



MARGARET'S

CAFE & BAKERY



*Monday and Tuesday 9 a.m. to 8 p.m.
Wednesday and Thursday 9 a.m. to 4 p.m.
Friday 9 a.m. to 10 p.m.
Saturday 8 a.m. to 10 p.m. Sunday 8 a.m. to 8 p.m.*





Two Egg Classic

**two eggs, with bacon, sausage or ham,
served with your choice of potatoes* \$14**
Add your choice of toast \$2

Specialty Breakfast

Add toast to any specialty breakfast \$2

New York Steak and Eggs* \$22

8 oz. seared new york steak served with
two eggs, and your choice of potatoes

Country Fried Steak and Eggs* \$23

8 oz. hand-battered tenderized new york steak
smothered with our sausage gravy,
two eggs, and your choice of potatoes

Meat Lover's Burrito \$19

scrambled eggs with bacon, sausage, ham,
tomatoes, onions, bell peppers, fried potatoes,
and jack cheese wrapped in a large flour tortilla,
topped with ranchero sauce and cotija cheese

Pancake Breakfast* \$15

two buttermilk pancakes, two eggs and
your choice of bacon, sausage or ham

Add fresh berries and whipped cream \$3

French Toast Breakfast* \$15

two slices of french toast, two eggs and
your choice of bacon, sausage or ham

Add fresh berries and whipped cream \$3

Eggs Benedict* \$18

two poached eggs and ham on toasted
english muffin topped with hollandaise
and your choice of potatoes

Country Benedict* \$18

two poached eggs with two sausage patties
on toasted biscuit halves topped with our
sausage gravy and your choice of potatoes

Biscuit & Gravy Breakfast* \$15

one biscuit topped with our sausage gravy,
served with two eggs and your choice of bacon,
sausage or ham

Three Egg Omelets

**all omelets are served with
your choice of potatoes**

Add toast to any omelet \$2

Cheese \$13

your choice of cheese

Ham and Cheese \$14

ham and cheddar cheese

Denver \$16

ham, bell peppers, onions
and cheddar cheese

California \$18

bacon, bell peppers, onions, tomatoes,
avocado and jack cheese

Artichoke, Mushroom & Spinach \$17

marinated artichoke hearts, mushrooms,
spinach and jack cheese

Breakfast Basics & Sides

Buttermilk Pancake stack (3)	\$7
French Toast (3)	\$7
Buttermilk Pancake (1)	\$4
French Toast (1)	\$4
Breakfast Potatoes.....	\$5
Hash Browns.....	\$5
Toast or English Muffin	\$2
Sliced Half Avocado.....	\$2
Biscuit & Gravy	\$7
Bacon	\$7
Sausage	\$7
Ham	\$7
Hamburger Patty*	\$7
One Egg any style*	\$3
Cup of Berries.....	\$6

Chef Jason Wold

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Some items may contain nuts or were prepared with product containing nuts.

Lunch

Served All Day

Classic Griddle Burgers

1/3 pound angus beef patty served with your choice of fries or small garden salad

Upgrade your side to a cup of soup or a cup of berries for \$2

All burgers are served with your choice of cheese – american, swiss, cheddar or pepper jack

Margaret's Cheeseburger* \$15

lettuce, tomatoes, red onions, pickles and mayonnaise

Margaret's Double Cheeseburger* \$21

lettuce, tomatoes, red onions, pickles and mayonnaise

California Cheeseburger* \$19

avocado, clover sprouts, tomatoes, bacon, red onions, and mayonnaise

BBQ Bacon Cheeseburger* \$18

bacon, tomatoes, red onions, lettuce, bbq sauce, and mayonnaise

Patty Melt* \$16

grilled onions, and 1,000 island dressing on grilled sourdough

Burger Add-Ons:

1/3 pound beef patty* \$7, bacon (2 strips) \$5
impossible burger substitution \$4
substitute chicken breast for beef patty at no charge

Satisfying Salads

salad dressing choices are blue cheese, ranch, 1,000 island, caesar, soy ginger, or italian vinaigrette

Garden Salad \$7 / \$10

mixed field greens, cucumbers, tomatoes, shredded carrots, red onions and croutons with your choice of dressing

Caesar Salad \$8 / \$11

chopped romaine, parmesan cheese, and croutons tossed with caesar dressing
add grilled chicken \$6

Asian Chicken Salad \$15

chopped romaine, grilled chicken breast, bean sprouts, cilantro, cucumbers, shredded carrots and wonton strips tossed with soy ginger dressing

Southwest Salad \$16

chopped romaine topped with taco beef, tomatoes, avocado, olives, jalapeños, cotija cheese and tortilla strips, tossed with tapatio ranch dressing

Specialty Sandwiches

Served with your choice of fries or small garden salad. Upgrade your side to a cup of soup or a cup of berries for \$2

Grilled Cheese \$12

american cheese on grilled sourdough

Grilled Ham & Cheese \$14

american cheese and ham on grilled sourdough

California Grilled Cheese \$15

bacon, avocado, tomatoes and jack cheese on grilled sourdough

Margaret's Big BLT \$16

bacon, tomatoes, lettuce, avocado, clover sprouts, and mayonnaise on texas toast

Turkey's Wild \$16

turkey breast, bacon, tomatoes, red onions, lettuce, pickles, and mayonnaise on toasted wheat

Chipotle Turkey Melt \$15

turkey breast, melted jack cheese, tomatoes, red onions, and chipotle mayonnaise on grilled sourdough

Margaret's Club \$18

turkey breast, ham, bacon, lettuce, tomatoes, onions, clover sprouts and mayonnaise on toasted sourdough

Pulled Pork \$16

slow roasted pork with bbq sauce topped with smoked cheddar, crispy onions and napa cabbage slaw on a toasted pretzel bun

French Dip \$18

roast beef, swiss cheese, grilled onions, and mayonnaise on a toasted sourdough
hoagie served with au jus

Tuna Salad \$14

house made tuna salad with lettuce, tomatoes, onions and mayonnaise on toasted wheat
Make it a melt for \$2 more

Hot Soup

\$6 cup / \$9 bowl / bread bowl \$15

House made Clam Chowder or Soup of the day

Half Sandwich with Soup or Salad \$12

half sandwich, cup of soup or small garden salad
(sandwich choices: turkey, ham, grilled cheese, tuna salad, or simple BLT)

From the Fryer

Chicken Strips \$15

fried chicken breast tenders with fries or small garden salad. Upgrade your side to a cup of soup or a cup of berries for \$2

Fish & Chips \$19

beer battered cod served with fries and tartar sauce

Side of Margaret's Fries \$5

with salt and parsley – add garlic \$1

Chef Jason Wold

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Dinner

Served Friday thru Tuesday after 4 pm.

Entrées

All dinner entrées are served with mashed potatoes and seasonal vegetables and your choice of either a cup of soup or small garden salad.

Seared 8 oz. New York Steak* \$26
topped with caramelized onion butter

Seared Salmon Filet* \$25
topped with a lemon and caper compound butter

Fried Pork Chop \$24
8 oz. panko crusted pork chop topped with rich onion gravy

Country Fried Steak* \$27
8 oz. hand-battered tenderized new york steak smothered with our sausage gravy

Beverages

\$4

Coffee

Regular or Decaf

Hot Cocoa

**Fountain Soda
Iced or Hot Tea**

\$5

Juice

*Orange, Cranberry
or Apple*

Lemonade

Milk

Chef Jason Wold

Food Allergies and Dietary Restrictions:

While we take great care in preparing our dishes, please be aware that cross contamination may occur in our kitchen. We can't guarantee any menu item is free of allergens. If you have a food allergy or dietary restriction, please inform your server before placing your order.

We are happy to assist you in finding a suitable option.

Margaret Dalton

1940 - 2009

Margaret's Cafe & Bakery is proudly named after Margaret L. Dalton, Jackson Rancheria Casino Resort's founder.

Margaret was born in Tuolumne, California to her Native American Mother, Tessie Jeff, and her non-Indian Father, Clyde Hughes. When she was 16 years old, Margaret left Calaveras High School and married Earl Dalton. Together, they moved to Jackson Rancheria.

The Jackson Rancheria Band of Miwuk Indians established a formal government in 1979. In that meeting, Margaret was elected Tribal Chairperson. In 1984, Margaret began her search for private investors after reading about the success of a Florida Seminole Tribe's Bingo Hall. The Tribe opened their first Bingo Hall one year later, but it was a rocky start on their path to self-reliance.

The Bingo Hall opened and closed three times. But with Margaret's incredible determination, she convinced her Tribal Government to let her try one more time. In 1991, with backing from honest investors, Jackson Indian Bingo opened its doors.

In honor of Margaret's vision, determination, and accomplishments, the Tribe has declared her birthday, February 9, to be Founder's Day.

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