

THE Clubhouse

AT DALTON RANCH

Openers

COCONUT SHRIMP* \$16

Ten crispy coconut shrimp with a sweet chile cocktail sauce.

CHICKEN WINGS* \$16

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

GRILLED ARTICHOKE \$15

Grilled marinated artichoke served with a cauliflower purée, charred lemon, and olives. Served with toasted pita bread. **GF Available**

BRUSSELS \$12

Brussels sprouts drizzled with maple syrup and balsamic glaze, topped with candied pecans and gremolata. **VG, GF**

BAKED BRIE \$15

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

DALTON NACHOS* \$16

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**

BAKED MEATBALLS* \$12

Pomodoro sauce, mozzarella, basil, and served with garlic bread

GRILLED BREAD \$5

Grilled ciabatta with olive oil and balsamic.

On The Greens

Add a protein: Chicken or Shrimp \$5

Steak, Ahi Tuna, or Salmon \$7

THE CLUB HOUSE \$12

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

CAESAR SALAD* \$12

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

BURNT WEDGE \$12

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

ROASTED VEGETABLE AND \$12

KALE

Mixed kale salad with roasted vegetables, pumpkin seeds, caramelized pecans, goat cheese, olive oil, honey mustard and balsamic glaze. **GF**

BURRATA CAPRESE \$16

Burrata cheese, grape tomatoes, basil, red onions, and balsamic. **GF**

Soup

POBLANO AND CORN CHOWDER

The Clubhouse Signature Soup

CUP \$5 / BOWL \$7

**Consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.*

V- Vegetarian, VG- Vegan, GF- Gluten Free

Way Better Than Par Pizza

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

MOROCCAN FLATBREAD

\$13

Yogurt and tahini spread, caramelized vegetables, carrots, butternut squash, roasted tomatoes, and a balsamic glaze.

BBQ CHICKEN FLATBREAD

\$13

BBQ sauce, mozzarella, chicken, onions and a spicy aioli

ROASTED VEGETABLE FLATBREAD

\$13

Tomato sauce, mozzarella, roasted vegetables, balsamic reduction, olive oil and basil

CARNE FLATBREAD

\$14

Meat Lover's Classic with alfredo sauce, bacon, chicken, sausage, chimichurri, and pickled peppers

MUSHROOM PIZZA

\$18

Alfredo sauce, caramelized onions, roasted mushrooms, garlic, fresh arugula, and balsamic reduction.

PESTO MARGHERITA PIZZA

\$20

Build Your Own

CHEESE PIZZA

\$15

Sauce

Tomato
Pesto
Alfredo

CALZONE

\$15

Top It Off!

.75 per topping

Basil	Green Chiles
Mushrooms	Jalapenos
Black Olives	Tomatoes
Onions	Pepperoncini
Pineapple	Bell Peppers

FLATBREAD

\$12

Add Meat

\$1.00 per topping

Pepperoni
Sausage
Chicken
Bacon

Take and Bake

Enjoy our signature pizza at home! Choose from our delicious par-cooked options, ready for you to finish baking to perfection in your own oven.

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Down The Fairway

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

FRENCH DIP \$16

Shaved roast beef, caramelized onions, provolone, Au Jus and a creamy horseradish sauce. **GF Available**

DALTON CHICKEN SANDWICH* \$15

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

TURKEY AND BRIE \$16

Toasted ciabatta, oven roasted turkey breast, melted brie, cranberry jam and arugula. **GF Available**

DALTON BURGER* \$16

Grilled beef patty, toasted challah bun, lettuce, tomato, onion, pickle. **GF Available**
Vegetarian patty available

Build it your way .75 per topping

Cheese: American, Cheddar, Pepperjack, or Provolone

Toppings: Avocado, Bacon, Green Chiles, Mushrooms and Jalapenos

SIDES

Onion Rings \$6

French Fries \$6

Fresh Fruit \$6

Side Caesar Salad \$8

Side House Salad \$6

Sweet Potato Fries \$6

Cup Of Soup \$6

Double Eagle Entree's

HONEY GARLIC GLAZED SALMON* \$34

Grilled salmon with a garlic honey glaze, lemon, herbs, roasted succotash, and celery root puree. **GF**

SEARED AHI TUNA* \$34

Crusted Yellowfin tuna, creamy curry, herb slaw in a mirin soy glaze. Served over lemon rice. **GF**

STEAK AU POIVRE* \$40

Black pepper crusted filet, thyme, flambéed with cognac in a green peppercorn sauce. Served with garlic mashed potatoes and asparagus. **GF**

STEAK KABOBS* \$28

Marinated and grilled beef kabobs. Served with tzatziki, a tomato slaw, saffron rice and grilled pita. **GF Available**

BABY BACK RIBS* \$20

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.

FISH AND CHIPS* \$18

Battered cod with tartar sauce and served with French fries.

AMATRICIANA \$30

Pasta tossed with tomato sauce, pancetta, pecorino Romano, olive oil, and herbs. Served with toasted bread

Try it with chicken or shrimp \$5

Tables of 6 or more on one check an automatic 20% gratuity is added.

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