



Small Bites, Big Tastes

- 212. **Oven Roasted Tomato Flatbread** 4.95
Flatbread with garlic cream spread, mozzarella cheese, fresh oregano, oven roasted herb tomatoes and smoked gouda cheese. Topped with spinach tossed in lemon and garlic oil
- 202. **Fire-Roasted Artichoke** 6.25
One-half marinated artichoke served with garlic mayo
- 204. **Parmesan Garlic Zucchini** 4.95
Panko-parmesan crusted zucchini spears lightly crisped. Served with ranch
- 278. **Mozzarella Sticks** 4.95
Four mozzarella sticks coated in Japanese panko breadcrumbs, lightly fried and served with marinara
- 164. **Mini Tri-Tip Dips (2)** 4.95
Tri-tip roasted and simmered in a French onion broth, melted Swiss and pickled red onion
- 166. **Halibut Fish Tacos (2)** 5.95
Beer-batter halibut with shaved cabbage and roasted poblano sauce wrapped in corn tortillas with roasted salsa and lime
- 373. **Small Bite California Quesadilla** 4.25
Grilled corn tortillas filled with jack & cheddar cheese, fresh avocado, green onions, mild salsa & black beans. Served with salsa ranch

Appetizers

- 1. **Cheese Potato Cakes** 7.95
Cheddar, jack & aged parmesan cheese, mashed potatoes, onions, dill and cilantro lightly breaded & fried crisp with salsa ranch
- 2. **Loaded Potato Skins** - Sweet Penobscot, Maine 9.95
potatoes topped with Jack, cheddar & bacon
- 3. **Hand Battered Onion Rings** 6.95
Served with spicy mustard ranch or BBQ sauce
- 4. **Chicken Tenderloins** 10.95
Breaded, lightly fried with ranch or honey mustard dipping sauce
- 5. **Spinach Artichoke Dip** 9.95
Blended with aged parmesan and slow baked. Served with crisp tortilla chips and garlic crustinis. Available in sourdough bread bowl add 3.00
- 6. **Buffalo Chicken Wings** - 12 pieces 12.95
Spicy or mild with celery, carrots and bleu cheese dressing. 6 pieces, 6.95.
- 8. **Crisp Southwest Eggrolls** 8.95
Chicken, cilantro, black beans, pasilla and bell peppers fried with sweet & spicy and salsa ranch dipping sauces

- 91. **Soft Pretzel** 3.75
Served with spicy mustard. Double order 5.00
- 126. **Seared Blackened Ahi** 13.95
Sashimi grade, center-cut ahi seared & served with ponzu ginger dressing, crunchy Japanese slaw and ponzu & wasabi cream sauce
- 127. **Crispy Shrimp Taquitos** 11.95
Eight jumbo shrimp wrapped in corn tortillas and fried crisp. Served with roasted poblano & cocktail sauces
- 136. **Avocado Rolls** - Avocado, crushed chilies, sweet red 9.95
peppers and spices wrapped and fried crisp with ponzu sauce
- 202. **Fire-Roasted Artichoke** - Tomato relish, garlic mayo 10.95
- 204. **Parmesan Zucchini Spears** 7.95
Lightly fried and tossed with parmesan cheese
- 207. **California Quesadilla** 9.95
Grilled corn tortilla filled with jack & cheddar cheese, fresh avocado, green onions, mild salsa & black beans. Served with salsa & ranch. Add chicken for 2.00
- 208. **Calamari** 11.95
Premium calamari steak strips hand-cut, lightly breaded & fried. Served with cocktail sauce and organic baby greens
- 231. **Nacho Platter** 8.25
Topped with vegetarian black beans, monterey jack & cheddar cheese, guacamole, sour cream, chives and diced tomatoes. Served with mild roasted salsa, jalapenos on request. Add steak 1.00
- 278. **Mozzarella Sticks** - With marinara sauce 8.95
- 289. **Garlic Cheese Toast** - 5.95
A platter of our famous Garlic Cheese Toast served with marinara sauce
- 309. **Appetizer Combo** 19.95
Something for everyone. Buffalo wings, Parmesan Garlic Zucchini, Mozzarella Sticks, Loaded Skins, Parmesan Garlic Rings, Southwest Eggroll & Artichoke with dipping sauces
- 366. **Vegetarian Quesadilla** 9.95

Soups - Cup of soup available for 4.75

- 22. **Sourdough Bowls** 8.75
Your choice of New England chowder, baked potato cheddar or creamy tortilla chicken
- 221. **French Onion Soup** 5.95
Caramelized onion in savory beef broth, croutons, melted provolone
- 222. **New England Clam Chowder** 5.95
Thick and creamy with premium clams, potatoes, onions and celery
- 224. **Potato Cheddar Soup** 5.95
Homestyle cut russet potatoes simmered with Tillamook cheddar and topped with potato crisps and chives
- 21. **Creamy Tortilla Chicken Soup** 5.95
A blend of rotisserie chicken, chiles, onions and tortillas with poblano sauce and tortilla strips
- 80. **Steak & Black Bean Chili Sourdough Bowl** 9.95
Prime top sirloin, black beans, tomatoes and onions in a sourdough bread bowl. Topped with cheddar & jack cheese and onions

15
14
13
12
11
10
9

Available to zones:

NO TIPS

Service Charge: 18%

Delivery Charge: 5.99 / 2.99 off-peak

**HOURS:**

Lunch & dinner daily

**BY JEEVES**

303.534-togo (8646)

Claim Jumper :: AMERICAN

- 310. Vegetable Soup** 5.95
Fresh garden vegetables and mushrooms in a light vegetable broth with garlic & Basmati rice

Salads

Served with garlic cheese toast

small large

- 24. Chinese Chicken Salad** 9.50 12.50
Crunchy noodles, almonds, sesame seeds, green onions, carrots, basil and cilantro tossed with sweet & spicy peanut dressing
- 28. Organic Spinach Salad** - Crunchy noodles, diced onions, tomatoes, applewood smoked bacon, feta cheese, glazed pecans, sesame seeds and our signature citrus dressing 7.95
- 29. House Salad** — 7.25
Tomatoes, mushrooms, zucchini, carrots, jack & cheddar cheese, diced egg, crisp bacon & corn bread croutons
- 30. Caesar Salad** - Crisp romaine tossed with aged parmesan, herb-garlic croutons and creamy Caesar dressing — 7.25
- 32. California Citrus Salad** - Iceberg & romaine, avocado, pecan brittle, green onions, mandarin wedges, cranberries, apples, bleu cheese, golden raisins, pepper citrus dressing 7.95
- 33. Glazed Walnut & Asian Pear Salad** — 7.95
Topped with pepper citrus dressing
- 220. Bleu Cheese Wedge** - Crisp Iceberg lettuce, Danish bleu cheese, crisp bacon, tomato & diced red onions — 7.95
- 34. Soup & Signature Salad** — 11.95
- 26. Chopped Cobb Salad** 10.95 13.50
Grilled chicken, Danish bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade bleu cheese dressing
- 227. Citrus Chicken Salad** 10.95 13.50
Choice of charbroiled or Jamaican jerk chicken with mandarin oranges, green apples, avocado, golden raisins, dried cranberries, glazed pecans, bleu cheese crumbles and green onions. Tossed with our signature citrus dressing
- 25. Chicken Caesar Salad** 10.95 13.50
Grilled or blackened chicken, crisp romaine tossed with aged parmesan, herb-garlic croutons and creamy Caesar dressing.
Sub blackened or chargrilled salmon 11.95 14.50
- 23. 1/2 Barbeque Chicken Salad** - With ranch 10.95

Lunch Menu

- 110. Black Tie Chicken Pasta** 8.95
- 363. BBQ Chicken Sliders** 8.95
- 364. Mini Tri Tip Dips** 9.95
- 365. BBQ Chicken Pizza** 8.95

Favorites

Add small green salad, wedge salad, Caesar salad or soup cup- 4.25

small large

- 51. Country Fried Steak** 12.95 15.95
Seasoned, breaded lean cube steak fried and topped with country sausage gravy. Served with red-skin mashed potatoes & a giant buttermilk biscuit



- 52. Meatloaf & Mashed Potatoes** — 13.95
Beef, pork and vegetables slow-baked with a sweet tomato topping. Sliced thick & served over red-skin mashed potatoes with herb gravy, roasted vegetables & a giant buttermilk biscuit
- 54. Giant Stuffed Idaho Potato** — 9.95
Baked potato stuffed with skillet blackened chicken, vegetables, herbs & assorted cheeses
- 55. Goldrush Chicken** 11.95 14.95
Sautéed and served with sour creme Madeira mushrooms & onion sauce, red-skin mashed potatoes, roasted vegetables & a giant buttermilk biscuit
- 56. Roasted Turkey Supper** — 13.95
Slow-roasted with fresh oranges and amber honey served over homemade apple stuffing with savory turkey gravy, orange-cranberry relish, red-skin mashed potatoes, roasted vegetables & a giant buttermilk biscuit
- 57. Country Chicken Pot Pie** 9.95 12.95
White meat chicken simmered in herb cream sauce with carrots, onions, mushrooms and peas. Served with fruit.
- 94. Jamaican Jerk Chicken Sweet Potato** — 12.95
Slow-roasted and shredded chicken with green onions, red peppers, cilantro, papaya relish, fresh lemon and drizzled with honey
- 53. Whiskey-Apple Glazed Chicken** 11.95 14.95
Sautéed and served over apple stuffing, mashed potatoes & roasted vegetables. With sweet apple whiskey sauce & a giant buttermilk biscuit
- 131. Grilled Liver, Bacon and Onions** — 13.95
With caramelized onions and double thick applewood smoked bacon, red-skin mashed potatoes roasted vegetables & a buttermilk biscuit
- 168. Whiskey-Apple Glazed Pork Loin** 12.95
Center-cut served over apple stuffing, mashed potatoes & roasted vegetables. With sweet apple whiskey sauce & a giant buttermilk biscuit
- 311. Homemade Beef Stew** — 13.95
Homemade, hearty and filled with tender, slow-roasted beef, carrots, onions, celery and mushrooms. Served in a sourdough bread bowl.
- Seafood**
- 306. Oaxacan Sea Bass** 18.95
Tender, flaky sea bass sautéed and braised in a spicy tomato herb broth over Basmati rice with grilled asparagus

15
14
13
12
11
10
9

Available to zones:



Available to zones: 9 10 11 12 13 14 15

120. Cedar Plank Salmon 17.95
BBQ glazed and cedar-smoked over open flames then topped with Japanese ponzu & wasabi cream sauce. Served with Basmati rice and roasted vegetables

	<small>small</small>	<small>large</small>
159. Halibut Fish & Chips	13.95	16.95

Honey Blonde beer-battered halibut with spicy Thai peanut slaw and steak fries

125. Macadamia Nut Crusted Halibut 18.95
Sautéed golden brown with a sweet & spicy coconut sauce with grilled asparagus and Basmati rice

216. Tilapia Veracruz 13.95
Sautéed in zesty Spanish sauce and topped with mozzarella, avocado and chives. Drizzled with creamy poblano sauce over Basmati rice and asparagus

Pizzas & Pastas - Add small green salad, wedge or caesar salad or soup cup- 4.25

	<small>Half</small>	<small>Full</small>
--	---------------------	---------------------

10. Sausage & Pepperoni Pizza — 9.95

13. Barbeque Chicken Pizza — 10.95
Red onion, cilantro and smoked Gouda

14. Tomato Basil Pizza — 9.95
Roma tomatoes, fresh mozzarella and goat cheese

16. Small Pizza & Signature Salad 11.95
With sausage and pepperoni pizza

45. Chicken & Broccoli Alfredo 10.50 13.50
Fresh chicken breast & broccoli with alfredo sauce

46. Black Tie Pasta 10.50 13.50
Blackened chicken, bow ties, tortellini Alfredo

134. Meatball Calzone 11.95

140. Spicy Jambalaya 12.95 15.95
Jumbo prawns, rotisserie chicken, Andouille sausage, mixed peppers and onions in a spicy Cajun butter sauce, served over spinach and egg pasta or white rice

Sandwiches & Burgers -

Served with your choice of one: Spicy peanut Thai slaw, fresh fruit, steak fries, seasoned french fries or small green salad. Substitute a premium side for 1.95; baked potato, sweet potato or fresh grilled asparagus. All burgers may be substituted with a turkey or boca burger.

35. Original Tri-Tip Dip 12.95
Slow-roasted and simmered in French onion broth with caramelized onions, Ortega chiles and smoked gouda on French roll with au jus or BBQ sauce

37. Clubhouse Sandwich - Fresh turkey, sweet ham, 12.95
applewood bacon, muenster & smoked gouda, tomato, greens & garlic mayo

38. BBQ Chicken Sandwich - Julienned and tossed 9.95
with sweet BBQ sauce, smoked gouda, tomato, mixed greens & mayo on fresh baked tomato herb bread

39. Cashew Chicken Salad Sandwich 8.95
Diced with cashews, celery, tomato & lettuce with curried mayo on fresh baked tomato herb bread

42. Classic Cheeseburger 9.95
Thick Tillamook cheese, pickles, 1000 Island.

43. Frisco Burger - Emmenthaler Swiss cheese, 9.95
1000 Island dressing on grilled parmesan sourdough

9. Sliders 9.95
Four mini burgers topped with double-thick Tillamook cheddar

181. Albacore Tuna on Tomato Herb 8.95
Muenster cheese, tomato & lettuce with curried mayo on fresh baked tomato herb bread. Add avocado 1.50

115. Roast Turkey on Wheatberry 8.95
Tomato, crisp greens and mayo. Add avocado 1.50

76. Grilled Cobb Sandwich - Grilled chicken, 9.95
applewood smoked bacon, fresh avocado, Danish bleu cheese crumbles, tomato & lettuce with garlic mayo on herb bread

77. Meatloaf Sandwich 9.95
Topped with BBQ sauces & muenster cheese then grilled on sourdough bread with tomato, green & garlic mayo

283. Widow Maker Burger 10.95
Applewood smoked bacon, sweet onion rings, avocado, double-thick Tillamook cheddar, tomato, mayo and red relish

302. Hickory BBQ Burger 10.95
Applewood smoked bacon, smoked gouda, BBQ sauce & 1000 Island

82. Motherlode Sandwich 14.95
Cure 81 ham, roasted turkey, tri-tip, cheddar & Swiss cheese, onions, lettuce, tomato, pickles & 1000 Island dressing stacked 8" high on toasted French roll

367. Grilled Vegetable & Goat Cheese Sandwich 8.95
Marinated eggplant, zucchini and Portobello mushroom in balsamic vinaigrette with onion, carrots, sliced avocado, oven roasted tomatoes and field greens. Served on grilled herb bread with fresh pesto sauce and goat cheese

368. BBQ Chicken Sliders 9.95
Julienned and tossed with sweet BBQ sauce, smoked gouda cheese, tomato, marinated red onion and greens. Served on three mini Brioche buns

369. Parmesan Crusted Chicken 11.95
With sautéed Roma tomatoes, onions, white wine, garlic, oregano and basil atop mashed potatoes. Topped with baby spinach and shaved parmesan cheese. Served with our famous garlic cheese toast

Specialties - All specialties include roasted vegetables, one side choice and one bread choice. **Sides**- Cheese potato cake, baked potato, red skin mashed potatoes, baked sweet potato, organic seasonal veggies, roasted veggies, fresh charbroiled asparagus, parmesan zucchini spears; **Breads**- garlic cheese toast, biscuit with honey butter, hearth baked sourdough roll, apple cinnamon muffin, cornbread muffin, blueberry muffin. **Add** a small green salad, small wedge or caesar salad- 4.25; soup cup- 4.25

Rotisserie Specialties Half Full

47. Rotisserie Half Chicken (barbecued) 14.95 —
Served with roasted vegetables, one additional side and bread choice

NO TIPS

Service Charge: FREE

Delivery Charge: 5.99 / 2.99 off-peak



HOURS:

Lunch & dinner daily



BY JEEVES

303.534-togo (8646)

Claim Jumper :: AMERICAN

48. Baby Back Pork Ribs 19.95 23.95

Our original tender ribs basted with our signature, smoky BBQ sauce then flame-broiled

50. Rib & Chicken Combo — 24.95

The ultimate combo. Half-rack of baby back pork ribs and 1/2 Rotisserie chicken

157. Ore Cart - Rotisserie barbecued chicken, baby back pork ribs and beef back ribs — 27.95

49. Beef Back Ribs 17.95 19.95

Slow-roasted then flame broiled and loaded with flavor - will satisfy your hearty appetite

138. Roasted Tri-Tip — 15.95

Choice mid-western Angus beef slow roasted and sliced over herb gravy. Served medium rare to medium only

Aged Steaks

All steaks are topped with garlic-herb steak butter

74. 16 oz. Ribeye Steak — 27.95

The most flavorful of all steaks. Hand-cut, boneless USDA choice

70. 10 oz. Prime Top Sirloin — 18.95

Top sirloin seasoned, seared and charbroiled to perfection

71. 9 oz. Filet Mignon — 26.95

Center-cut USDA choice. The most tender and lean beef selection

139. New York Steak — 25.95

12 oz. Choice center cut seared the charbroiled or blackened

117. 24 oz. Porterhouse — 29.95

Two steaks in one. Our famous 24 oz. bone in NY strip and filet seared then broiled & served juicy and tender

109. 16 oz. Prime Rib* — 26.95

Our signature 16 oz. aged, boneless and slow-roasted prime rib. Served Friday & Saturday from 4pm and every Sunday from Noon

Sweets For Sharing

59. Cream Cheese Pie - Homemade with real 7.50

Philadelphia cream cheese, our cream cheese, our cream cheese pies trump any chesecake. Original with Lorna Doone crust, Raspberry White Chocolate, Caramel Apple with crisp granola-streusel topping, Chocolate with Oreo cookie crust

60. Chocolate Motherlode Cake 9.95

A southern classic with a hint of chocolate, topped with vanilla bean & cream cheese frosting

64. Original Scratch Carrot Cake 5.95

Fresh carrots, coconut, raisins, walnuts and crushed pineapple baked in a cinnamon-spiced cake and topped with cream cheese & butter frosting

65. Warm Cinnamon Vanilla Bread Pudding 5.95

Fresh sourdough bread baked in rich cinnamon vanilla custard with raisins & shredded Pippin green apples. Sliced and topped with warm, walnut bourbon cream sauce and homemade whipped cream and toasted almonds



141. Chocolate Chip Calzone 7.50

Baked fresh to order in our stone hearth oven with white and bittersweet chocolate chips, vanilla bean ice cream & home-made whipped cream.

371. Brownie Finale 6.50

372. Lemon Bar Brulee 5.95

Mini Indulgences

62. Old Fashioned Chocolate Cupcake 2.95

A moist, chocolate spongecake topped with vanilla bean & cream cheese frosting

143. Red Velvet Cupcake 2.95

A southern classic with a hint of chocolate, topped with vanilla bean & cream cheese frosting

313. Warm English Toffee Cake - A rich brown sugar 2.95

& date cake nestled in warm toffee sauce with homemade whipped cream and McConnell's vanilla bean ice cream

GLUTEN-FREE MENU

These menu items have been modified to be Gluten-Free.

Entrée Salads small large

325. Citrus Chicken Salad 10.95 13.50

Choice of charbroiled or Jamaican jerk chicken with mandarin oranges, green apples, avocado, golden raisins, dried cranberries, glazed pecans, bleu cheese crumbles and green onions. Tossed with our signature citrus dressing

327. Chicken Caesar Salad 10.95 13.50

Grilled or blackened chicken, crisp romaine tossed with aged parmesan, herb-garlic croutons and creamy Caesar dressing

Entrées lunch dinner

330. Rotisserie Chicken Dinner 11.95 14.95

Our original recipe since 1977. Seasoned slow cooked over open flames and roasted to perfection with roasted vegetables. Decline bread choice

331. Roasted Tri-Tip - 15.95

Choice mid-western Angus beef slow roasted and sliced over herb gravy. Served medium rare to medium only. Decline bread choice

335. Giant Stuffed Idaho 11.95

A fluffy baked potato filled full of fresh steamed vegetables and chicken breast. Topped off with cheddar & monterey jack cheese and fresh herbs. Baked and served with our parmesan cream sauce. • Broiled or blackened chicken

Available to zones: 9 10 11 12 13 14 15



Choice of Aged Steaks

We serve only the highest quality USDA Prime and Choice cuts of midwest corn fed beef. All of our steaks are carefully aged from 28 to 35 days

- 336. **USDA 10 oz. Prime Top Sirloin** 18.95
Top sirloin seasoned, seared and charbroiled to perfection
- 337. **9 oz. Filet Mignon** 26.95
Center-cut USDA choice. The most tender and lean beef selection
- 338. **16 oz. Ribeye Steak** 27.95
The most flavorful of all steaks. Hand-cut, boneless USDA choice
- 339. **New York Steak** 25.95
12 oz. Choice center cut seared the charbroiled or blackened
- 340. **Porter House (24oz)** 29.95
Two steaks in one. Our famous 24 oz. bone in NY strip and filet seared then broiled & served juicy and tender

VEGETARIAN MENU

Contains no meat, fish, poultry, shellfish, or product derived from these sources, but may contain dairy or eggs.

Appetizers

- 212. **Oven Roasted Tomato Flatbread** 4.95
Baked in our stone hearth with alfredo sauce, mozzarella and smoked gouda cheese, roasted herb tomatoes, fresh oregano topped with fresh spinach
- 207. **California Quesadilla** 9.95
Grilled corn tortillas, jack & cheddar cheese, avocado, green onions, black beans and ranch salsa
- 231. **Nacho Platter** 8.25
Melted jack & cheddar cheese, black beans, diced tomatoes top crisp chips with fresh guacamole, sour cream & chives. Served with mild & roasted salsa's
- 136. **Avocado Rolls** 9.95
Wrapped with crushed chilies, sweet red peppers and fried crisp with ponzu ginger dipping sauce
- 202. **Fire Roasted Artichoke (Seasonal)** 10.95
Marinated and grilled artichokes served with garlic mayo

Entrée Salads

- 350. **BBQ Salad** 9.50 12.50
With corn, black beans, corn, tomato, jicama, green onions, cilantro and crispy corn tortilla strips. Topped with BBQ sauce and our homemade ranch dressing

- 351. **Chinese Salad** 9.50 12.50
Crunchy noodles, almonds, sesame seeds, green onions, carrots, basil and cilantro tossed with sweet & spicy peanut dressing
- 352. **Vegetarian Cobb Salad** 9.50 12.50
Danish bleu cheese crumbles, avocado, corn, black beans, diced egg, tomatoes with homemade Danish bleu cheese dressing

Pizzas

- 14. **Tomato Basil Pizza** 9.95
Fresh Roma tomato, basil, mozzarella and chevre cheese.
- 355. **Classic Cheese Pizza** 9.95
Marinara, mozzarella and fresh oregano
- 356. **Starter Salad & Small Pizza** 11.95
Choice of one of our started salads with a smaller version of our tomato basil or classic cheese pizza
- 357. **Flatbread & Salad** 6.95
Oven roasted tomato flatbread with a small green or Caesar salad

Entrées

- 360. **Giant Veggie Stuffed Idaho** 9.95
With seasonal veggies, melted jack & cheddar cheese and fire roasted salsa
- 361. **Spaghetti** 7.95 10.95
Marinara sauce & aged parmesan cheese
- 362. **Vegetarian Bow Tie Pasta** 9.50 12.50
With spinach tortellini tossed with homemade alfredo sauce

Spring Specials

- 242. **Fresh Beet & Goat Cheese Arugula Salad** 8.95
Roasted golden & red beets, cherry tomatoes, red onion, fresh papaya, walnuts and goat cheese atop fresh arugula tossed with a light cilantro-lime vinaigrette. Served with our famous garlic cheese toast
- 214. **Strawberry Fields Salad** 12.95
With chicken, organic field greens, bell peppers, green onions, glazed pecans and goat cheese tossed with tangy citrus-raspberry vinaigrette. Served with our famous garlic cheese toast
- 243. **Citrus-Serrano Shrimp Pasta** 15.95
Marinated jumbo shrimp sauteed with red & green peppers, onion, roasted corn and diced tomatoes in our homemade zesty cilantro-tequila sauce over egg & spinach noodles. Served with our famous garlic cheese toast
- 244. **Apple Streusel & Butterscotch Flatbread** 5.95
Hearth baked flatbread topped with cinnamon-spiced apples, homemade granola-streusel, walnuts and cheddar cheese. Drizzled with butterscotch sauce and a dollop of fresh whipped cream

Available to zones: 9 10 11 12 13 14 15