

GOLDFIELDS

CAFE

APPETIZERS

Loaded Tots

Potato Tots loaded with Applewood Bacon, Blue Cheese, Green Onions and Ranch Dressing **\$7.95**

Chicken Wings

Jumbo Fried Chicken Wings tossed in your choice of Spicy Buffalo or Sweet BBQ Sauce **\$12.95**

Chicken Quesadilla

Grilled Chicken with Fire Roasted Peppers, Guacamole, Pico de Gallo and Sour Cream **\$10.75**

Sampler Platter

Fried Mozzarella Moons, Chicken Wings, Potato Skins and Chicken Quesadilla served with Scallion Ranch, Marinara, and Spicy Buffalo Sauces **\$18.95**

Shrimp Cocktail

Chilled Jumbo Shrimp with Zesty Cocktail Sauce and Lemon **\$13.95**

Chicken Tenders

Four Fried Chicken Tenders, Tangy BBQ Sauce, Ranch Dressing Served with Fries **\$10.95**

Potato Skins

Topped with Melted Cheddar Cheese, Crisp Bacon, Scallions and served with Ranch Dressing **\$9.95**

SANDWICHES

Accompanied by Fries. Substitute Fried Onion Rings – **\$2.20**

Grilled Santa Fe Chicken Sandwich

Avocado, Lettuce, Tomato, Bacon, Cheddar, Chipotle Aioli on Rustic Roll **\$14.95**

Hot Pastrami

Hot Sliced Pastrami, Melted Swiss Cheese, Mayo, Spicy Mustard, Lettuce, Pikles and Wax Peppers on a Hogie Roll **\$14.95**

Valley Club

Choice of Bread with Turkey, Jack Cheese, Bacon, Lettuce, Tomato, Mayo and Avocado **\$14.95**

Tri-Tip Sandwich

Thinly Sliced Tri-Tip with Bacon, Onion Rings, Pepper-Jack Cheese, Horseradish Cream on a Warm Hogie Roll **\$14.95**

Meatball Sub

Tender Meatballs with House made Marinara, Asiago and Provolone Cheeses on a Hoagie Roll **\$12.95**

Reuben Sandwich

Sliced Corned beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing on Marble Rye **\$14.95**

SOUPS

Chicken Noodle

Simmered Chicken with Celery, Carrots, Yellow Onion and Pasta

Cup **\$4.45** Bowl **\$6.95**

New England Clam Chowder

New England Style with Plump Clams, Celery, Yellow Onion and Potatoes

Cup **\$5.95** Bowl **\$7.95**

SALADS

House Salad

House Greens, Tomatoes, Shredded Carrots Diced Cucumber, Sliced Red Onion and Choice of Dressing

Small **\$4.45** Large **\$7.75**

Sonoma Bleu

Mixed Baby greens, Applewood Bacon, Peppered Strawberries, Spicy Pecans, Dry Bleu Cheese and Raspberry Vinaigrette **\$13.95**

Classic Caesar

Romaine Hearts, Garlic Croutons, Asiago Cheese and Creamy Caesar Dressing

Small **\$5.95** Large **\$8.95**

Cobb

Iceberg Lettuce with Chicken, Tomato, Eggs, Bacon, Dry Blue Cheese, Avocado and choice of Dressing **\$13.95**

BURGERS

Served on Toasted Buttered Bun with Shaved Lettuce, Sliced Tomato, Red Onion and Goldfield's Burger Sauce. Accompanied with Fries. Substitute Onion Rings for **\$2.20**

GFD Burger*

Half a pound of juicy, ground Angus steak, flame broiled to your liking **\$12.95**

Bacon Cheddar*

Goldfield Burger with Smoke House Bacon and Cheddar Cheese **\$16.85**

Mushroom Swiss*

Goldfield Burger with Swiss Cheese and Sautéed Mushrooms **\$16.85**

Spicy Western*

Goldfield Burger with Pepper Jack Cheese, Caramelized Jalapeños, BBQ Sauce and Crip Onion Rings **\$16.85**

Vegetarian Burger

Made with Pea Protein from Beyond Meats, No Gluten & Dairy Free and No Cholesterol, 100% Vegan **\$12.95**

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

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.

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COMFORT ENTREES

All entrees served with Chicken Noodle Soup or House Salad. Substitute Clam Chowder for **\$1.50**
Substitute a Baked Potato with Butter and Sour Cream for an additional **\$2.95**

Country Fried Steak

Fried Crispy with Seasonal Vegetables, Mashed Potatoes and Country Gravy **\$15.95**

Pot Roast

Braised in Red Wine with Carrots, Onions, Celery, served with Mashed Potatoes **\$17.95**

Teriyaki Chicken

Grilled Marinated Chicken Breasts, Teriyaki Glaze, Rice Pilaf and Seasonal Vegetables **\$17.95**

Steak Dinner

12oz New York Grilled, Mashed Potatoes and Fresh Seasonal Vegetables **\$25.95**

Gold Miners Fried Chicken

Four Pieces Crispy Fried with Creamy Coleslaw, Mashed Potatoes and Gravy **\$16.95**

Chicken Alfredo

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

St. Louis Ribs

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

Fish & Chips

Beer Battered Cod, Battered Fries, Fresh Lemons and Tartar Sauce **\$15.95**

Grilled Salmon

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

ALL DAY BREAKFAST

Buttermilk Flapjacks

Large Pancakes with Whipped Butter & Syrup

Short Stack **\$6.95**

Full Stack **\$8.45**

Add Berries or Banana for **\$2.20**

Biscuits & Gravy

Two Eggs any Style on Two Flaky Buttermilk Biscuits, Country Gravy, Tomato and Hash Browns **\$10.95**

Country Fried Steak

Fried Crisp with Two Eggs Any Style, Country Gravy and Hash Browns **\$14.95**

HOMESTYLE FAVORITES

Accompanied with Hash Brown or Cottage Potatoes. Side of Toast - Choice of White, Wheat, Rye, Sourdough

Subtitute mixed seasonal Fruit for Potato Add **\$2.20**

Miners Steak and Eggs*

Two Eggs any style with a Half Pound New York Steak, Hash Browns and Choice of Toast **\$17.95**

Country Breakfast*

Three Eggs any style with choice of two Sausage Links, Three Slices of Bacon or Ham **\$11.95**

California Scramble*

Three Eggs, Bacon, Sliced Avocado, Tomato and Cheddar-Jack Cheese **\$11.95**

Build Your Own Omelet*

Choice of three ingredients: Cheddar Cheese, Jack Cheese, Sausage, Bacon, Ham, Mushrooms, Onion, Tomato, Peppers or Spinach **\$12.95**
Each additional ingredient **\$1.00**

DESSERT

Grandma's Apple Pie

Cinnamon Apples, Flaky Crust, served with Whipped Cream

\$6.65

With Ice Cream add **\$1.50**

Carrot Cake

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

\$8.95

NY Style Cheesecake

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

Boom Town Chocolate Cake

Three Layers of Moist Dark Chocolate Cake, Chocolate Mousse and Ganache **\$7.95**

BEVERAGES

Hot Beverages

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

\$3.25

Chilled Juices

Orange Juice, Apple Juice, Cranberry Juice, Tomato Juice, Grapefruit

\$4.45

Bottomless Soft Drinks

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

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BREAKFAST

EGGS AND OMELETS

Accompanied with Hash Browns or Cottage Potatoes

Side of Toast – Choice of White, Wheat, Rye, Sourdough or English Muffin

Substitute Mixed Seasonal Fruit for Potatoes - Add **\$2.20**

Country Breakfast*

Three Eggs any style with choice of two Sausage Links, Three Slices of Bacon or Ham

\$11.95

Fresno Omelet*

Three Whites, Mushrooms, Caramelized Onions, Spinach, Tomatoes & Peppers

\$12.95

Egg Breakfast*

Three Eggs any style

\$8.95

Build Your Own Omelet*

Three Eggs with Your Choice of Three Ingredients: Cheddar Cheese, Jack Cheese, Sausage, Bacon, Ham, Mushrooms, Onion, Tomato, Peppers or Spinach

\$12.95

Each additional ingredient **\$1.00**

Breakfast Burrito

Large Tortilla filled with Fluffy Scrambled Eggs, Home Fried Potatoes, Pico de Gallo, Cheddar-Jack Cheese and your coice of Bacon, Sausage, or Ham

\$13.45

COMFORT CLASSICS

Croissant Sandwich*

Two Eggs any style, choice of Bacon, Ham, Cheddar Cheese served on a Flaky Croissant with Potatoes

\$9.95

Classic Benedict*

Two Poached Eggs served on a Toasted English Muffin with Smoked Ham & Hollandaise Sauce. Served with Potatoes

\$12.95

Country Fried Steak*

Fried crisp with Two Eggs any style, Country Gravy, Hash Browns & choice of Toast

\$14.95

Miners Steak and Eggs*

Two Eggs any style with a Half Pound New York Steak Hash Browns & Choice of Toast

\$17.95

Biscuits & Gravy*

Two Eggs any Style on Two Flaky Buttermilk Biscuits, Country Gravy, Tomato & Hash Browns

\$10.95

Dixie's Mountain Breakfast*

Full pound of Bone-in Ham with Two Eggs any style, Hash Browns or House Potatoes, served with choice of Toast

\$14.95

California Scramble

Three Eggs, Bacon, Tomato, Sliced Avocado and Cheddar-Jack Cheese

\$11.95

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Rev. 06.07.21

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BREAKFAST

GRIDDLES

Buttermilk Flapjacks

Large Pancakes with
Whipped Butter & Syrup

Short Stack **\$7.95**

Full Stack **\$8.95**

Add Berries or Banana for **\$2.20**

French Toast

Four thick slices of Cinnamon Battered
Toast, Whipped Butter, Syrup & Powdered
Sugar

\$10.95

SIMPLE AND BAKED

Steel Cut Oatmeal

Served with Bananas &
Brown Sugar

\$6.95

Add Walnuts **\$0.95**

Add Berries **\$2.20**

Yogurt Parfait

Greek Yogurt, Mixed Berries
& Granola

\$6.50

Muffin

Choice of Blueberry, Bran or
Banana Walnut

\$3.95

BEVERAGES

Hot Beverages

Fresh Brewed Coffee, Hot Chocolate, Hot
Tea (Regular, Decaf or Green Tea)

\$3.25

Chilled Juices

Orange, Apple, Cranberry, Tomato
& Grapefruit

\$4.45

Bottomless Soft Drinks

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

\$3.50

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