### CJ FAVORITES

<table>
<thead>
<tr>
<th><strong>MULES</strong></th>
<th><strong>TEQUILA</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>14-CARAT CIDER</strong></td>
<td>Crown Royal Deluxe Whisky, Monin Vanilla Syrup, apple cider and a squeeze of fresh lemon juice 11.00</td>
</tr>
<tr>
<td><strong>SLICE BOX SHRUB</strong></td>
<td>Crown Royal Regal Apple Whisky, Gosling’s Ginger Beer, apple cider, lime sour and white balsamic vinegar 11.00</td>
</tr>
<tr>
<td><strong>BEE’S KNEES</strong></td>
<td>Tanqueray Gin, fresh lemon juice and honey syrup 10.00</td>
</tr>
<tr>
<td><strong>LONG ISLAND ICED TEA</strong></td>
<td>Classic blend of vodka, gin, rum, triple sec, fresh sweet &amp; sour and a splash of Coca-Cola 8.50</td>
</tr>
<tr>
<td><strong>LONG ISLAND LIMONCELLO</strong></td>
<td>A refreshing twist on your favorite Long Island Iced Tea, featuring Caravelia Limoncello 9.00</td>
</tr>
<tr>
<td><strong>DEEP EDDY GRAPEFRUIT HONEY MULE</strong></td>
<td>A unique blend of Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Gosling’s Ginger Beer 10.50</td>
</tr>
<tr>
<td><strong>MULE ON FIREBALL</strong></td>
<td>Fire up your mule with Fireball Cinnamon Whisky, fresh sweet &amp; sour and Gosling’s Ginger Beer 9.00</td>
</tr>
<tr>
<td><strong>GREY GOOSE COOL MULE</strong></td>
<td>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</td>
</tr>
<tr>
<td><strong>BLACKBERRY MULE</strong></td>
<td>El Jimador Silver Tequila, blackberries, basil and Gosling’s Ginger Beer 9.00</td>
</tr>
<tr>
<td><strong>TITO’S MULE</strong></td>
<td>Tito’s Handmade Vodka and fresh lime juice topped with Gosling’s Ginger Beer 9.00</td>
</tr>
<tr>
<td><strong>CJ GOLD MARGARITA</strong></td>
<td>Sauza Gold Tequila, triple sec, fresh sweet &amp; sour and a splash of fresh orange juice topped with a float of Grand Marnier Orange Liqueur 8.50</td>
</tr>
<tr>
<td><strong>PERFECT PATRÓN MARGARITA</strong></td>
<td>Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, fresh lime juice and a splash of fresh sweet &amp; sour 11.50</td>
</tr>
<tr>
<td><strong>HONEY PINEAPPLE MARGARITA</strong></td>
<td>Camarena Silver Tequila, Patrón Citrónge Orange Liqueur, pineapple juice, fresh sweet &amp; sour and a drizzle of honey 8.50</td>
</tr>
<tr>
<td><strong>INFANTE</strong></td>
<td>Don Julio Blanco Tequila, orgeat syrup and fresh lime juice 10.00</td>
</tr>
<tr>
<td><strong>MANGO TANGO</strong></td>
<td>Pura Vida Reposado Tequila, fresh lime juice, Monin Mango and Monin Tangerine Syrups 9.00</td>
</tr>
<tr>
<td><strong>AZUÑÍA BLOOD ORANGE MARGARITA</strong></td>
<td>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</td>
</tr>
<tr>
<td><strong>RITA BONITA</strong></td>
<td>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</td>
</tr>
</tbody>
</table>

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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 Lucer 42 Vanilla Citrus Liqueur mixed with pineapple juice  9.00

JACK & GINGER SPLASH  Jack Daniel’s Tennessee Honey Whisky, 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 iced 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

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 Liqueur 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 cocktails: Absolut Mandrin, 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  9.50

ULTIMATE PEPPER MARY

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## Sparkling Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand/Region</th>
<th>Score</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Chandon Brut Classic</td>
<td>California</td>
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<tr>
<td>Mionetto Prosecco Brut</td>
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<tr>
<td>Veuve Clicquot “Yellow Label”</td>
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## Blush and Other Whites

<table>
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<tr>
<td>Beringer White Zinfandel</td>
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<td>Grace Lane Riesling</td>
<td>Yakima Valley</td>
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<td>Cavit Moscato</td>
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<tr>
<td>Ecco Domani Pinot Grigio</td>
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<tr>
<td>Barrymore Pinot Grigio</td>
<td>Monterey</td>
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<tr>
<td>Santa Margherita Pinot Grigio</td>
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<tr>
<td>Rodney Strong Vineyards</td>
<td>“Charlotte’s Home”</td>
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<td>35</td>
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<tr>
<td>Oyster Bay Sauvignon</td>
<td>“Blanc” - Sonoma</td>
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## Chardonnay

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Glass Mountain</td>
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<td>Chloe</td>
<td>Sonoma County</td>
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<tr>
<td>Sonoma-Cutter “Russian River Ranches”</td>
<td>Sonoma Coast</td>
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<tr>
<td>Jordan Vineyard &amp; Winery</td>
<td>Russian River Valley</td>
<td>13</td>
<td>51</td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars</td>
<td>“Karia” - Napa Valley</td>
<td>68</td>
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</tbody>
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## Pinot Noir

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand/Region</th>
<th>Score</th>
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<tr>
<td>Mark West</td>
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<tr>
<td>DeLoach Vineyards “Le Roi”</td>
<td>California</td>
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<tr>
<td>Calista “The Coast Range”</td>
<td>Sonoma, Mendocino, Monterey</td>
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<tr>
<td>La Crema</td>
<td>Willamette Valley</td>
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<tr>
<td>Migration</td>
<td>Russian River Valley</td>
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## Merlot

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<tr>
<td>Hogue Cellars</td>
<td>Columbia Valley</td>
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<tr>
<td>Hahn Winery</td>
<td>Central Coast</td>
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<tr>
<td>Rodney Strong Vineyards</td>
<td>Sonoma County</td>
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<td>35</td>
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<tr>
<td>Tangle Oak</td>
<td>Napa Valley</td>
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<tr>
<td>Raymond Vineyards “Reserve”</td>
<td>Napa Valley</td>
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<tr>
<td>Duckhorn Vineyards</td>
<td>Napa Valley</td>
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## Cabernet Sauvignon

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<th>Wine Type</th>
<th>Brand/Region</th>
<th>Score</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Dark Horse</td>
<td>California</td>
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<td>23</td>
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<tr>
<td>Mirassou Winery</td>
<td>California</td>
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<td>31</td>
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<tr>
<td>The Crusher</td>
<td>“Wilson Vineyard” - Clarksburg, CA</td>
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<td>35</td>
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<tr>
<td>Avalon</td>
<td>Napa Valley</td>
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<td>43</td>
</tr>
<tr>
<td>Franciscan Estate</td>
<td>Napa Valley</td>
<td>48</td>
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</tr>
<tr>
<td>Girard Winery</td>
<td>Napa Valley</td>
<td>65</td>
<td></td>
</tr>
<tr>
<td>Chateau Ste. Michelle</td>
<td>“Cold Creek Vineyard” - Columbia Valley</td>
<td>75</td>
<td></td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars</td>
<td>“Artemis” - Napa Valley</td>
<td>85</td>
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## Red Blends

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand/Region</th>
<th>Score</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Cryptic</td>
<td>California</td>
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<td>35</td>
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<tr>
<td>The Dreaming Tree “Crush”</td>
<td>North Coast</td>
<td>10</td>
<td>39</td>
</tr>
<tr>
<td>Henry’s Drive “Pillar Box”</td>
<td>Australia</td>
<td>12</td>
<td>47</td>
</tr>
<tr>
<td>Sanctuary</td>
<td>- Paso Robles</td>
<td>68</td>
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</tbody>
</table>

## Tempting Reds

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand/Region</th>
<th>Score</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Murphy-Goode Winery</td>
<td>“Liar’s Dice” Zinfandel - Sonoma County</td>
<td>9</td>
<td>35</td>
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<tr>
<td>3 Rings Shiraz</td>
<td>Australia</td>
<td>11</td>
<td>43</td>
</tr>
<tr>
<td>Trivento Malbec</td>
<td>Argentina</td>
<td>8</td>
<td>31</td>
</tr>
<tr>
<td>Doña Paula Estate Malbec</td>
<td>Argentina</td>
<td>11</td>
<td>43</td>
</tr>
</tbody>
</table>
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

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, cilantro, and topped with sweet BBQ sauce. 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

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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

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

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

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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

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

CLAIM JUMPER HYDRATION DRINKS

WATER/ICE

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

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

CHICKEN POT PIE

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**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

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**SEAFOOD**

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**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

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**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*

**SHRIMP FRESCA PASTA**

**BLACK TIE CHICKEN PASTA**

**JAMBALAYA PASTA**

**ABSOLUT TORTELLONI**

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**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*
## 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

### STEAKS

- **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

### SIDES

- Baked Potato, Mashed Potatoes, Green Beans, Rice Pilaf, Roasted Vegetables, Three Cheese Potatocakes, Salt and Pepper French Fries

### 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

### GREAT STEAK ENHANCEMENTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
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</table>

### 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
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

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

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LEMON PEPPER ZUCCHINI 10.99
THREE CHEESE POTATOCAKES 9.99

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

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

BUFFALO CHICKEN WINGS 14.99
LOADED SKINS 10.99

CLASSIC CHEESEBURGER 12.99
CALIFORNIA CITRUS SALAD 9.99

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

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.
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.

Party Platter Options:
- Breakfast Tacos
- BBQ Chicken Salad
- Roasted Tri-Tip Platter
- Shrimp Fresca Platter
- Fish Taco Platter

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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.

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.

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.

YOUR PLAYGROUND AWAITS
GoldenNugget.com
Wholly owned and operated by Landry’s, Inc.