

GOLDFIELDS

CAFE

Daily MENU

APPETIZERS

SAMPLER PLATTER

Fried Mozzarella Moons, Chicken Wings, Potato Skins and Chicken Quesadilla served with Scallions Ranch, Marinara, and Spicy Buffalo Sauce | **19.95**

CHICKEN WINGS

Jumbo Fried Chicken Wings tossed in your choice of Spicy Buffalo or Sweet BBQ Sauce | **14.95**

CHICKEN QUESADILLA

Grilled Chicken with Fire Roasted Peppers, Guacamole, Pico de Gallo and Sour Cream | **11.75**

POTATO SKINS

Topped with Melted Cheddar Cheese, Bacon, Scallions and served with Scallion Ranch Dressing | **10.95**

CHICKEN TENDERS

Fried Chicken Tenders, Tangy BBQ Sauce, Ranch Dressing Served with Fries | **13.95**

LOADED TOTS

Potato Tots loaded with Applewood Bacon, Blue Cheese, Green Onions and Ranch Dressing | **10.95**

MOZZARELLA MOONS

Breaded Mozzarella Cheese lightly fried and served with House made Marinara Sauce | **11.95**

JALAPEÑO POPPERS

Deep fried Jalapeño filled with Cream Cheese and served with Scallion Ranch Dressing | **11.95**

SHRIMP COCKTAIL

Chilled Jumbo Shrimp with Zesty Cocktail Sauce and Lemon | **14.95**

SOUPS & SALADS

Add Chicken | **6.99** Shrimp | **9.99** Salmon | **10.99** Steak | **12.95**

CHICKEN NOODLE SOUP

Simmered Chicken with Celery, Carrots, Yellow Onions and Pasta
Cup | **4.95** Bowl | **6.95**

NEW ENGLAND CLAM CHOWDER

New England Style with Plump Clams, Celery, Yellow Onions and Potatoes
Cup | **5.95** Bowl | **8.45**

CHILI POT

Lean Ground Beef slow cooked with Tomatoes, Red Kidney Beans, Garlic, Spicy Chili and topped with Cheddar Cheese and Onions
Cup | **5.95** Bowl | **8.45**

SONOMA BLEU

Mixed Baby greens, Applewood Bacon, Peppered Strawberries, Spicy Pecans, Dry Bleu Cheese and Raspberry Vinaigrette | **15.95**

HOUSE SALAD

House Greens, Tomatoes, Shredded Carrots Diced Cucumber, Sliced Red Onion and Choice of Dressing
Small | **4.45** Large | **7.95**

COBB SALAD

Iceberg Lettuce with Chicken, Smokehouse Bacon, Tomatoes, Egg, Avocado, Dry Bleu Cheese, and Choice of Dressing | **15.95**

CHEF SALAD

Iceberg Lettuce with Ham, Turkey, Cheddar & Swiss Cheeses, Tomatoes, Egg, Red Onions, Black Olives and Choice of Dressing | **14.95**

CLASSIC CAESAR

Romaine Hearts, Garlic Croutons, Asiago Cheese and Creamy Caesar Dressing
Small | **6.45** Large | **9.95**

CALIFORNIA RANCH

Mixed Baby Lettuce, Avocado, Cheddar-Jack Cheese, Black Bean and Roasted Corn Salsa, Cucumber, Red Onions, Tortilla Strips with Jalapeño Ranch Dressing | **14.95**

SANDWICHES

Accompanied with Fries - Substitute for Onion Rings | **2.95**

VALLEY CLUB

Choice of Toasted Bread with Sliced Turkey, Jack Cheese, Applewood Smoked Bacon, Shaved Lettuce, Tomato, Mayo and Avocado | **14.95**

HOT PASTRAMI

Hot Sliced Pastrami, Melted Swiss Cheese, Mayo, Spicy Mustard, Lettuce, Dill Pickles and Wax Peppers on a Warm Hoagie Roll | **15.95**

MEATBALL SUB

Tender Meatballs with House made Marinara, Asiago and Provolone Cheeses on a Warm Hoagie Roll | **14.95**

SANTA FE CHICKEN SANDWICH

Avocado Spread, Lettuce, Tomato, Smokehouse Bacon, Cheddar Cheese, Chipotle Aioli on a Rustic Roll | **15.95**

FRENCH DIP SANDWICH

Thinly Sliced Prime Rib piled on a Warm Hoagie Roll served with Au Jus and Horseradish | **15.95**

HALF SANDWICH & SOUP

Choice of Ham, Turkey, Tuna or Chicken Salad served with a Cup of Chicken Noodle | **14.95**

BURGERS*

Served on Toasted Buttered Bun with Shaved Lettuce, Sliced Tomato, Red Onion and Goldfields Burger Sauce Accompanied with Fries - Substitute for Onion Rings | **2.95**

GFD BURGER

Half a pound of juicy, ground Angus steak, flame broiled to your liking | **14.95**

MUSHROOM SWISS

Goldfield's Burger with Swiss Cheese and Sautéed Mushrooms | **16.95**

SPICY WESTERN

Goldfield's Burger with Pepper-Jack Cheese, Caramelized Jalapeños, BBQ Sauce and Crisp Onion Rings | **16.95**

BACON CHEDDAR

Goldfield's Burger with Smokehouse Bacon and Cheddar Cheese | **16.95**

CALIFORNIA TURKEY

White Meat Turkey Burger with Pepper-Jack Cheese, Avocado and Tangy Chipotle Sauce | **15.95**

VEGETARIAN BURGER

Made with Pea Protein from Beyond Meats, No Gluten & Dairy Free and No Cholesterol, 100% Vegan | **14.95**

Additional Toppings - Add Bacon, Mushrooms, Avocado, Cheddar, Pepper Jack, Bleu or Swiss Cheese | **1.95 ea**

GOLDFIELDS FAVORITES

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. 18% Gratuity will be added to parties of six (6) or more.

Rev. 6.16.22

COMFORT ENTREES

All entrees are served with Chicken Noodle Soup or House Salad
Substitute soup for Clam Chowder | **1.50** **OR** Chili Pot | **1.50**
Substitute for a Baked Potato with Butter and Sour Cream | **2.95**

STEAK DINNER*

12 oz. New York Grilled to your liking, Yukon Mashed Potatoes and Fresh Seasonal Vegetables | **25.95**

GOLD MINERS FRIED CHICKEN

Crispy Fried with Creamy Coleslaw, Mashed Potatoes and Gravy | **18.95**

TERIYAKI CHICKEN

Grilled Marinated Chicken Breasts, Ginger Teriyaki Glaze, Rice Pilaf and Fresh Seasonal Vegetables | **17.75**

CHICKEN ALFREDO

Marinated Grilled Chicken Breast, Creamy Alfredo Sauce, Asiago Cheese and Fettuccine Pasta | **17.95**

FISH & CHIPS

Battered Cod, Fries, Fresh Lemons and Tartar Sauce | **16.95**

GRILLED PACIFIC SALMON

Citrus Glazed Salmon with Rice Pilaf and Fresh Seasonal Vegetables | **20.95**

POT ROAST

Braised in Red Wine with Carrots, Onions, Celery, served with Mashed Potatoes Smothered in Brown Gravy | **18.75**

OPEN - FACED POT ROAST

Tender Pot Roast over Yukon Mashed Potatoes Smothered in Brown Gravy and Texas Toast | **18.75**

OPEN - FACED TURKEY

Sliced Turkey Breast over Mashed Potatoes Smothered in Turkey Gravy and Texas Toast | **17.95**

COUNTRY FRIED STEAK

Fried Crispy with Fresh Seasonal Vegetables, Mashed Potatoes and Country Gravy | **16.95**

ST. LOUIS RIBS

Half a Rack of Pork Ribs Lathered in Tangy BBQ Sauce and Fries | **19.95**

PRIME RIB* (AFTER 5 PM)

12 oz. Slow Roasted Cut served with Fresh Seasonal Vegetables, Mashed Potatoes with Gravy, and Creamy Horseradish Sauce | **25.95**

ALL DAY BREAKFAST*

BUTTERMILK FLAPJACKS

Large Buttermilk Pancakes with Whipped Butter & Syrup
Short Stack | **8.95**
Full Stack | **10.45**
Add Berries for **3.95**

BISCUITS & GRAVY*

Two Eggs any Style on Two Flaky Buttermilk Biscuits, Country Gravy, Tomato | **11.95**

COUNTRY FRIED STEAK*

Fried Crispy with Two Eggs any style, Country Gravy and Hash Browns or House Potatoes, served with choice of Toast | **17.95**

BUILD YOUR OWN OMELET

Three Fluffy Eggs with your choice of Three Ingredients: Cheddar Cheese, Jack Cheese, Sausage, Bacon, Ham, Mushrooms, Onions, Tomato, Peppers or Spinach. Served with Hash Brown Potatoes and Toast | **13.95**

*Each additional ingredient | **\$1.00**

THREE EGG BREAKFAST

Three Eggs any style, Hash Brown Potatoes and a choice of Toast | **9.95**

CALIFORNIA SCRAMBLE

Three Eggs, Bacon, Sliced Avocado, Tomato and Cheddar-Jack Cheese, Hash Brown Potatoes and a choice of Toast | **13.95**

COUNTRY BREAKFAST

Three Eggs any style with choice of Two Sausage Links, Three Slices of Bacon or Ham, Hash Brown Potatoes and a choice of Toast | **12.95**

MINERS STEAK AND EGGS

8 oz. New York Strip, Two Eggs any style, Hash Browns, & choice of Toast | **18.95**

DESSERTS

GRANDMA'S APPLE PIE

Cinnamon Apples, Flaky Crust, served with Whipped Cream **6.95**
Served w/ Ice Cream | **1.50

NEW YORK STYLE CHEESECAKE

Creamy, Smooth Cheesecake that would make the Statue of Liberty smile! | **8.95**

CARROT CAKE

This Triple Layer Cake is bursting with Fresh Carrot and Pineapple, filled with Cream Cheese Icing | **8.95**

BOOM TOWN CHOCOLATE CAKE

Three Layers of Moist Dark Chocolate Cake, Chocolate Mousse and Ganache | **8.95**

BROWNIE BOMB SUNDAE

Vanilla Ice Cream with a Warm Brownie, Chocolate Sauce, Chopped Nuts, Whipped Cream and a Cherry on top | **10.95**

VANILLA ICE CREAM

Whipped Cream and Fresh Berries | **7.75**

BEVERAGES

HOT BEVERAGES

Fresh Brewed Coffee, Hot Chocolate, Hot Tea (regular, decaf or green tea) | **3.50**

CHILLED JUICES

Orange, Apple, Cranberry, Tomato, Grapefruit | **4.50**

BOTTOMLESS SOFT DRINKS

Pepsi, Diet Pepsi, Dr Pepper, Root Beer, Sierra Mist, Mountain Dew, Lemonade, Brewed Iced Tea & Raspberry Iced Tea | **3.50**

BOTTLED BEERS

Miller, Miller Lite, Coors Light | **5.75**

Sierra Nevada, Corona, Heineken Modelo, Pacifico | **7**

CALIFORNIA VARIETAL WINE

CK Mondavi Chardonnay, Merlot, White Zinfandel, and Cabernet Sauvignon

Glass | **7** Bottle | **28**

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