

BREAKFAST

Breakfast Menu Served All Day • Full Menu Available Daily at 11am • Egg Whites Available*

AMERICAN BREAKFAST*

Two eggs with bacon, sausage, turkey sausage or ham steak, Miner's potatoes, toast

FULL HOUSE*

Two eggs with bacon, sausage, turkey sausage or ham steak, pancakes, Miner's potatoes

EGGS BENEDICT*

Two poached eggs, English muffin, ham, hollandaise sauce, Miner's potatoes

GOLD RUSH BENEDICT

Scrambled eggs, English muffin, avocado, tomato, hollandaise, chives, Miner's potatoes

COUNTRY FRIED STEAK & EGGS*

8oz. Certified Angus Beef® seasoned, breaded, country gravy, two eggs, Miner's potatoes, toast

STEAK AND EGGS*

Charbroiled 8oz. Certified Angus Beef® top sirloin steak, two eggs, Miner's potatoes, toast

BREAKFAST CROISSANT

Fresh baked croissant, ham, eggs, cheese, Miner's potatoes or fresh fruit

Add Avocado

BUILD YOUR OWN SKILLET*

2 eggs your way with melted cheddar and Jack cheeses, pico de gallo and your choice of two toppings; ham, bacon, sausage, turkey sausage, peppers, onions, tomatoes, jalapenos, mushrooms. Served with Miner's potatoes, toast. Additional toppings \$1.89.

Convert any skillet into an omelet for .99.

DENVER OMELET*

Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, Miner's potatoes, toast

CALIFORNIA OMELET

Three egg omelet, Jack cheese, avocado, spinach, tomato, chives, drizzled with poblano cream, Miner's potatoes, toast

RANCHERO OMELET*

Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, Miner's potatoes, toast

HAM AND HOLLANDAISE OMELET

Smoky ham, tomato, swiss, hollandaise, chives, Miner's potatoes, toast

BREAKFAST BURRITO*

Scrambled eggs, chorizo, Miner's potatoes, cheddar and Jack cheese, pico de gallo, flour tortilla, sour cream, fresh fruit

VEGGIE BREAKFAST BURRITO

Scrambled eggs, peppers, black beans, avocado, pico de gallo, Miner's potatoes, cheddar and Jack cheese, flour tortilla, sour cream, fresh fruit

BERRY FRENCH TOAST A LA MODE

Our signature french toast served with fresh berries, whipped cream, strawberry sauce, and a scoop of vanilla ice cream

FRENCH TOAST

Freshly griddled brioche with sweetened cinnamon egg cream

PANCAKE STACK (4)

Buttermilk pancakes, maple syrup

BUTTERMILK BISCUITS & SAUSAGE GRAVY



SIDES

BACON

SAUSAGE

TURKEY SAUSAGE

HAM STEAK

BURGER PATTY*

MINER'S POTATOES

TOAST

HOT OATMEAL

Add fresh berries
Served until 11am

SEASONAL FRUIT

Small | Platter

PANCAKE SHORT STACK (2)

WINE

BERINGER

White Zinfandel - California

CAPOSALDO

Pinot Grigio - Italy

ECCO DOMANI

Pinot Grigio - Italy

KENDALL-JACKSON "VINTNER'S RESERVE"

Chardonnay - California

MIRASSOU WINERY

Pinot Noir - California

14 HANDS

Merlot - Washington

DAOU

Cabernet Sauvignon - California

KENDALL-JACKSON "VINTNER'S RESERVE"

Cabernet Sauvignon - California

BEER

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA EXTRA

DOS EQUIS LAGER

FIRESTONE WALKER 805

HEINEKEN

HEINEKEN 0.0 (NON-ALCOHOLIC)

MILLER LITE

MICHELOB ULTRA

STELLA ARTOIS

STONE IPA

STARTERS

FRIED MOZZARELLA

Basil marinara

SPINACH ARTICHOKE DIP

Four cheeses, tortilla strips

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch

SHRIMP COCKTAIL

Served with homemade cocktail sauce

LOADED SKINS

Bacon, Jack and cheddar cheese, sour cream

BUFFALO CHICKEN WINGS

(8) Celery, carrots & ranch tossed in your choice of mild, spicy, or asian bbq

HICKORY BBQ PORK NACHOS

BBQ pulled pork, black beans, layers of Jack and cheddar cheese, queso blanco, pickled jalapeno, pico de gallo, green onions, sour cream. Substitute grilled chicken

QUESO

Chorizo, pico de gallo, chives, house made chips

BUFFALO CAULIFLOWER

Hand battered, tossed with buffalo sauce, served with ranch dressing

PRETZEL BITES

Served with a smoky cheese sauce for dipping

GARDEN FRESH SALADS & SOUP

CAESAR SALAD

Crisp romaine, aged Parmesan, croutons & Caesar dressing

Chicken | Shrimp

CHOPPED COBB SALAD

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, blue cheese dressing

ASIAN CHICKEN SALAD

Garden fresh greens, grilled chicken, crunchy wontons, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing

COMSTOCK HOUSE SALAD

Garden greens, tomatoes, carrots, cheddar cheese, croutons, diced egg, bacon

BBQ CHICKEN SALAD

Grilled chicken, corn, black beans, carrots, tomato, green onions, cilantro, crisp tortilla strips, homemade ranch dressing, sweet BBQ sauce

NEW ENGLAND CLAM CHOWDER

Fan favorite. Premium clams, potatoes, onions, celery

Cup | Bowl

CHICKEN NOODLE

Cup | Bowl

FAVORITES

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup

COUNTRY FRIED STEAK

Certified Angus Beef®, homemade country gravy, mashed potatoes

BBQ BABY BACK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled & two sides

CHICKEN POT PIE

CJ's classic since 1977, baked fresh throughout the day. Carrots, onions, mushrooms, peas & potatoes, simmered slowly in savory herb cream sauce, CJ's flaky pie crust

HICKORY CHICKEN

Marinated & grilled boneless chicken breast brushed with our smoky bbq sauce, topped with sauteed mushrooms, fire stick onions, and melted jack cheese. Served with mashed potatoes & green beans

SMOTHERED MAC AND CHEESE

Homemade cheese sauce smothers your choice of bacon, chicken, or chorizo. Tossed with smoked pasilla peppers and diced tomatoes. Topped with firestick onions

BLACK TIE FLORENTINE

Blackened chicken, bow tie pasta, fresh tomato, tossed with a savory artichoke and spinach cream sauce

STEAKS AND SEAFOOD

Rare - Red Cool Center • **Medium Rare** - Red Warm Center • **Medium** - Pink Warm Center • **Medium Well** - Slightly Pink, Warm Center • **Well Done** - No Pink Throughout

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter. Served with two sides.

TOP SIRLOIN*

Certified Angus Beef® Top Sirloin
8oz

RIBEYE STEAK*

12oz 16oz
Certified Angus Beef® Boneless Ribeye

STEAK & SHRIMP*

Certified Angus Beef® Top Sirloin 8oz seasoned, seared and char-grilled to perfection, paired with grilled shrimp

ROASTED TRI-TIP*

Slow-roasted and sliced Certified Angus Beef®
Served Medium Rare to Medium

ATLANTIC SALMON*

Flame grilled, green beans, mashed potatoes, choice of garlic herb butter or blackened

SIDES

Baked Potato, Green Beans, Mashed Potatoes, French Fries, Mac and Cheese

Grilled Asparagus with Hollandaise Country Biscuit with Sausage Gravy

Add CJ Loaded to anything and get your share of bacon, cheddar, butter, sour cream, and chives

HANDHELDS

Served with a choice of French Fries, Onion Rings or Fresh-Cut Fruit
All burgers are cooked Medium Well unless otherwise requested.

Add a Small Green Salad, or Small Caesar Salad or a Cup of Soup

CLASSIC CHEESEBURGER

American cheese, lettuce, tomatoes, red onion, pickles, Thousand Island dressing

WIDOW MAKER BURGER*

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish

PROSPECTOR'S PATTY MELT

Fresh all beef patty, swiss cheese, grilled onions, pickles, thousand island, on griddled rye

GOLDMINER

Sure to get you back out on the mines, this burger has what it takes. American cheese, fried egg, demi glace, bacon, avocado, fried cheese, onion ring, lettuce, tomato, pickle, mayo

MINER'S TUXEDO BURGER

Mushrooms and onions sauteed with demi glace, melted swiss cheese, leafy greens, tomato, red onion, pickles, garlic mayo

SMOKY POBLANO BURGER

Swiss cheese, smoked poblano peppers, avocado, bacon, creamy poblano and cilantro dressed slaw, red onion, tomatoes, pickles, garlic mayo

CLUBHOUSE SANDWICH

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic mayo, toasted sourdough
Add Avocado

ORIGINAL TRI-TIP DIP*

Slow roasted Tri-Tip, caramelized onions, roasted pasilla peppers, provolone & au jus

GRILLED CHICKEN SANDWICH

Jack cheese, avocado, lettuce, tomato, red onion, garlic aioli on a brioche bun

BUFFALO CHICKEN SANDWICH

Hand battered and tossed with a homemade buffalo sauce. Served with lettuce, tomato, pickles, red onion, mayo, on a brioche bun

FIRESTICK PULLED PORK

A mound of hickory pulled pork, crispy firestick onions, creamy poblano and cilantro dressed slaw, tomatoes, pickles, garlic mayo, on a brioche bun

WONTON SHRIMP TACOS

Three grilled shrimp tacos brushed with Asian BBQ and topped with red cabbage and julienned carrots. Drizzled with cilantro and poblano cream. Served with CJ's Peanut Thai Slaw

DRINKS

BLOOD ORANGE MIMOSA

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, sparkling wine and blood orange juice

NEW AMSTERDAM BLOODY MARY

New Amsterdam Vodka, Finest Call Bloody Mary Seasoning, Twang Chile Lime Flavored Salt, fresh lime juice and a slice of bacon

PERFECT PATRON MARGARITA

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice and a splash of sweet & sour

CJ MAI TAI

Trio of rums: Don Q 151, Myers's Original Dark and Bacardi Superior mixed with our homemade Mai Tai recipe

TITOS MULE KICK

Tito's Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice

CJ MOJITO

Bacardi Superior Rum, Sprite, fresh lime and mint

BULLEIT OLD FASHIONED

Bulleit bourbon, simple syrup, muddled cherry and orange peel

HORNITOS TEQUILA SUNRISE

Hornitos Tequila, orange juice, grenadine

SWEETS

ORIGINAL SCRATCH CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting

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"

CINNAMON ROLL A LA MODE

Fresh berries and a scoop of a vanilla ice cream

CHEESECAKE

Strawberry sauce

KEY LIME PIE

White chocolate sauce

CLASSIC BANANA SPLIT

No twist on this timeless classic! Split banana, Neopolitan ice cream, chocolate sauce, strawberry sauce, caramel, whipped cream, sprinkles and a cherry

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.