



The Gold Cup Chef's Table

Everything below to be served in the Gold Cup Room:
(some of the selections below may change periodically)

American Seafood Festival

Pan Seared Salmon - wilted spinach, leek confit, Chardonnay sauce

Chilled Steamed Shrimp on Ice - cocktail sauce and lemons

Shrimp and Crabmeat Louie Salad - Louie dressing

Caesar Salad - garlic croutons and parmesan cheese

Southwestern

Grilled Chicken Fajitas - warm flour & corn tortillas

Ranchero Beans - onions, peppers, tomatoes

Southwestern Style Rice - garlic, tomatoes and fresh cilantro

Crispy Tortilla Salad - cilantro vinaigrette

Tortilla Chips - salsa verde, fresca and avocado cream

Mangia Mangia

Vegetable Lasagna - tomato, garlic marinara sauce

Fresh Mozzarella - marinated in pesto

Grilled Summer Squash and Eggplant - balsamic vinegar glaze

Marinated Olives - roasted garlic

Oven Roasted Mushrooms - crumbled Bleu Cheese

The Steak House

Hand Carved Peppered Top Sirloin Steaks

Garlic Mashed Potatoes - cheddar cheese, crisp bacon

BBQ Chicken Cobb Salad - BBQ ranch dressing

Iceberg Wedge Salad - tomatoes, red onion, Bleu Cheese

Oven Roasted Potato Salad - creamy herb dressing

The Sweet Finish Line

New York Style Cheesecake - strawberry sauce

Assorted Petite Pastries

Double Chocolate Layer Cake

Freshly Baked Cookies

Ticket Price Includes: Admission, Parking, The Gold Cup Chef's Table (above),
Tax, Gratuity, Free Program, Named Race and Professional Handicapping Assistance.