

# GOLDEN GATE FIELDS

## APPETIZERS

### Chicken Wings - \$14

Crisp Buffalo Wings or Barbecue Wings  
House made Buttermilk Ranch

### Grilled Quesadilla \$11

Cheddar cheese, Cream Cheese, Green Chilies,  
Pico de Gallo, Cilantro Sour Cream, and Guacamole  
Add Grilled Chicken \$4

### Shrimp Cocktail - \$14

Jumbo poached Prawns and Bay Shrimp  
Cocktail Sauce and Louie Dressing

### Crisp Calamari - \$13

Marinara Sauce and Lemon Aioli

### Onion Rings - \$8

Beer Battered with Buttermilk Ranch Dip  
Creamy Chipotle, and Thai Ketchup

### Fish Tacos - \$13

Grilled Mahi Mahi fillet on Corn Tortillas  
Chipotle Slaw, Pico de Gallo, and Avocado

### Turf Club Sliders - \$13

3 Prime Beef Patties, Caramelized BBQ onions  
Horseradish Cheddar Cheese Blend

## BREAKFAST OPTIONS

### Three Egg All American Breakfast - \$12

Crisp Hash Browns, Toast, Bacon or Sausage

### Three Egg Omelette - \$14

Choose Three: Sautéed Mushrooms, Tomatoes, Peppers  
Spinach, Cheese, Bacon, Ham, or Bay Shrimp  
Crisp Hash Browns, and Toast

### Club Steak and Eggs - \$17

Grilled Club Steak with Three Eggs  
Crisp Hash Browns, and Toast

Consumer Advisory Warning for Raw Foods  
In compliance with the Department of Public Health, we advise that eating raw  
or uncooked meat, poultry or seafood poses a risk to your health.

## SOUPS & SALADS

### Scottish Smoked Salmon - \$14

Tarragon Vinaigrette, English Cucumbers, Dijon Cream and Crostini

### Large Caesar - \$14

Parmesan Cheese, House Croutons, Crisp Romaine Lettuce  
Classic Caesar Dressing

Add Blackened Salmon, Grilled Chicken or Bay Shrimp Add \$5

### The Cobb - \$15

Crisp Bacon, Blue Cheese, Hard Boiled Eggs, Sliced Olives  
Diced Tomatoes, Avocado, and Grilled Chicken  
Mixed Greens with your choice of dressing

### The Southwest Chicken Salad - \$16

Crisp Tortilla Strips, Grated Jack and Cheddar Cheese  
Pico De Gallo, Black Beans, Corn, Avocado with Grilled Chicken  
Mixed Greens, in Chipotle Ranch Dressing

### New England clam chowder - \$7

Our signature recipe served in a Boudin bread bowl.

### Soup of the day

Cup - \$5 Bowl - \$6

## TURF CLUB SPECIALTIES

### Belgium Beer battered Fish and Chips - \$15

Steak Fries, Cole Slaw and Tartar Sauce

### Crisp Chicken Tenders - \$15

Steak Fries, Cole Slaw, Barbecue Sauce and Buttermilk Ranch

### Shrimp Scampi - \$18

Sautéed Garlic Shrimp in light Cream Sauce  
Angel Hair Pasta

### Penne Primavera - \$17

Winter vegetables, Broccoli Tomato, Cauliflower  
Carrots, Garlic, Alfredo, Marinara, or Rosa Sauce

### Trifecta Buffet \$34

Enjoy All Day Access to our elaborate  
Prime Rib Buffet with an array of Entrée choices  
Winter Salads and Delectable Desserts

## SANDWICHES AND BURGERS

All Sandwiches and Burgers come with your choice of Fries, Onion Rings,  
Cole Slaw, Potato Salad or Fresh Fruit

### Classic Reuben - \$15

Braised Corned Beef, grilled NY Rye with Sauerkraut  
and Russian dressing

### California Chicken Club - \$15

Grilled Chicken Breast, Bacon, Avocado, Chipotle Mayonnaise, Tomato,  
and Lettuce on Ciabatta

### Traditional Club - \$14

Turkey, Bacon, Tomato and Lettuce, on three slices of toast

### Golden Gate Steak Sandwich - \$16

Grilled steak, Roasted Red Peppers, Feta Cheese and Arugula on Ciabatta

### Seared Pacific Northwest Salmon - \$16

On a soft roll with Roasted Peppers and fat-free Pesto Mayonnaise

### Grilled Eggplant, Red Peppers, and Zucchini - \$12

Tomato Basil Sauce and Mozzarella Cheese

### Blue Cheese Bacon Burger - \$16

Crisp Apple Smoked Bacon and Maytag Blue Cheese

### Mushroom Swiss Cheese Burger - \$15

Sautéed Mushrooms and Melted Swiss

### Santa Anita Barbecue Burger - \$15

House BBQ Sauce, Cheddar Cheese and our Crispy Onions

### Black Bean Veggie Burger - \$15

Monterey Jack Cheese, Tomato, Avocado and Sprouts

## TURF CLUB ENTREES

Accompanied with Soup of the Day or House salad

### Grilled Kenai River Salmon - \$22

Tarragon Glaze, Almond Rice and grilled Asparagus

### Rosemary Chicken - \$19

Grilled Boneless Breast with Roasted Red Potatoes and Winter Vegetables

### 9 oz New York Steak - \$24

Topped with Caramelized Shallot Compound Butter,  
Cheddar Cheese Potatoes  
Assorted Winter Vegetables