

Openers

COCONUT SHRIMP* 18

Ten crispy coconut shrimp with cocktail sauce.

CHICKEN WINGS* 18

House-seasoned chicken wings served with carrots and celery. Choice of sauce: Buffalo, sweet chili, or BBQ, with ranch or blue cheese dressing.

GREEN CHILE ARTICHOKE 16

Homemade green chile artichoke dip with cheddar cheese, carrots, celery, and grilled bread. *GF Available, V*

BAKED BRIE 17

Hot and creamy brie, candied pecans, dried cranberries, chopped fresh apples, maple syrup, balsamic glaze, and gremolata, served with grilled bread. (Extra Bread \$2) *GF Available, V*

HOMEMADE GARLIC BREAD 7

Summer Special

TUNA TATAKI* 18

Japanese-style sesame-crusted tuna, seared rare, with house-made cabbage slaw, tobiko, and crispy carrots finished with a ponzu glaze. *GF Available*

BAKED MEATBALLS* 16

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

DALTON NACHOS* 18

Cheddar cheese, jalapenos, black beans, pico de gallo, guacamole, and a drizzle of crema. Choice of chicken or beef. *GF Available*

MUSSELS BARCELONA* 18

Sauteed black mussels, chorizo, tomatoes, onions, and basil, served with grilled bread. *GF Available*

On The Greens

Add a protein: Chicken \$8- Steak, Ahi Tuna, or Shrimp \$10- Salmon \$12

THE CLUB HOUSE 12

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

CAESAR SALAD* 12

Crispy romaine lettuce, parmesan cheese, croutons with Caesar dressing. *Try our grilled version with crispy capers! \$2*
GF Available

BURNT WEDGE 12

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

SUMMER KALE 16

Chopped kale, honey mustard vinaigrette, seasonal fruits and berries, goat cheese, candied pecans, pepitas, grape tomatoes, and a drizzle of balsamic glaze. *GF, V*

ROASTED BEET AND TOMATO 16

Roasted beets, tomatoes, goat cheese, candied pecans, gremolata, pepitas, and white balsamic. *GF, V*

Soup

GREEN CHILE PASOLE

The Clubhouse Signature Soup- GF

8

Ask your server about our soup of the day!

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.

Enjoy your choice of artisan flatbread or handcrafted pizza.

BBQ CHICKEN- 20

BBQ sauce, mozzarella cheese, green onions, peppers, and chicken.

MUSHROOM AND BRIE- 20

Caramelized onions, sliced crimini mushrooms, garlic, brie, truffle-maple glaze with fresh arugula.

CARNE- 20

Meat Lover's with Alfredo sauce, bacon, chicken, sausage, chimichurri, and roasted peppers.

PESTO MARGHERITA- 20

Pesto, fresh mozzarella, roasted tomatoes, fresh basil, olive oil and parmigiana reggiano.

Build Your Own Pizza

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GF pizza crust available upon request.

CALZONE

16

(Comes with a side of pomodoro sauce.)

CHEESE PIZZA

16

FLATBREAD

16

Top It Off!

\$1.00 per topping

Sauce

Tomato
Pesto
Alfredo

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

Add Meat

\$1.00 per topping

Pepperoni
Sausage
Chicken
Bacon

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

V- Vegetarian, GF- Gluten Free

Down The Fairway

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

BAJA FISH TACOS* 18

Beer battered fried Alaskan cod with yellow corn tortillas, cabbage, crema, and a mango pico de gallo served with chips and salsa.

DALTON CHICKEN SANDWICH* 18

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

TURKEY CLUB 18

Ciabatta, aioli, applewood bacon, avocado, roasted turkey, pepperjack cheese, tomatoes, and lettuce. *GF Available*

DALTON BURGER* 18

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

Build it your way

Toppings: Avocado, Bacon, Green Chiles, Mushrooms and Jalapenos (\$1 per topping)

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	8

Double Eagle Entrees

GLAZED SALMON* 34

Salmon filet glazed in a Korean BBQ miso glaze served with lemon rice pilaf and seasonal vegetables. *GF*

POLLO ROSAMARIA* 32

Chicken breast stuffed with prosciutto, sun-dried tomatoes, and fontina cheese, finished with pomodoro and a light cream sauce, topped with gremolata and parmesan, served over pasta.

FILET MIGNON* 42

6oz filet served with mashed potatoes, seasonal vegetable and topped with a demi glaze. *GF*

Clubhouse Signature Dish

BEEF TOURNADOS* 40

Beef tips sautéed with shallots, garlic, and fresh thyme, flambéed with bourbon and finished with a rich demi-glaze, served with potato dauphinois, seasonal vegetables, and crispy potato straws. *GF Available*

DENVER STEAK* 38

Ancho and coffee crusted sirloin steak in a demi and red wine glaze, served with mac & cheese, glazed carrots, and crispy potato straws. *GF Available*

FRIED CHICKEN* 26

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

FISH AND CHIPS* 22

Homemade tempura battered fish with tartar sauce, served with french fries and homemade slaw.

LOBSTER CAMPANELLE* 38

Arrabbiata sauce with lobster, fresh herbs, olives, Calabrian peppers, garlic, and onions, spinach, finished with olive oil, butter, vodka flambéed cream sauce, cream, and Parmesan served with garlic bread.

BABY BACK RIBS* 26

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

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

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