



AT DALTON RANCH

Tuesday Menu

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.

GARLIC BREAD 7

Grilled ciabatta served with pomodoro sauce.

BAKED MEATBALLS* 16

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

Soup/Salad

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*

CAESAR SALAD* 12

Romaine lettuce, parmesan cheese, croutons with Caesar dressing. Try our grilled version with crispy capers! Add anchovies for \$1 *GF* Available

Ask your server about our soup of the day!

\$8

Down The Fairway

Sandwiches and burgers come with a choice of side- French fries, sweet potato fries, onion rings, fresh fruit, soup, or a side house or caesar salad (\$2)

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.

TURKEY CLUB 18

Ciabatta, aioli applewood bacon, avocado, roasted turkey, pepperjack cheese, tomatotes, and lettuce.

DALTON CHICKEN SANDWICH* 18

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*

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)

FRIED CHICKEN 26

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

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.

GLAZED SALMON* 34

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

FISH AND CHIPS* 22

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

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

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