



GOLDEN GATE FIELDS

APPETIZERS

- NEW ENGLAND CLAM CHOWDER 6.50
- CHEF'S SPECIALTY SOUP OF THE DAY 5.50
- FRIED CALAMARI 11-
Lemon Oil, Fried Basil and Spring Vegetables
Served with Homemade Tartar Sauce
- CLASSIC POACHED PRAWNS COCKTAIL 15-
Served with Spicy Tomato Gazpacho Soup
and Tian Avocado Salad
- NACHOS "GRANDE" 12-
Crispy Corn Tortillas, Seasoned Taco Beef, Chili con Queso,
Tomatoes, Pico de Gallo, Jalapenos, Black Olives,
Sour Cream and Guacamole
- ONE POUND OF CRISPY CHICKEN WINGS 11-
Choice of Spicy Buffalo Style or Honey BBQ Sauce
Served with Celery and Carrot Crudité and Ranch Dipping Sauce



SALADS

- TOSSED HOUSE SALAD 7-
Tender Mixed Greens encased with English Cucumbers
and Red Endive
- CLASSIC CRAB LOUIS 18-
Dungeness Crab served on a bed of Iceberg Lettuce,
Hard Boiled Eggs, Yolo Tomatoes, California Olives
and Homemade Louis Dressing
(May Substitute Shrimp)
- HEIRLOOM TOMATO SALAD 14-
Assorted Heirloom Tomatoes, Petite Fresh Mozzarella,
Chiffonade Opal Basil, Virgin Olive Oil, Balsamic Reduction,
Baby Arugula, Bermuda Onion
- CALIFORNIA CAESAR SALAD 12-
Crispy Hearts of Romaine, Sourdough Croutons, Cotija Cheese
and Cilantro-Infused Caesar Dressing
With Grilled Chicken or Jumbo Shrimp
- DAILY DOUBLE COBB SALAD 15-
Roasted Turkey, Blue Cheese, Bacon Bits, Button Mushrooms,
Tomatoes, Hard Boiled Eggs, Avocado and Mixed Greens
with Your Choice of Dressing

BREAKFAST

Served 11:00 a.m. - 1:00 p.m.

- SMALL FRUIT SALAD WITH
FOUR ASSORTED PASTRIES 9.95

- CREATE YOUR OWN OMELET 12.95

Your choice of three ingredients:
Mushrooms, Roasted Peppers, Green Onions,
Cheddar Cheese, Spinach, Ham and Tomatoes.
Add \$1.50 for each additional topping
Includes Hashed Brown Potatoes and Toast

- STEAK AND EGGS 15.95

8oz New York Strip with Your Choice of Two Scrambled or Over Easy Eggs
Includes Hashed Brown Potatoes and Toast



SANDWICHES

Served with your choice of one of the following sides:
Coleslaw, French Fries, Seasonal Fruit Salad or Potato Salad

- THE SUPREME PASTRAMI SANDWICH 14-

Shaved Pastrami and Provolone Cheese with Vine Ripe
Tomatoes, Red Onion, Pickle Spear, Sweet French Steak Roll

- PHILLY CHEESE STEAK SANDWICH 14-

Thinly Sliced Prime Rib with Grilled Onions and Cheese
Served on Italian Bread

- GOLDEN GATE CLUB 14-

Sliced Free Range Turkey Breast, Bacon, Green Leaf Lettuce,
Vine Ripe Tomatoes, Basil Grain Mustard Spread and
Hass Avocado on Toasted Whole Wheat

- ALL AMERICAN VEGETARIAN SANDWICH 13-

Grilled Zucchini, Eggplant, Sweet Peppers and
Alfalfa Sprouts on San Francisco Sourdough Bread

- HALF POUND BLACK ANGUS CHEESEBURGER 14-

Served with Lettuce, Tomato, Onion and Cheese on a Kaiser Roll

- CUP OF SOUP AND HALF SANDWICH 14-

Choice of Golden Gate Turkey Club, Pastrami
or Philly Cheese Steak Sandwich

HOUSE SPECIALITIES

- ARTISAN CHEESE AND FRUIT DISPLAY 16-
Seasonal Fresh Fruit and Berries, Brie, Smoked Gouda,
Blue Cheese, Charcuterie Assortment, Italian Cold Cuts,
and Grain Mustards
- SOUTHWESTERN STYLE BABY BACK RIBS 16-
Half-Pound of Tender Baby Back Ribs Smothered in
Winner BBQ Sauce and served with Gourmet Potato Salad
- HALF-POUND TURF CLUB FRIED CHICKEN PLATTER 15-
Garlic Mashed Potatoes, Pan Gravy, Country Cole Slaw
- CLASSIC MACARONI AND CHEESE 13-
Pasta, Creamy Cheese Sauce and Crispy Topping
Accompanied with a Tossed Side Salad and House Dressing



ENTREES

- GRILLED ANGUS RIB EYE STEAK 19-
with Vermouth Butter
Served with Garlic Mashed Potatoes and Spring Vegetables
Sauteed Mushrooms add 3-
- PRAWN CAPELLINI PASTA PORTO FINO 17-
Angel Hair Pasta tossed with Pomodoro Sauce,
Jumbo Prawns, Parmesan Cheese and Fresh Basil
- SEARED ATLANTIC SALMON 18-
Sweet Corn Relish, Oyster Mushroom Ragout,
Roasted Red Pepper and Cilantro Relish
- FREE RANGE CHICKEN BREAST 17-
Pan Seared Free Range Chicken Breast Served with
White Polenta and Asparagus Tips with Herb Au Jus

Executive Chef - Miguel Porras
A \$5.00 Charge Will Be Added To All Split Items



GOLDEN GATE FIELDS

WINE LIST

CHARDONNAY

	GLASS	BOTTLE
COPPOLA DIRECTOR'S CUT	8-	30-
KENDALL JACKSON VINTNER'S RESERVE	7-	24-
BERINGER "FOUNDER'S ESTATE"	650	22-
CALINA, CASABLANCA VALLEY, CHILE	650	22-

WHITE VARIETALS

CHARLES KRUG SAUVIGNON BLANC	7-	24-
PEPI PINO GRIGIO	6-	20-

WHITE ZINFANDEL

BERINGER "FOUNDER'S ESTATE"	6-	20-
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CABERNET SAUVIGNON

COPPOLA DIRECTOR'S CUT	9-	32-
KENDALL JACKSON VINTNER'S RESERVE	7-	24-
BERINGER "FOUNDER'S ESTATE"	650	22-
OPUS ONE 750 ML		150-
OPUS ONE 375 ML HALF BOTTLE		75-

MERLOT

RAY'S STATION, ALEXANDER VALLEY	750	26-
BERINGER "FOUNDER'S ESTATE"	650	22-

PINOT NOIR

CAMELOT	650	22-
WILD HORSE		31-

SPARKLING WINE

DOMAINE STE. MICHELLE BRUT	7-	24-
LAURENT PERRIER BRUT		36-
MOET & CHANDON WHITE STAR		45-



GOLDEN GATE FIELDS

COME SPRINT WITH US! 29-

Enjoy a flight of four Beringer "Founder's Estate" wines, finishing with a tasting of Domaine Ste. Michelle Sparkling Wine, while enjoying an appetizer of Dried Fruits, Italian Meats, Sliced Heirloom Tomatoes and Specialty Cheeses.

SAUZA MARGARITA 850

Sauza Gold Tequila served in a 16oz shaker on the rocks and you get to keep the shaker!

MAKER'S MARK MANHATTAN 625

The clean crisp flavor of Maker's Mark Rye Bourbon with a touch of sweet vermouth. A classic tradition!

DOMESTIC BOTTLED BEER 525

Budweiser, Bud Light, Coors Light, O'Doul's

PREMIUM BOTTLED BEER 575

Samuel Adams, Anchor Steam, Corona, Becks

PELLEGRINO SPARKLING WATER 4-

SOFT DRINKS 250

Pepsi, Diet Pepsi, Sierra Mist, Lemonade

AQUAFINA BOTTLED WATER 250

FRUIT JUICES 275

CARAFE OF HOT COFFEE (REGULAR, DECAF) OR TEA 450

PLEASE ASK YOUR SERVER FOR A DESCRIPTION OF OUR PREMIUM SPIRITS AND LIQUORS



GOLDEN GATE FIELDS

DESSERTS

NEW YORK CHEESECAKE 7-
Cherry Compote, Whipped Cream

ROASTED MAUI PINEAPPLE 7-
Topped with Dreyers Coconut Pineapple Ice Cream

WARM PEACH COBBLER 7-
Spring Peaches, Cinnamon, Brown Sugar and Raisins
Lightly Mixed Together and Baked with a Crispy Topping
Served with Vanilla Ice Cream

APPLE PIE A LA MODE 650
Apple Pie served with Vanilla Ice Cream,
Caramel Sauce and Whipped Cream

MINI BANANA SPLIT 750
Served with Chocolate, Strawberry and Vanilla Ice Cream
Topped with Whipped Cream, Hot Chocolate Sauce,
Chopped Peanuts and a Cherry

DREYERS ICE CREAM 550
Vanilla, Chocolate, Strawberry, Butter Pecan, Coconut Pineapple
and Sugar Free Vanilla

SORBET 550
Mango or Lemon