

BREAKFAST

SERVED ALL DAY

TEE IT UP

FRUIT BOWL | \$7

Fresh cut seasonal fruit

BREAKFAST SANDWICH | \$8

2 eggs, sausage, cheddar cheese on brioche bun

BREAKFAST BURRITO | \$10

3 eggs, hash browns, 3 pieces of bacon, cheddar jack cheese, red house salsa on the side

CARNITAS BREAKFAST SANDWICH | \$10

Avocado, tender carnitas, sunny side up egg, salsa verde on brioche bun

CHEESE STUFFED CREPES | \$12

Cherry compote & chantilly cream

BLACK GOLD CLASSICS

2 EGGS ANY STYLE | \$13

Hash browns, choice of bacon, ham, or sausage. Choice of toast.

CHILAQUILES | \$12

Corn tortillas, red salsa, avocado, lime crema, queso fresco, green onions & cilantro, 2 sunny side up eggs.
Add Carnitas or Chicken \$6

BUTTERMILK PANCAKES | \$12

3 Generous pancakes.
Add Bananas \$2 Chocolate Chips \$2 Toasted Pecans \$3

THE "ROCK" FRENCH TOAST | \$14

Block of brioche French toast dressed w/ Nutella sauce, bananas, fresh strawberries, whipped cream & corn flakes.

AVOCADO TOAST | \$16

Sautéed spinach, avocado, sunny up egg, cherry tomatoes, feta cheese, fresh herbs on multigrain toast.

OMELETS

DENVER OMELET | \$15

Onions, peppers, smoked ham & melted cheese, with hash browns & sliced tomato.

BLACK GOLD OMELET | \$15

Broccoli, mushrooms, gruyere cheese, hashbrowns, and sliced tomatoes.

CHORIZO OMELET | \$15

Chorizo, peppers, onions, avocado, and pepper jack cheese drizzled with chipotle crema, hash browns and sliced tomatoes.

VEGGIE OMELET | \$15

Tomato, mushroom, spinach, onion, cheddar, avocado with hash browns & sliced tomato

GREEN CHILE CARNITAS OMELET | \$15

Pulled pork, green chilis, salsa verde, queso fresco, hashbrowns, and sliced tomatoes.

BENEDICTS

EGGS BENEDICT | \$16

Poached egg, Canadian bacon, English muffin, homemade hollandaise, with hash browns and sliced tomato.

VEGGIE BENEDICT | \$16

Poached egg, English muffin, tomatoes, spinach, mushrooms, homemade hollandaise, with hash browns and sliced tomato.

BEVERAGES

COFFEE | \$4

Regular or Decaf

JUICES | \$4

Orange Juice, Apple juice, cranberry juice

FOUNTAIN SODA | \$4

PELLIGRINO | \$5



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

NO SEPARATE CHECKS | 20% GRATUITY WILL BE ADDED FOR ALL GROUPS OF 8 GUESTS OR MORE | \$3 SPLIT PLATE CHARGE

MENU

STARTERS

NACHOS LINDA | \$10

Corn tortilla chips, shredded cheese, nacho cheese, pico de gallo, lime crema, jalapenos.
Add chicken/carnitas \$6

ANGUS BEEF SLIDERS | \$16

3 Angus beef patties, American cheese, pickles, 1,000 island on a brioche bun

18TH HOLE CALAMARI | \$14

Lightly breaded, w/ lemon-garlic aioli, crispy parsley & capers

BUFFALO WINGS | \$16

8 Buffalo or BBQ wings, celery sticks & ranch

RICKY'S POKE NACHOS | \$18

Poke tuna, wonton chips, avocado, unagi sauce, spicy mayo, cilantro, green onions, & sesame seeds

SANDWICHES

TUNA MELT | \$13

Albacore tuna salad, aged cheddar, sliced tomatoes, on toasted sourdough

TURKEY STACK | \$16

Tender roasted turkey, lettuce, tomato, avocado, bacon, mayo on multigrain ciabatta

BLACK GOLD BURGER | \$16

8oz angus beef patty, lettuce, tomato, onions, pickles, aged cheddar, Applewood bacon, 1000 island on brioche bun

GRILLED CHICKEN CAPRESE | \$18

Marinated chicken breast, pesto Genovese, buffalo mozzarella, arugula, tomato, onion, black olive aioli on multigrain ciabatta

PASTRAMI SANDWICH | \$18

Tender pastrami stacked w/ melted swiss, dill pickles, brown ale mustard on deli roll

RIB EYE CHEESESTEAK | \$18

Tender rib eye steak, caramelized onions, provolone & American Cheese on a toasted hoagie roll

BBQ BRISKET SANDWICH | \$18

Slow smoked pulled brisket in Texas BBQ sauce, bread & butter pickles, pickled onions & coleslaw on a hoagie roll

SALADS

CAESAR SALAD | \$12

Romaine, herbed croutons, fresh shaved parmesan, creamy Caesar dressing. Add Chicken \$6 | Salmon \$10

BEETS & BURRATA SALAD | \$15

Tender beets, burrata cheese, arugula, pistachio pesto, aged balsamic, black truffle.

TEMPURA SHRIMP SALAD | \$16

Arugula, cabbage, avocado, cherry tomato, carrots, daikon, cucumber tossed in Sesami dressing topped with crispy Tempura Shrimp

COBB SALAD | \$18

Romaine, bacon, egg, turkey, tomato, blue cheese avocado, scallions, red wine vinaigrette

THAI BEEF SALAD | \$18

Grilled beef, rice noodles, carrots, radish, cabbage, arugula, avocado, citrus, mint, cilantro, basil w/ spicy peanut vinaigrette

SALMON NICOISE | \$20

Grilled Salmon, arugula, romaine, green beans, egg, potato, cherry tomato, Kalamata olive, capers, lemon vinaigrette

MORE . . .

FISH TACOS | \$14

2 Corn tortillas w/ grilled mahi-mahi, Curtido slaw, Pico de Gallo, chipotle crema, limes

CRISPY SHRIMP TACOS | \$15

3 Hard shell tacos filled w/ chopped shrimp, shrimp salsa, lime crema and shredded cabbage

10" TOSSED PIZZA | \$14

Pepperoni or 3 Cheese

ORANGE CHICKEN BOWL | \$16

Lightly breaded chicken tossed in orange sauce, steamed rice, broccoli, carrots, red pepper w/ green onions & sesame seeds

TERIYAKI CHICKEN BOWL | \$16

Grilled chicken, steamed rice, broccoli, carrots, red bell peppers, teriyaki sauce w/ green onions & sesame seeds

SHRIMP BUCATINI | \$18

Bucatini pasta, cherry tomatoes, goat cheese, pesto sauce, & grilled shrimp

CHICKEN A 'LA GRECQUE | \$20

Grilled chicken, chopped romaine, artichokes, red onions, cucumbers, cherry tomatoes, Nicoise olives, roasted bell pepper, Ithaki feta, Greek vinaigrette

ROASTED ATLANTIC COD | \$21

Florentine rice, green beans, sauce supreme



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