

AT DALTON RANCH

MENU AVAILABLE ALL DAY

Openers

COCONUT SHRIMP*

S16

Ten crispy coconut shrimp with a sweet chile cocktail sauce.

CHICKEN WINGS*

S16

House-seasoned chicken wings with carrots and celery. Choice of Buffalo, Sweet Chile, BBQ Sauce, Ranch or Blue Cheese. GF

BAKED MEATBALLS*



Homemade meatballs, mozzarella, romano cheese, housemade pomodoro, fresh herbs, pepper flakes, and garlic bread.

ARTICHOKE DIP



Chopped artichoke hearts, parmesan cheese, mozzarella, mayonnaise and plain Greek yogurt. Topped with crispy breadcrumbs and a side of flatbread.

BAKED BRIE

Hot and creamy brie, honey pecans, cranberries, gremolata, toast points. GF Available

SHISHITOS



Lightly fried shishito peppers with sea salt, sesame seeds and a ponzu sauce. VG

TORTILLA CHIP PLATTER **S12**

Guacamole, salsa, and queso. VG, GF

Soup

GREEN CHILE CHICKEN

The Clubhouse Signature Soup

CUP \$5 / BOWL \$7

DALTON NACHOS*

\$16

S15

S5

Fresh tortilla chips layered with cheddar cheese, jalapenos, black beans, pico de gallo, guacamole, and a drizzle of crema. Choice of chicken or beef. GF

BABA GANOUSH

Roasted and pureed eggplant, garlic, olive oil, lemon, Tahini, cumin, tomatoes, cucumber, and red onion with fresh made flatbread. VG. GF Available

GRILLED BREAD

Grilled baguette with olive oil and balsamic.

On The Greens

Add a protein: Chicken, Shrimp, Salmon, Ahi, or Steak \$5

THE CLUB HOUSE



Field greens, cucumbers, carrots and tomatoes topped with toasted pepitas, pickled red onions, with your choice of dressing. VG, GF

CAESAR SALAD*

S12

Crispy romaine lettuce, parmesan cheese, croutons with Caesar dressing. Try our grilled version with crispy capers! GF Available

BURNT WEDGE

S12

Charred baby iceberg, crispy bacon, red onions, crispy onions, creamy blue cheese dressing. V, GF Available

TUSCAN KALE

S12

Pepitas, candied pecans, cranberries, roasted red peppers, carrots, roasted butternut squash, goat cheese with a creamy honey mustard dressing and balsamic glaze. V, GF

S12 MEDITERRANEAN BOWL

Crispy greens, cucumber, tomatoes, onions, chickpeas, olives, feta, and quinoa with Tuscan dressing. V, GF

*Consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of foodbourne illness. V- Vegetarian, VG- Vegan, GF- Gluten Free

S15



Down The Fairway

All sandwiches are included with a choice of side. GF bread available by request

TACO TIME*

\$16

Choice of beef, chicken or shrimp. Three soft corn tortillas, pico de gallo, cotija cheese, salsa and chips. **GF**

DALTON CHICKEN SANDWICH*



Choice of grilled or crispy, New Mexico Hatch green chile, provolone cheese, lettuce, tomato, onion and pickles served on a toasted ciabatta roll

SPICY ITALIAN SANDWICH \$15

Peppers, onions, mushrooms, spicy Italian sausage, parmesan cheese garlic aioli and banana peppers on a parmesan crusted hoagie roll.

CHICKEN OR TUNA SALAD SANDWICH*

\$15

S16

Chef's house made chicken or tuna salad on your choice of bread with lettuce and tomato. Try a half sandwich with a cup of soup!

TURKEY BLTA*

Toasted bread, applewood smoked bacon, lettuce, tomato, roasted turkey, smashed avocado and herb aioli. Try a half sandwich with a cup of soup!

Back Nine Burger Bar

All burgers are included with a choice of side. GF bun and Vegetarian patty available by request

DALTON BURGER*

\$16

Grilled beef patty, toasted challah bun, lettuce, tomato, onion, pickle.

THE PHILLY*



Provolone, shaved rib-eye sauteed with peppers and onions topped with cheez whiz on a bun.

THE HATCH*

\$17

Hatch green chiles, melted cheese, and a side of chipotle aioli.

THE HAWAIIAN*

\$17

Black forest ham, swiss cheese, grilled pineapple with a side of teriyaki aioli.

THE NACHO TACO*

\$17

Cheddar cheese, housemade taco meat, shredded lettuce, nacho doritos, sour cream with a side of guacamole.

THE PORKY*

\$17

S17

Cheddar cheese and BBQ pulled pork.

MUSHROOM & SWISS

Swiss cheese and sauteed mushrooms.

SIDES

French Fries	\$6
Sweet Potato Fries	\$6
Onion Rings	\$6
Side House Salad	\$6
Cup Of Soup	\$6
Fresh Fruit	\$6

Way Better Than Par Pizza

*All of our pizzas are made with our special recipe house-made pizza crust. GF crust available upon request. Available after 4

CHEESE PIZZA \$15

Top It Off!

.75 per topping Basil Green Chiles Mushrooms Jalapenos Black Olives Tomatoes Onions Pepperoncini Pineapple Bell Peppers Add Meat

\$1.00 per topping

Pepperoni Sausage Chicken Bacon

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Double Eagle Entreés

AVAIBLABLE AFTER 4

FILET MIGNON* \$38

Chargrilled steak served with garlic mashed potatoes, blistered vegetables, Provencal tomatoes and beef jus. **GF**

SHRIMP SCAMPI* \$24

Classic Italian, pan seared shrimp in butter with garlic and herbs, dry white wine and lemon, angel hair pasta, grilled crostini, parmesan cheese and roasted tomatoes.

GLAZED SALMON* \$29

Seared salmon filet, BBQ Asian glaze, steamed lemon rice, sautéed greens, gremolata. GF

BABY BACK RIBS* \$24

Smoked ribs seasoned with a dry rub and glazed with a classic BBQ sauce served with coleslaw and a choice of side. **GF**

FRIED CHICKEN* \$24

Crunchy fried chicken breast, garlic mashed potatoes, green beans, gravy and butter pickles.

CAULIFLOWER STEAK \$22

Pan-roasted cauliflower, hummus, tomato puree, crispy chickpeas, Mediterranean relish, shaved parmesan, fresh herbs. **GF, VG**

Tables of 8 or more on one check an automatic 20% gratuity is added. If split checks are required a 22% gratuity is added.

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