Breakfast Tacos



Tri-Tip Dip Sandwich Platter



BBQ Chicken Salad



Roasted Tri-Tip Platter*



Shrimp Fresca Platter



Fish Taco Platter

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. SD WYN 7/16 - 313564



YOUR PLAYGROUND AWAITS

GoldenNugget.com

Wholly owned and operated by Landry's, Inc.

LAS VEGAS • LAKE CHARLES • ATLANTIC CITY • BILOXI • LAUGHLIN



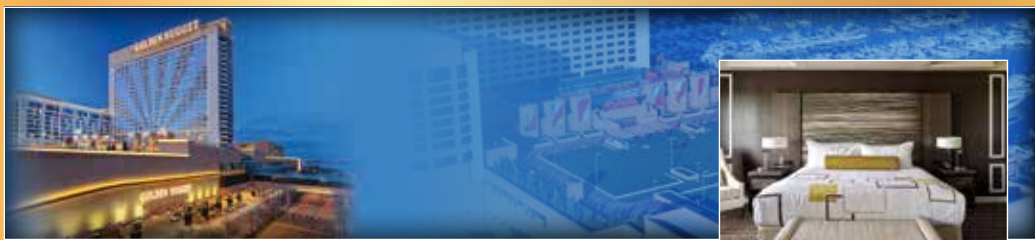
LAS VEGAS

The Golden Nugget Casino Hotel, located in the heart of Fremont Street, offers guests nearly 2,500 luxury guest rooms and suites. The high-energy casino features over 1,000 of the most popular slots, over 80 table games, 13 poker tables and the best sports book in Las Vegas. Enjoy nightly entertainment, bars and lounges, stylish retail offerings, as well as Landry's signature world-class restaurants such as Chart House and Vic & Anthony's Steakhouse; a luxurious and relaxing spa and salon; and the award winning Golden Nugget pool, The Tank, a \$30 million complex complete with a 200,000 gallon shark tank that allows guests the opportunity to swim up-close and personal with sharks and a variety of exotic fish.



LAKE CHARLES

The Golden Nugget Lake Charles is the newest and most luxurious resort on the Gulf Coast. Dubbed the "Las Vegas of the South," this \$700 million resort offers 740 luxury hotel rooms and suites; an 18-hole championship golf course; extensive retail options; 30,000 square feet of meeting space; a one-of-a-kind H2o pool and lazy river; private beach front; marina; and a number of Landry's, Inc. signature restaurants. An innovative casino floor featuring 77 table games, a state-of-the-art poker room, and 1,600 of the world's newest slot machines redefines the gaming experience across the industry.



ATLANTIC CITY

The Golden Nugget Casino, Hotel & Marina offers guests 724 luxury guest rooms and suites. The high-energy gaming floor features over 1,400 of the most popular slot and video poker machines, over 75 table games, and 10 live action poker tables. Enjoy the nightly entertainment, bars and lounges, stylish retail offerings, as well as Landry's signature world-class restaurants such as Chart House and Vic & Anthony's Steakhouse; a luxury spa and salon; and H2o poolside lounge.



BILOXI

The Golden Nugget Casino Hotel Biloxi offers 705 luxury guest rooms and suites, most with water views of the Gulf of Mexico. The property features a modern look and includes a high-energy casino featuring nearly 1,200 slots, over 53 table games, and 9 poker tables; live entertainment, bars and lounges, boutique-style retail offerings, as well as Landry's signature world-class restaurants such as Morton's the Steakhouse and Bubba Gump Shrimp Co.; a luxury spa and salon; and H2o poolside lounge.



LAUGHLIN

The Golden Nugget Casino Hotel Laughlin offers guests 300 luxury guest rooms and suites and includes a high-energy casino featuring nearly 900 of the most popular slots, over 22 table games, Race & Sports Book and Keno; live entertainment, bars, boutique retail offerings, as well as Landry's signature world-class restaurants such as Saltgrass Steak House and Bubba Gump Shrimp Co.; Gold Diggers Night Club and river view poolside lounge.