

CLAIM JUMPER[®]

SILVER MINERS MENU

\$19.99 Per Person for groups of 12 or more
Includes a Beverage, small green salad, small Caesar salad or one trip to the produce bar

ENTRÉES

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.

Country Fried Steak

Certified Angus Beef[®] seasoned, breaded, then lightly crisped and topped with homemade country gravy. Served with mashed potatoes

Andouille Sausage

Grilled andouille sausage brushed in BBQ sauce over grilled onions and pasilla peppers

Fish & Chips

Lightly breaded and fried. Served with fries, cocktail and tartar sauce

Black Tie Chicken Pasta

Blackened chicken, bow tie pasta, spinach tortelloni, and oven-roasted tomatoes, tossed in creamy Alfredo sauce

Chicken Tenderloin Dinner

Handbreaded tenders served with smoky mesquite BBQ sauce and fries

Clubhouse Sandwich

Sliced turkey, sweet ham, smoked bacon, provolone and cheddar cheese and garlic aioli. Served with fries

Simply Grilled Chicken Breast

Marinated, grilled and served with mashed potatoes and roasted vegetables

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

Widow Maker Burger*

Smoked bacon, battered onion rings, avocado, American and cheddar cheese, fresh greens, tomato, mayo and red relish. Served with fries

BEVERAGES

Bottomless Beverages

Barq's Root Beer. Coke. Diet Coke. Sprite. Dr Pepper.
Lemonade. Iced Tea. Tropical Tea

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 food borne illness, especially if you have certain medical conditions. A Suggested Gratuity of 18% is customary for parties of 8 or more. The payment and amount of gratuity is always discretionary. For convenience, we will show you this amount on guest checks for larger parties.

CLAIM JUMPER[®]

GOLD MINERS MENU

\$23.99 Per Person for groups of 12 or more
Includes a Beverage, small green salad, small Caesar salad
or one trip to the produce bar

ENTRÉES

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.

BBQ Baby Back Pork Ribs

A half rack of our original tender ribs, basted with our smoky mesquite BBQ sauce, then flame-broiled. Served with mashed potatoes and roasted vegetables

Grilled Shrimp

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

Shrimp Fresca Pasta

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

Coconut Shrimp

Coconut shrimp served with a sweet and spicy sauce, Sriracha honey and fries

Top Sirloin*

7 oz Certified Angus Beef[®] top sirloin. Served with mashed potatoes and roasted vegetables.

Roasted Tri-Tip*

Certified Angus Beef[®] slow-roasted and sliced. Served Medium Rare to Medium. Served with mashed potatoes and roasted vegetables

BEVERAGES

Bottomless Beverages

Barq's Root Beer, Coke, Diet Coke, Sprite, Dr Pepper, Lemonade, Iced Tea, Tropical Tea

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COPPER MINERS MENU-LUNCH

\$16.99 Per Person for groups of 12 or more.
Includes a Beverage and Entrée

ENTRÉES

California Chicken Citrus Salad

Char-grilled chicken, Mandarin oranges, green apples, avocado, dried cranberries, red onions, glazed pecans, blue cheese crumbles and green onions. Tossed with mixed greens and our signature citrus vinaigrette dressing

BBQ Chicken Salad

Grilled chicken with corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with housemade ranch dressing and topped with sweet BBQ sauce

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
*Grilled or Fried

Widow Maker Burger*

Smoked bacon, battered onion rings, avocado, American and cheddar cheese, fresh greens, tomato, mayo and red relish. Served with fries

Buffalo Chicken Wrap

Grilled chicken tossed in our signature spicy sauce and wrapped with blue cheese crumbles, lettuce, tomatoes, avocado, bacon, ranch, and tortilla strips served with fries

Chicken Tenderloin Dinner

Handbreaded tenders served with smoky mesquite BBQ sauce and fries

Meatloaf & Mashed Potatoes

Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick and served with mashed potatoes and roasted vegetables

Original Tri-Tip Dip*

Slow roasted and simmered in beef broth with caramelized onions, roasted pasilla peppers and provolone cheese on a French roll with au jus or sweet BBQ sauce.
Served with fries

Pepperoni or Sausage Pizza (where available)

Fresh mozzarella, crushed tomato and basil marinara

Produce Bar (Where available)

Create your own salad from an array of fresh ingredients

BEVERAGES

Bottomless Beverages

Barq's Root Beer, Coke, Diet Coke, Sprite, Dr Pepper, Lemonade, Iced Tea, Tropical Tea

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PLATINUM MINERS MENU

\$28.99 Per Person for groups of 12 or more.
Includes a Beverage, small green salad, small Caesar salad,
one trip to the produce bar

ENTRÉES

Miners Combo

Choose Two Claim Jumper Classics

BBQ Baby Back Pork Ribs

Grilled Chicken Breast

Roasted Tri-Tip

Andouille Sausage

Shrimp (grilled shrimp or coconut shrimp)

Shrimp Fresca Pasta

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

BBQ Baby Back Pork Ribs

A half rack of our original tender ribs, basted with our smoky mesquite BBQ sauce, then flame-broiled. Served with mashed potatoes and roasted vegetables

Top Sirloin & Shrimp

7 oz Certified Angus Beef[®] top sirloin paired with Grilled Shrimp. Served with mashed potatoes and roasted vegetables

Filet Mignon*

7 oz center-cut filet served with mashed potatoes and roasted vegetables

Ribeye Steak*

12 oz hand-cut, boneless USDA Choice. Served with mashed potatoes and roasted vegetables

Atlantic Salmon

Our Salmon is prepared flame-grilled, brushed with garlic herb butter. Served with roasted vegetables and rice pilaf.

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Bottomless Beverages

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Lemonade, Iced Tea, Tropical Tea

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