

# THE Clubhouse

AT DALTON RANCH

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## Openers

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### 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.

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## On The Greens

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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**

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## Soup

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### 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**

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# Way Better Than Par Pizza

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*\*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.

## CARNE FLATBREAD

**\$14**

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

## BBQ CHICKEN FLATBREAD

**\$13**

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

## MUSHROOM PIZZA

**\$18**

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

## ROASTED VEGETABLE FLATBREAD

**\$13**

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

## PESTO MARGHERITA PIZZA

**\$20**

Pesto topped with mozzarella, roasted tomatoes, fresh basil, olive oil and parmigiana Reggiano

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## Build Your Own

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### 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

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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**

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## Double Eagle Entrees

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### 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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