



Claim Jumper (Catering Available)

Hours of Operation

Sunday	10:45 AM - 9:00 PM
Monday	10:30 AM - 9:00 PM
Tuesday	10:30 AM - 9:00 PM
Wednesday	10:30 AM - 9:00 PM
Thursday	10:30 AM - 9:00 PM
Friday	10:30 AM - 10:00 PM
Saturday	10:45 AM - 10:00 PM

Soups, Salads & Sandwiches -

Lunch

Add chicken for \$3.95.

- Homemade Soups (Lunch)**
Creamy Chicken Tortilla \$0.00, French Onion \$0.00, New England Chowder \$0.00, Potato Cheddar \$0.00. Made-from-scratch daily! Choose from New England Clam Chowder, Potato Cheddar, Creamy Chicken Tortilla or French Onion. Cup \$4.99, Bowl \$6.49.
- Sourdough Bowl (Lunch)** **\$7.99**
New England Clam Chowder, Potato Cheddar, Creamy Chicken Tortilla or French Onion Soup in a bowl made of sourdough bread.
- House or Caesar and a Cup of Soup (Lunch)** **\$6.49**
- Soup and California Citrus or Spinach Salad(Lunch)** **\$8.99**
- Half Sandwich and Cup of Soup or Small Green Salad (Lunch)** **\$7.99**
Choice of Cashew Chicken Salad, Albacore Tuna, Clubhouse or Roast Turkey with cup of Soup, Small Green or Caesar Salad. Add avocado to your ½ sandwich for \$1. Add fries for \$1.25.
- Spinach Salad (Lunch)** **\$7.99**
Tossed with crunchy noodles, diced red onions, tomatoes, mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing.
- Chopped Cobb Salad (Lunch)** **\$9.99**
Grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg, tomatoes with homemade bleu cheese dressing. Substitute char-grilled beef tenderloin for an additional \$3.
- BBQ Chicken Salad (Lunch)** **\$8.99**
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.
- Chinese Chicken Salad (Lunch)** **\$8.99**
Char grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing.
- Fish Tacos (Lunch)** **\$8.99**
Drizzled with our chipotle sauce. Topped with pico de gallo & wrapped in warm corn tortillas. Served with our homemade salsa & rice pilaf.

- Beef Tenderloin Tacos (Lunch)** **\$11.99**
Drizzled with our chipotle sauce. Topped with pico de gallo & wrapped in warm corn tortillas. Served with our homemade salsa & rice pilaf.
- Widow Maker Burger (Lunch)** **\$11.99**
Smoked bacon, hand battered onion rings, avocado, double-thick Tillamook cheddar, mayo and red relish.
- Sliders Lunch (Lunch)** **\$7.99**
Three mini burgers topped with double-thick Tillamook cheddar. Ask for 'The Works' (Lettuce, tomato, pickle, onion and Thousand Island dressing).
- Mini Tri Tip Dips Lunch (Lunch)** **\$9.99**
Tri-tip roasted and simmered in French onion broth with smoked Gouda and caramelized onion on two mini brioche buns.

CJ Favorites - Lunch

Lunch Size Portions prepared quickly and fresh from our kitchen between 11am-4pm daily.

- Rotisserie Chicken Lunch** **\$11.99**
Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection. Served with mashed potatoes and Garlic Cheese Toast.
- Fresh Chicken Pot Pie Lunch** **\$9.99**
Baked fresh throughout the day. Fresh carrots, onions, mushrooms and peas simmered slow in a savory herb cream sauce and baked in Claim Jumper's flaky pie crust. With fresh fruit.
- Black Tie Chicken Pasta Lunch** **\$8.99**
Blackened chicken, bow tie pasta, oven roasted tomatoes and peas tossed with creamy alfredo sauce. Served with garlic cheese toast.
- Roasted Tri-Tip Lunch** **\$11.99**
Choice mid-western Angus beef slow roasted and sliced over herb demi-glace. Served with mashed potatoes and roasted vegetables.
- BBQ Baby Back Pork Ribs Lunch** **\$12.99**
Our original tender ribs basted with our signature, mesquite BBQ sauce then flame-broiled. Served with mashed potatoes and Garlic Cheese Toast. Half Rack
- Giant Stuffed Baker Lunch** **\$10.99**
Giant baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar & jack cheese. Drizzled with creamy alfredo sauce.
- Chopped Sirloin Steak Lunch** **\$9.99**
Ground steak topped with grilled onions, cheddar cheese & diced tomatoes. Served with mashed potatoes.

Appetizers

- Puff Bread** **\$4.99**
Seasoned hearth baked bread served with herbed olive oil and marinara.
- Soft Pretzel Sticks** **\$4.99**
Brushed with butter and sprinkled with pretzel salt. Served with spicy mustard.
- California Chicken Quesadilla** **\$11.99**
Grilled corn tortillas filled with chicken, jack and cheddar cheese, green onions, Pico de Gallo and black beans. Served with salsa ranch & fresh avocado.

- 54. Vegetarian California Quesadilla** **\$10.99**
Grilled corn tortillas filled with jack and cheddar cheese, green onions, Pico de Gallo and black beans. Served with salsa ranch & fresh avocado.
- 55. Mini Tri-Tip Dips** **\$6.49**
Tri-tip roasted and simmered in French onion broth, smoked Gouda and caramelized onions on two mini brioche buns.
- 56. Mozzarella Sticks** **\$7.99**
Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato & basil marinara.
- 57. Hand-Battered Onion Rings** **\$6.99**
Topped with parmesan garlic and served with ranch dipping sauce.
- 58. Loaded Skins** **\$9.99**
Penobscot, Maine potatoes topped with jack and cheddar cheese & bacon. Served with ranch dipping sauce.
- 59. Oven Roasted Tomato Flat Bread** **\$4.99**
Baked in a stone-heat with creamy alfredo sauce, mozzarella, smoked gouda, herb-roasted tomatoes & fresh spinach.
- 60. Garlic Cheese Toast** **\$5.99**
A platter of our famous Garlic Cheese Toast served with crushed tomato & basil marinara.
- 61. Spinach Artichoke Dip** **\$9.99**
Blended with aged parmesan and slow baked. Served with crisp tortilla chips and garlic crustinis.
- 62. Margherita Pizza** **\$9.99**
Fresh roma tomatoes, basil, mozzarella and goat cheese.
- 63. Calamari** **\$11.99**
Our guests' favorite Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce.
- 64. Southwest Eggrolls** **\$8.99**
Fresh chicken, cilantro, black beans, pasilla and bell peppers fried golden with sweet and spicy and salsa ranch dipping sauces.
- 65. Fire Roasted Artichoke** **\$8.99**
Seasonal item. Balsamic marinated artichoke steamed and grilled tender to perfection. Served with garlic aioli.
- 66. Fried Zucchini** **\$7.99**
Piled high then topped with lemon pepper, Parmesan and served with ranch dipping sauce.
- 67. Buffalo Chicken Wings**
Large Portion \$12.99, Small Portion \$6.99.
Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping. Also available mild. Smaller portion for \$6.99 or Large portion for \$12.99.
- 68. Chicken Tenderloins** **\$10.99**
Hand-breaded tenders served with smoky mesquite BBQ sauce (not served with fries).
- 69. Seared Blackened Ahi** **\$13.99**
Sashimi grade, center-cut ahi seared and served with ponzu ginger sauce, spicy Thai slaw and ponzu and wasabi cream sauce.
- 70. Shrimp Stuffed Jalapenos**
4 Stuffed Jalapenos \$9.99, 6 Stuffed Jalapenos \$13.49. Stuffed with whole shrimp & jack cheese, fried golden brown. 4 for \$9.99, or 6 for \$13.49.
- 71. Appetizer Combo** **\$19.99**
Something for everyone! Buffalo wings, fried zucchini, mozzarella sticks, loaded skins, hand-battered onion rings, Southwest eggroll & fire-roasted artichoke with dipping sauces. No substitutions please.

Homemade Soups

Cup for \$4.99, bowl for \$6.49. Made from scratch daily - served with our famous garlic cheese toast.

- 85. New England Clam Chowder**
Bowl \$6.49, Cup \$4.99. Thick and creamy chowder with premium clams, potatoes, onions and celery.
- 86. French Onion Soup**
Bowl \$6.49, Cup \$4.99. Caramelized onions in a savory beef broth with homemade crustinis and melted provolone.
- 87. Creamy Chicken Tortilla Soup**
Bowl \$6.49, Cup \$4.99. A blend of rotisserie chicken, chiles and onions topped with homemade tortilla strips.
- 88. Potato Cheddar Soup**
Bowl \$6.49, Cup \$4.99. Homestyle cut russet potatoes simmered with Tillamook cheddar and topped with potato crisps and chives.
- 89. Sourdough Bowls with Soup** **\$8.99**
Your choice of New England Clam Chowder or Potato Cheddar soup. Served in a toasted sourdough bowl.

Starter Salads

Served with our Famous Garlic Cheese Toast.

- 101. House Salad** **\$7.49**
Tomatoes, mushrooms, carrots, jack and cheddar cheese, diced egg, crisp bacon and corn bread croutons.
- 102. Spinach Salad** **\$8.49**
Tossed with crunchy noodles, diced red onions, tomatoes, mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing.
- 103. Caesar Salad** **\$7.49**
Crisp romaine tossed with aged parmesan, cornbread croutons and creamy Caesar dressing.
- 104. California Citrus Salad** **\$8.49**
Mandarin oranges, green apples, avocado, dried cranberries, glazed pecans, blue cheese crumbles and green onions. Tossed with our signature citrus vinaigrette dressing.

Entree Salads

Served with our Famous Garlic Cheese Toast.

- 115. Chinese Chicken Salad** **\$11.99**
Char-grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing.
- 116. California Citrus Chicken Salad** **\$11.99**
Char-grilled chicken with mandarin oranges, green apples, avocado, dried cranberries, glazed pecans, bleu cheese crumbles and green onions. Tossed with our signature citrus vinaigrette dressing.
- 117. Chicken Caesar Salad** **\$11.99**
Char-grilled or blackened chicken & crisp romaine tossed with aged parmesan, cornbread croutons and creamy Caesar dressing.
- 118. BBQ Chicken Salad** **\$11.99**
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.

119. Chopped Cobb Salad \$11.99

Char-grilled chicken, bleu cheese crumbles, avocado, bacon, diced egg, tomatoes with homemade bleu cheese dressing. Substitute char-grilled beef tenderloin for an additional \$3.

120. Hill Country Salad \$11.99

Chunks of lightly fried chicken & grated melted cheese on a bed of crisp greens with tomatoes, bacon, eggs and cornbread croutons tossed with ranch or honey mustard dressing.

121. Steak Salad \$14.99

Certified Angus beef char-grilled and thinly sliced over crisp greens with diced potatoes and eggs, green beans, onions and tomato then tossed with our homemade balsamic vinaigrette.

122. Seared Ahi Spinach Salad \$14.99

Sashimi grade, center-cut ahi seared and sliced over crunchy noodles, dried red onions, tomatoes, mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and our homemade balsamic vinaigrette dressing.

Favorites

Add small Green Salad, small Caesar Salad or cup of soup for \$4.49. For \$6.29, add a Starter Salad (California Citrus Salad, Spinach Salad, Salad, House Salad or Caesar).

135. Giant Stuffed Baker \$11.99

Giant baked potato stuffed with charbroiled or blackened chicken and roasted vegetables topped with melted cheddar and jack cheese, drizzled with creamy alfredo sauce.

136. Vegetarian Stuffed Baker \$9.99

Stuffed with roasted vegetables, melted jack & cheddar cheese and salsa.

137. Country Fried Steak

Lighter Portion \$12.99, Regular Portion \$15.99. Certified Angus beef, seasoned, breaded then lightly crisped and topped with country sausage gravy. Served with mashed potatoes and a freshly baked buttermilk biscuit. Regular portion is \$15.99, or have a lighter portion for \$12.99.

138. Meatloaf and Mashed Potatoes \$13.99

Beef, pork & vegetables slow-baked with a sweet tomato topping. Sliced thick and served over mashed potatoes with herb demi-glace, roasted vegetables & a freshly baked buttermilk biscuit.

139. Chopped Sirloin Steak \$11.99

Ground steak topped with grilled onions, cheddar cheese & diced tomatoes. Served with mashed potatoes.

140. Hickory Chicken \$13.99

Marinated & grilled boneless chicken breast brushed with our signature smoky BBQ sauce, then topped with sauteed mushrooms & melted jack cheese. Served with mashed potatoes and green beans.

141. Chicken Tenderloin Dinner \$12.99

Hand-breaded tenders served with smoky mesquite BBQ sauce and salt & pepper shoestring fries.

142. Fresh Chicken Pot Pie \$12.99

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

Seafood

Claim Jumper does not recommend seafood for take out or delivery. Add small Green Salad, small Caesar Salad or cup of soup for \$4.49. For \$6.29, add a Starter Salad (California Citrus Salad, Spinach Salad, Salad, House Salad or Caesar).

155. Macadamia Nut Crusted Mahi Mahi \$19.99

In a warm peanut sauce with a hint of Frangelico topped with soy glaze drizzle & served with green beans.

156. Fish and Chips \$14.99

Hand breaded in beer batter. Served with homemade tartar sauce and salt & pepper shoestring fries.

157. Tilapia Blanca \$16.99

Pan seared tilapia topped with artichoke hearts & sauteed shrimp in a sherry cream sauce.

158. Trout Francese \$16.99

Parmesan crusted & pan roasted with artichoke hearts, tomato & lemon beurre blanc accompanies by rice pilaf & roasted vegetables.

159. Lobster Tail Dinner \$26.99

A premium 8 oz. lobster tail steamed then broiled & brushed with garlic herb butter. Served with rice pilaf & roasted vegetables.

160. Norwegian Salmon \$20.99

Our salmon is flame grilled and brushed with garlic herb butter. Served with roasted vegetables and rice pilaf. For \$1 extra, have it blackened or BBQ glazed.

161. Fried Shrimp \$14.99

Lightly breaded & fried. Served with salt & pepper shoestring fries and cocktail & tartar sauce.

162. Char-Grilled Shrimp Kabob \$14.99

Shrimp skewered with red bell peppers, green bell peppers and sweet red onions.

Original Rotisserie Specials

Our ribs are dusted with savory spices, basted with sweet and spicy BBQ glaze and brushed with smoky mesquite BBQ sauce. Our Rotisserie Chicken is seasoned inside and out with robust herbs and spices then slow-roasted throughout the day. Served with roasted vegetables, 1 side choice and one bread choice. Add small Green Salad, small Caesar Salad or cup of soup for \$4.49. For \$6.29, add a Starter Salad (California Citrus Salad, Spinach Salad, House Salad or Caesar).

175. Rotisserie Chicken \$14.99

Our Original Recipe Since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection.

176. Beef Rib Supper \$18.99

Half rack slow-roasted then flame-broiled and loaded with flavor - will satisfy your hearty appetite.

177. Roasted Tri-Tip \$14.99

Choice Mid-Western Angus beef slow roasted and sliced over herb demi-glace. Served medium rare to medium only.

178. BBQ Baby Back Pork Ribs

Full Rack \$23.99, Half Rack \$20.99. Our Original tender ribs basted with our signature, smoky BBQ sauce then flame broiled. Get a half rack for \$20.99 or a full rack for \$23.99.

179. Whiskey-Apple Glazed Chicken \$15.99

Our rotisserie chicken caramelized with a sweet and savory whiskey-apple glaze.

Combos

Add small Green Salad, small Caesar Salad or cup of soup for \$4.49. For \$6.29, add a Starter Salad (California Citrus Salad, Spinach Salad, House Salad or Caesar).

- 191. Pork & Beef Ribs** **\$24.99**
Half-rack of Baby Back Pork Ribs paired with Beef Back Ribs.
- 192. Beef & Bird** **\$22.99**
Beef Back Ribs and Half Rotisserie Chicken.
- 193. Ribs & Chicken** **\$24.99**
Half-rack of Baby Back Pork Ribs paired with Rotisserie Chicken.
- 194. Ore Cart** **\$28.99**
The ultimate combo! Half rack of Baby Back Pork Ribs, Beef Back Ribs and Half Rotisserie Chicken.
- 195. Ribs & Shrimp** **\$24.99**
Half-rack of Baby Back Pork Ribs paired with your choice of Grilled or Fried Shrimp.
- 196. Roasted Tri-Tip & Shrimp** **\$23.99**
Choice Midwestern Angus beef slow-roasted and sliced over herb demi-glace paired with your choice of grilled or fried shrimp. Served medium rare to medium only.
- 197. Steak & Shrimp** **\$24.99**
7 oz. certified Angus Beef top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of grilled or fried shrimp.

Aged Steaks

Hand-cut and hormone free, all of our steaks are carefully aged from 28 to 35 days. Flame-broiled steaks are brushed with garlic-herb butter. Served with roasted vegetables, 1 side choice & 1 bread choice. Rare-red cool center; Medium Rare-red warm center; Medium-pink warm center; Well Done-no pink throughout. Add Green Salad, Caesar Salad or cup of soup for \$4.49. For \$6.29, add a Starter Salad (House, Caesar, CA Citrus or Spinach).

- 211. Top Sirloin** **\$18.99**
10oz Certified Angus beef top sirloin, seasoned, seared and char-grilled to perfection.
- 212. Filet Mignon** **\$26.99**
8oz center-cut USDA Choice. The most tender and lean beef selection.
- 213. Porterhouse Steak** **\$30.99**
Two steaks in one Our famous 24oz bone-in NY strip and filet seared then char-grilled and served juicy and tender.
- 214. New York Strip** **\$25.99**
12oz Choice center-cut seared then char-grilled or blackened.
- 215. Ribeye Steak** **\$27.99**
The most flavorful of all steaks. 16oz hand-cut, boneless USDA Choice.
- 216. Steak & Lobster** **\$36.99**
7 oz. certified USDA prime top sirloin aged 28 to 35 days then seasoned, seared, char-grilled to perfection and served with a premium 8 oz. lobster tail.
- 217. Lobster Tail & Filet** **\$44.99**
The perfect pair An 8oz. center-cut USDA Choice filet and premium 8oz lobster tail. Price may vary according to market price.

Burgers and Sandwiches

All burgers are cooked to order and may be substituted with a Boca Patty. Served with fresh greens and tomato and with choice of one: Spicy Peanut Thai Slaw, Fresh Cut Fruit or Seasoned French Fries. For an additional \$2.79, substitute your side for Baked Potato or Sweet Potato.

- 231. Hickory BBQ Burger** **\$10.99**
Brushed with mesquite BBQ sauce, topped with smoked bacon, gouda and thousand island dressing.
- 232. Widomaker Burger** **\$11.99**
Smoked bacon, hand battered onion rings, avocado, double-thick Tillamook cheddar, tomato, mayo and red relish.
- 233. Classic Cheeseburger** **\$9.99**
With double-thick cheddar and Thousand Island dressing.
- 234. Frisco Burger** **\$9.99**
Swiss cheese, thousand island dressing on grilled parmesan sourdough.
- 235. Sliders (Dinner)** **\$10.99**
Mini burgers topped with double-thick Tillamook cheddar. Ask for 'The Works'.
- 236. Roast Turkey on Wheatberry** **\$9.39**
With tomato, crisp greens and mayo. Add \$1.49 for avocado.
- 237. Fish Tacos** **\$9.39**
Drizzled with our chipotle sauce. Topped with pico de gallo & wrapped in warm corn tortillas. Served with our homemade salsa & rice pilaf.
- 238. Beef Tenderloin Tacos** **\$12.99**
Drizzled with our chipotle sauce. Topped with pico de gallo & wrapped in warm corn tortillas. Served with our homemade salsa & rice pilaf.
- 239. Grilled Cobb Sandwich** **\$9.99**
Grilled chicken, smoked bacon, fresh avocado, bleu cheese crumbles with garlic aioli on grilled herb bread.
- 240. Tuna Salad Sandwich** **\$9.39**
Albacore tuna salad on fresh baked tomato herb bread. Add avocado for \$1.49.
- 241. Clubhouse Sandwich** **\$12.99**
Fresh turkey, sweet ham, smoked bacon, Swiss, smoked gouda and garlic aioli. Add avocado for \$1.49.
- 242. Original Tri Tip Dip Sandwich** **\$12.99**
Slow-roasted and simmered in French onion broth with caramelized onions, Ortega chiles and smoked gouda on French roll with au jus or smoky mesquite BBQ sauce.
- 243. Cashew Chicken Salad Sandwich** **\$9.39**
Diced with cashews, celery and curried aioli on fresh baked tomato herb bread. Add avocado for \$1.49.
- 244. BBQ Chicken Sandwich** **\$9.99**
Julienned and tossed with sweet BBQ sauce, smoked gouda and mayo on fresh baked tomato herb bread.

Hearth Baked Pizzas

- 255. Margherita Pizza** **\$9.99**
Fresh roma tomato, basil, mozzarella and goat cheese.
- 256. Sausage and Pepperoni Pizza** **\$10.99**
Mild Italian sausage, pepperoni, fresh mozzarella and crushed tomato and basil marinara.

- 257. California Works Pizza** **\$11.99**
Sausage, pepperoni, mushrooms, green bell peppers, artichokes & red onions.
- 258. BBQ Chicken Pizza** **\$10.99**
With smoked gouda, sliced red onion, sweet BBQ sauce and fresh cilantro.
- 259. Three Cheese Pizza** **\$9.99**
A creamy blend of gouda, mozzarella and parmesan.
- 260. Starter Salad and Small Pizza** **\$12.49**
Choice of one of our Starter Salads and one of our handmade pizzas in a smaller version.

Pastas

- 271. Black Tie Chicken Pasta** **\$11.99**
Blackened chicken, bow tie pasta, oven roasted tomatoes and peas tossed with creamy alfredo sauce. Served with garlic cheese toast.
- 272. Shrimp Fresca Pasta** **\$14.99**
Parmesan crusted shrimp with tomatoes & spinach served over pasta in a light lemon butter sauce.
- 273. Parmesan Crusted Chicken** **\$12.99**
With sauteed Roma tomatoes, onions, white wine, garlic, oregano and basil atop creamy marinara pasta. Topped with baby spinach and shredded parmesan cheese.
- 274. Grilled Chicken Pasta** **\$12.99**
Pasta with char-grilled chicken, tomatoes, artichokes and garlic, and tossed with garlic olive oil.

Mini Indulgences

- 285. Warm English Toffee Cake** **\$4.29**
A rich brown sugar and date cake nestled in warm toffee sauce with homemade whipped cream and vanilla bean ice cream. (Ice cream may not travel well).
- 286. Fresh Baked Health Bar Chocolate Chip Cookie** **\$2.89**
Baked fresh daily and served warm, topped with semi-sweet chocolate chips. Ala mode add \$2. (Ice cream may not travel well).
- 287. Red Velvet Cupcake** **\$2.99**
A southern classic with a hint of chocolate, topped with vanilla bean and cream cheese frosting.
- 288. Mini Hot Fudge Sundae** **\$3.99**
Vanilla bean ice cream topped with hot fudge, homemade whipped cream and toasted almonds (Ice cream may not travel well).

Homemade Desserts

- 301. Chocolate Motherlode Cake** **\$9.99**
A twenty-two year tradition. Six decadent layers of chocolate fudge cake topped with walnuts. Featured on the Food Network as one of america's 'Top 5 most Decadent Desserts'.
- 302. Original Scratch Carrot Cake** **\$5.79**
Fresh carrots, raisins, coconut, walnuts and crushed pineapple in a cinnamon spiced cake and topped with sweet cream cheese frosting.

- 303. Cream Cheese Pie** **\$7.89**
Homemade daily, our cream cheese pies trump any cheesecake
• Original with Lorna Doone crust
• Raspberry White Chocolate
• Caramel Apple with crisp granola-streusel topping
- 304. Lemon Bar Brulee** **\$6.99**
Fresh lemon custard over homemade cheesecake on a shortbread crust with caramelized sugar topping, raspberry sauce and homemade whipped cream.
- 305. I Declair** **\$9.99**
Baked fresh daily. Sweet pastry filled with a buttery Bavarian custard and atop vanilla bean ice cream with hot fudge and homemade whipped cream. (Ice cream may not travel well).
- 306. Brownie Finale** **\$6.89**
Double chocolate and fudge topped walnut brownie, topped with fudge frosting, vanilla bean ice cream, hot fudge, homemade whipped cream and toasted almonds. Ice cream may not travel well.
- 307. Homemade Deep Dish Berry Pie** **\$7.89**
Fresh olallieberries topped with baked granola-streusel then slow cooked. Have it a la mode for an extra \$2. (Ice cream may not travel well)
- 308. Jumpers Mud Pie** **\$7.99**
Mountains of ice cream stuffed into a chocolate cookie crust, smothered in hot fudge and topped with homemade whipped cream and toasted almonds.
Available in Mint Chocolate Chip or Cookies and Cream.
This item may not travel well.
- 309. Chocolate Chip Calzone** **\$7.99**
If you love chocolate, you'll love this one. CJ's fresh pizza dough filled with white and bittersweet chocolate chips, rolled up and baked to order. Sliced and topped with a sprinkling of more chips, whipped cream and vanilla bean ice cream. Please allow extra time for this item. This item may not travel well.

Vegetarian Appetizers

These menu selections contain no meat, fish, poultry, shellfish or products derived from these sources, but may contain dairy or eggs.

- 401. Vegetarian Fire Roasted Artichoke** **\$8.99**
Seasonal Item: Balsamic marinated artichokes steamed and grilled tender to perfection. Served with garlic aioli.
- 402. Vegetarian California Quesadilla** **\$10.99**
Grilled corn tortillas filled with jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa ranch and fresh avocado.
- 403. Vegetarian Oven Roasted Tomato Flatbread** **\$4.99**
Baked in our stone hearth with creamy alfredo sauce, mozzarella and smoked gouda cheese, roasted herb tomatoes and topped with fresh spinach.

Vegetarian Entree Salads

These menu selections contain no meat, fish, poultry, shellfish or products derived from these sources, but may contain dairy or eggs.

- 415. Vegetarian BBQ Salad** **\$11.99**
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.
- 416. Vegetarian Chinese Salad** **\$11.99**
Crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro tossed with sweet and spicy peanut dressing.
- 417. Vegetarian Cobb Salad** **\$11.99**
Bleu cheese crumbles, avocado, diced egg, tomatoes, black beans and corn with homemade bleu cheese dressing.

Vegetarian Pizzas

These menu selections contain no meat, fish, poultry, shellfish or products derived from these sources, but may contain dairy or eggs.

- 431. Margherita Pizza (Vegetarian)** **\$9.99**
Fresh Roma tomatoes, basil, mozzarella and goat cheese.
- 432. Three Cheese Pizza (Vegetarian)** **\$9.99**
A creamy blend of gouda, mozzarella and goat cheese.
- 433. Oven Roasted Tomato Flatbread and Salad (Vegetarian)** **\$7.95**
Baked in a stone-hearth with creamy alfredo sauce, mozzarella, smoked gouda, herb-roasted tomatoes and fresh spinach. Served with small green or Caesar salad
- 434. Small Pizza and Starter Salad (Vegetarian)** **\$12.49**
Smaller version of our margherita pizza or our classic cheese pizza with choice of one of starter salad.

Vegetarian Entrees

These menu selections contain no meat, fish, poultry, shellfish or products derived from these sources, but may contain dairy or eggs.

- 445. Vegetarian Stuffed Baked Potato** **\$9.99**
Giant baked potato stuffed with roasted vegetables, melted jack & cheddar cheese and fresh salsa.
- 446. Vegetarian Bow Tie Pasta** **\$11.99**
Bow tie pasta, oven roasted tomatoes and peas tossed with creamy alfredo sauce. Served with garlic cheese toast.

Gluten-Free Entree Salads

- 501. Gluten-Free Citrus Chicken Salad (no blue cheese or bread)** **\$11.99**
Char-grilled chicken with mandarin oranges, green apples, avocado, dried cranberries, glazed pecans, and green onions. Tossed with our signature citrus dressing.

- 502. Gluten-Free Chicken Caesar Salad (no croutons or bread)** **\$11.99**
Grilled or blackened chicken, crisp romaine tossed with aged parmesan and creamy Caesar dressing (no croutons or bread).

Gluten-Free Entrees

Most items served with roasted vegetables and one Gluten Free side choice. Gluten-free side choices are giant baked potato (dry), fresh charbroiled asparagus (seasonal), baked sweet potato (dry), Organic Corn, Steak fries, fresh fruit or Roasted Vegetables.

- 515. Gluten-Free Rotisserie Chicken Dinner (no bread)** **\$14.99**
Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection.
- 516. Gluten-Free Slow Roasted Tri-Tip Dinner (no bread or herb gravy)** **\$14.99**
Choice mid-western Angus beef slow roasted and sliced. Served Medium Rare to Medium only.
- 517. Gluten-Free Giant Stuffed Baker** **\$11.99**
Giant baked potato stuffed with char-grilled or blackened chicken, seasonal veggies topped with melted cheddar and jack cheese. Served with creamy alfredo sauce (No Side).
- 518. Gluten-Free California Quesadilla** **\$11.99**
Grilled corn tortillas filled with jack and cheddar cheese, green onions, pico de gallo and black beans. Served with salsa ranch and fresh avocado (No Side).

Gluten-Free Aged Steaks and Lobster

- 531. Gluten-Free Top Sirloin** **\$18.99**
10 oz. certified Angus beef seasoned, seared and char-grilled to perfection.
- 532. Gluten-Free Filet Mignon (No Onion Ring Garnish)** **\$26.99**
8oz center-cut USDA Choice. The most tender and lean beef selection.
- 533. Gluten-Free Ribeye Steak (No Onion Ring Garnish)** **\$27.99**
The most flavorful of all steaks. 14oz hand-cut, boneless USDA Choice.
- 534. Gluten-Free New York Strip (No Onion Ring Garnish)** **\$25.99**
12oz Choice center-cut seared then char-grilled or blackened.
- 535. Gluten-Free Porterhouse Steak (No Onion Ring Garnish)** **\$30.99**
Two steaks in one Our famous 22oz bone-in NY strip and filet seared then char-grilled and served juicy and tender.
- 536. Gluten-Free Filet Mignon and Premium Lobster Tail (No Onion Ring Garnish)** **\$44.99**
The perfect pair An 8oz. center-cut USDA Choice filet and premium 8oz premium lobster tail. Price may vary according to market price.

537. Gluten-Free Steak and Lobster (No Onion Ring Garnish) \$36.99

7oz Certified USDA Prime Top Sirloin aged 28 to 35 days then seasoned, seared and char-grilled to perfection and served with a premium 8oz Lobster Tail. Price may vary according to market price.

Breakfast Platters

601. Bacon and Egg Breakfast Burrito

Serves 4-6 \$35.00, Serves 8-10 \$50.00. Warm flour tortilla stuffed with scrambled eggs, smoked bacon, jack and cheddar cheese and hash browns. Served with salsa and fresh fruit. \$35-\$50

602. Vegetarian Breakfast Burrito

Serves 4-6 \$35.00, Serves 8-10 \$50.00. Warm flour tortilla stuffed with scrambled eggs, bell peppers, mushrooms, red onions, jack and cheddar cheese and hash browns. Served with salsa and fresh fruit. \$35-\$50

603. Smoked Ham, Egg and Cheese Sandwich

Serves 4-6 \$25.00, Serves 8-10 \$37.50. Choice of grilled sourdough or whole wheat bread, stuffed with scrambled eggs, smoked ham, cheddar cheese and tomato. Served with fresh fruit. \$25-\$37.50

604. Biscuits and Gravy

Serves 4-6 \$15.00, Serves 8-10 \$25.00. Homemade buttermilk biscuits with country gravy. Served with fresh fruit. \$15-\$25

605. Mixed Fresh Fruit

Serves 4-6 \$15.00, Serves 8-10 \$25.00. Fresh cut honeydew, cantaloupe and grapes. \$15-\$25

606. Assorted Muffin Tray

Serves 4-6 \$10.00, Serves 8-10 \$20.00. Blueberry or Cornbread muffins served with whipped butter. \$10.00-\$20.00

Appetizer Platters

Small platter serves 4-6 people. Large platter serves 8-10.

621. Spinach Artichoke Dip

Serves 4-6 \$13.00, Serves 8-10 \$25.00. Blended with aged parmesan and slow baked. Served with crisp tortilla chips. \$13-\$25

622. Buffalo Chicken Wings

Serves 4-6 \$22.50, Serves 8-10 \$45.00. Served with celery, carrots and ranch dressing. \$22.50-\$45.

623. Southwest Eggrolls

Serves 4-6 \$25.00, Serves 8-10 \$35.00. Fresh chicken, cilantro, black beans, pasilla and bell peppers fried golden with sweet and spicy and salsa ranch dipping sauces. \$25-\$35

624. Mixed Fresh Fruit

Serves 4-6 \$15.00, Serves 8-10 \$25.00. Fresh cut honeydew, cantaloupe and grapes. \$15-\$25

Sandwich Platters

Small platter serves 4-6 people. Large platter serves 8-10.

641. Cashew Chicken Salad Sandwich Platter

Serves 4-6 \$27.50, Serves 8-10 \$50.00. Diced chicken, cashews, celery and curried mayo with greens and tomatoes on tomato herb bread. Served with Fresh Fruit. \$27.50-\$50.

642. Tuna Sandwich Platter

Serves 4-6 \$27.50, Serves 8-10 \$50.00. Albacore tuna salad with fresh greens and tomatoes, on fresh baked tomato herb bread. Served with Fresh Fruit. \$27.50-\$50.

643. Grilled Cobb Sandwich Platter

Serves 4-6 \$29.50, Serves 8-10 \$50.00. Chicken breast, avocado, tomato, bleu cheese, applewood smoked bacon, garlic mayo and greens on grilled herb bread. Served with Fresh Fruit. \$29.50-\$50.

644. Barbecued Chicken Sandwich Platter

Serves 4-6 \$29.50, Serves 8-10 \$50.00. Julienned chicken breast, BBQ sauce, smoked gouda, mayo, fresh greens and tomatoes. Served with Fresh Fruit. \$29.50-\$50.

645. Clubhouse Sandwich Platter

Serves 4-6 \$35.00, Serves 8-10 \$60.00. Fresh turkey, sweet ham, smoked bacon, swiss, smoked gouda, garlic mayo, tomato and greens. Served with Fresh Fruit. \$35-\$60.

646. Roasted Turkey on Wheatberry Platter

Serves 4-6 \$27.50, Serves 8-10 \$45.00. With tomato, crisp greens and mayo. \$27.50-\$45.

648. Create Your Own Sandwich Platter

Serves 4-6 \$35.00, Serves 8-10 \$60.00. Select any 2 or 3 sandwiches from the list above to create your own combination. \$35-\$60.

649. Box Lunch

\$9.95

Your choice of Roasted Turkey, Cashew Chicken or Tuna salad sandwich, served with fresh fruit and Heath bar chocolate chip cookie.

Salad Platters

Small platter serves 4-6 people. Large platter serves 8-10.

660. Classic House Salad Platter

Serves 4-6 \$25.00, Serves 8-10 \$45.00. \$25-\$45

661. Caesar Salad Platter

Serves 4-6 \$25.00, Serves 8-10 \$45.00. \$25-\$45

662. Spinach Salad

Serves 4-6 \$32.00, Serves 8-10 \$50.00. Tossed with crunchy noodles, red onions, tomatoes, mandarin oranges, dried cranberries, feta cheese, glazed pecans, sesame seeds and balsamic vinaigrette dressing \$32-\$50

663. California Citrus Salad (Serves 4-6)

\$32.00

Mandarin oranges, green apples, avocado, dried cranberries, glazed pecans, blue cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing. Add chicken for \$13.

664. California Citrus Salad (Serves 8-10)

\$60.00

Mandarin oranges, green apples, avocado, dried cranberries, glazed pecans, blue cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing. Add chicken for \$15.

665. Barbeque Chicken Salad

Serves 4-6 \$40.00, Serves 8-10 \$70.00. Chopped salad topped with char-grilled chicken, corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce. \$40-\$70

Platter Favorites

Small platter serves 4-6 people. Large platter serves 8-10.

- 675. Black Tie Chicken Pasta**
Serves 4-6 \$40.00, Serves 8-10 \$65.00.
Blackened chicken, bow tie pasta, roasted tomatoes and peas tossed with alfredo sauce. Served with Garlic Cheese Toast. \$40-\$65
- 676. Giant Stuffed Baker (Serves 4-6) \$25.00**
Add Chicken (blackened or broiled) for \$15, add vegetables for \$10.
- 677. Giant Stuffed Baker (Serves 8-10) \$37.50**
Add Chicken (blackened or broiled) for \$25, add vegetables for \$15.
- 678. Hickory Chicken**
Serves 4-6 \$60.00, Serves 8-10 \$100.00.
Marinated and grilled boneless check breast, brushed with BBQ sauce then topped with sauteed mushrooms and melted jack cheese. Served with mashed potatoes and green beans. \$60-\$100

Family Style Platters

Small platter serves 4-6 people. Large platter serves 8-10. All family style platters come with Buttermilk Biscuits, House or Caesar Salads, and a side of Choice: Baked Potatoes, Roasted Vegetables, Mashed Potatoes or Thai Slaw. You can upgrade the House or Caesar to a Citrus or Spinach salad for an extra charge (\$25 for 4-6, \$35 for 8-10).

- 692. Rotisserie Chicken (Serves 4-6) \$90.00**
A half chicken seasoned, slow cooked over an open flame. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$25.
- 693. Rotisserie Chicken (Serves 8-10) \$140.00**
A half chicken seasoned, slow cooked over an open flame. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$35.
- 694. Barbecued Baby Back Pork Ribs (Serves 4-6) \$100.00**
Ribs basted in a smoky mesquite BBQ sauce then flame-broiled. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$25.
- 695. Barbecued Baby Back Pork Ribs (Serves 8-10) \$160.00**
Ribs basted in a smoky mesquite BBQ sauce then flame-broiled. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$35.
- 696. Rib and Chicken Combo (Serves 4-6) \$95.00**
A half-rack of Baby Back Ribs paired with a Rotisserie Chicken. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$25.
- 697. Rib and Chicken Combo (Serves 8-10) \$150.00**
A half-rack of Baby Back Ribs paired with a Rotisserie Chicken. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$35.
- 698. Roasted Tri-Tip (Serves 4-6) \$75.00**
Served medium rare to medium. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$25.

- 699. Roasted Tri-Tip (Serves 8-10) \$125.00**
Served medium rare to medium. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$35.
- 700. Whiskey-Apple Glazed Chicken (Serves 4-6) \$95.00**
Rotisserie chicken caramelized with a whiskey-apple glaze. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$25.
- 701. Whisked-Appled Glazed Chicken (Serves 8-10) \$150.00**
Rotisserie chicken caramelized with a whiskey-apple glaze. You may upgrade the House or Caesar to a Citrus or Spinach salad for an additional \$25.

Dessert Platters

Small platter serves 4-6 people. Large platter serves 8-10.

- 711. Original Scratch Carrot Cake**
Serves 4-6 \$15.00, Serves 8-10 \$25.00. Carrots, Coconut, raisins, walnuts and crushed pineapple baked in a cinnamon-spiced cake. Topped with cream cheese frosting. \$15-\$25.
- 712. Cream Cheese Pies**
Serves 4-6 \$27.50, Serves 8-10 \$55.00. \$27.50-\$55.
- 713. Chocolate Motherlode Cake**
Serves 4-6 \$27.50, Serves 8-10 \$55.00. Six decadent layers of chocolate cake and rich chocolate fudge icing. Topped with walnuts. \$27.50-\$55.
- 714. Brownie Platter**
Serves 4-6 \$10.00, Serves 8-10 \$18.00. Double Chocolate Walnut Fudge Brownies \$10-\$18.
- 715. Cookie and Brownie Platter**
Serves 4-6 \$10.00, Serves 8-10 \$20.00. Heath Bar Chocolate Chip Cookies and Double Chocolate Walnut Fudge Brownies \$10-\$20.
- 716. Dessert Platter Trio**
Serves 4-6 \$12.00, Serves 8-10 \$20.00. Three of claim jumpers best sellers, Heath Bar chocolate chip cookies, double chocolate walnut fudge brownies and scratch carrot cake. \$12-\$20.
- 717. Red Velvet Cupcake**
Serves 4-6 \$16.50, Serves 8-10 \$30.00. A red velvet cupcake with a hint of chocolate. Topped with vanilla bean & cream cheese frosting. \$16.50 feeds 4-6, \$30 feeds 8-10.
- 718. Cookie Platter**
Serves 4-6 \$15.00, Serves 8-10 \$25.00. \$15-\$25.

Side Dishes a la Carte

- 731. Red Skin Mashed Potatoes**
Serves 4-6 \$14.00, Serves 8-10 \$22.00. \$14 or \$22
- 732. Spicy Peanut Thai Slaw**
Serves 4-6 \$15.00, Serves 8-10 \$20.00. \$15 or \$20
- 734. Seasonal Roasted Vegetables**
Serves 4-6 \$24.00, Serves 8-10 \$35.00. \$24 or \$35

Misc.**990. Side Biscuit****\$1.50**

Single biscuit a la carte. (Not available for customers to see on menus)

999. Misc.