



BEER

DRAFTS

Blue Moon 6
Bud Light* 6
Black Abbey Rose 8
Guinness Stout 7
Hippies & Cowboys 6
Shiner Bock* 6
Sweetwater IPA 6
Yuengling* 6



DOMESTIC

Amber Bock* 5
Budweiser* 5
Bud Light* 5
Coors Light* 5
Lagunitas IPA 5.50
Michelob Light* 5
Michelob Ultra* 5
Miller Lite* 5
Purple Haze 5.50
Rolling Rock* 5
Sam Adams 5.50
Shiner Bock 5.50
Sierra Nevada
Pale Ale 5.50
Woodchuck Amber 5.50

IMPORTS

Amstel Light 5.50
Belhaven Ale (15oz) 7.50
Corona 5.50
Corona Light 5.50
Dos Equis 5.50
Fosters (25oz) 7
Heineken 5.50
Labatt Blue Light 5.50
Modelo Especial 5.50
Red Stripe 5.50
Sapporo (22oz) 7.50
Samuel Smith's 7.50
Nut Brown
Oatmeal Stout

REGIONAL

Jackalope
Thunder Ann 5.50
Jackalope
Bearwalker 5.50
Oskar Blues Dale's
Pale Ale 5.50
TN Brew Works 5.50
Southern Wit
Turtle Anarchy
Portly Stout 5.50
Wiseacre Tiny
Bomb Pilsner 5.50
Yazoo Dos Perros 5.50

WINE

GLASS

Cabernet Sauvignon

Liberty Creek 6
Blackstone 8

Chardonnay

Liberty Creek 6
Hogue 8

Kendall Jackson 10

Merlot

Liberty Creek 6
Blackstone 8

White Zinfandel

Liberty Creek 6
Beringer 7

Pinot Grigio

Caposaldo 8

Pinot Noir

Mirassou 8

Sauvignon Blanc

Hogue 8

Sparkling

Wycliff 6

Reisling

Hogue 8

BOTTLE

Cabernet Sauvignon

Blackstone 28

Chardonnay

Hogue 28

Kendall Jackson 36

Merlot

Blackstone 28

White Zinfandel

Beringer 25

Pinot Grigio

Caposaldo 28

Pinot Noir

Mirassou 28

Sauvignon Blanc

Hogue 28

Reisling

Hogue 28



DAILY SPECIALS

MONDAY

Margaritas 4.5

TUESDAY

Domestic Drafts 4

WEDNESDAY

Well Liquors 3.5

THURSDAY

23 oz. Domestic Drafts 6

FRIDAY

Select Domestic Bottles 4

SATURDAY

Select Domestic Bottles 4

Bloody Mary & Mimosa 4.50

SUNDAY

Bloody Mary & Mimosa 4.50



APPETIZERS

Triple Appetizer - 14

Plentiful portions of crispy fried cheese sticks, fried green tomatoes and chicken tenders. Served with all homemade sauces: Remoulade, honey mustard and marinara sauce.

Crispy Fried Mozzarella Sticks - 9.50

Mozzarella cheese deep fried and served with marinara sauce.

Chicken Wings - 14

Fresh chicken wings served with tortilla chips, celery and blue cheese. Tossed in Buffalo sauce or Dalts HOT sauce.

Owner's Choice

Fried Mushrooms - 12

Fresh button mushrooms, hand battered and served with horseradish sauce.

Dalts Queso Dip - 8.50

Cheese sauce with tomatoes, jalapeños and tortilla chips.



Emma's Signature Spinach Dip - 9.50

Spinach with Parmesan, Monterey Jack, cream sauce, sour cream and tortilla chips & salsa.

Chips & Salsa - 6

Tortilla chips & salsa.

Perfectly Fried Green Tomatoes - 9.50

Green tomatoes tossed in lightly seasoned flour and corn meal for a crispy bite and fresh firm finish, served with homemade remoulade sauce.

Basket of Drake's Battered Onion Rings - 8.50

Served with our homemade remoulade sauce.

SOUPS & COMBOS

Combos: Choose any two items - 11

- ◆ Half Chicken Salad Sandwich
- ◆ Half Dalts Club Sandwich
- ◆ Grilled Cheese Sandwich
- ◆ Bowl of Soup
- ◆ House Salad
- ◆ Caesar Salad

Chicken Tortilla Soup - 5.50

Topped with tortilla strips and Cheddar & Jack cheeses.

Baked Potato Soup - 5.50

Topped with Cheddar & Jack cheeses, bacon bits and green onions.

Homemade Chili - 5.50

Topped with Cheddar & Jack cheeses



SALADS

Salmon may be substituted for chicken for 3.



Spinach Salad - 12

Spinach topped with almonds, strawberries, red onions, grilled chicken and served with a Raspberry Vinaigrette.

Chicken Caesar Salad - 12

Romaine lettuce with croutons, Parmesan cheese, Caesar dressing, topped with grilled chicken.

Cobb Salad - 12

Owner's Choice

Salad greens with ham, turkey, black olives, tomatoes, cucumbers, green onions and Cheddar & Jack cheeses.

Southwestern Salad - 12

Salad greens with tomatoes, black beans, Cheddar & Jack cheeses, tortilla strips and your choice of grilled or fried chicken.

Oriental Salad - 12

Salad greens with grilled chicken, carrots, linguini, cilantro, chopped peanuts, wontons and Peanut Vinaigrette dressing.

House Salad - 5.50

Fresh salad greens with tomatoes, cucumbers, Cheddar & Jack cheeses and tortilla strips.

Caesar Salad - 5.50

Romaine lettuce with croutons, Parmesan cheese and Caesar dressing.

Salad Dressings:

Ranch, Blue Cheese, Italian, Caesar, Honey Mustard, Thousand Island, Oil & Vinegar and Fat Free Raspberry Vinaigrette

BURGERS

All Dalt's Burgers are cooked to order and include choice of one side item.



Jonah's Jacked Up Burger* - 12

Fresh sliced and grilled jalapeños with Pepper Jack cheese, served on a sesame seed bun with lettuce, tomato and red onion.

Patty Melt* - 11

Sautéed onions and American cheese on rye bread.

Cheeseburger* - 11

Grilled over hickory wood, topped with American cheese served on a sesame seed bun with lettuce, tomato and red onion.

Bacon Mushroom & Swiss* - 12

Served on sesame seed bun with lettuce, tomato and red onion.

Burger Club* - 12

Dalts special sauce, lettuce, tomato, bacon, American cheese on whole wheat bread with mayo.

Owner's Choice

Vegetarian Burger - 11

Meatless burger of vegetables, grains and seasonings on wheat bread with lettuce, tomato and red onion. *Add cheese for 1.50

SANDWICHES

All Sandwiches include your choice of side item.



Michael's Monterey Club Sandwich - 13

Flour tortillas with ham, tomato, bacon, lettuce, chicken and Cheddar & Jack cheeses with salsa on the side.

DALTS HOT Chicken Sandwich - 12

A Nashville favorite with Dalts homemade recipe, served on Texas Toast with a pickle spear.

Blackened Chicken Sandwich - 12

Grilled chicken breast with Cajun seasoning on a sesame seed bun with lettuce, tomato and red onion.

French Dip* - 13

Roast beef with Swiss cheese on a Hoagie bun and served with au jus.

Dalts Club - 12

Ham, turkey, bacon, lettuce, tomato on wheat bread with mayo and Jack cheese.

Philly Cheesesteak* - 13

Steak with Pepper Jack & American cheeses, peppers, onions and sautéed mushrooms on a Hoagie bun.

Reuben - 12

Corned Beef on rye bread with sauerkraut, Swiss cheese and a side of Thousand Island.

Chicken Salad Club - 12

Chicken salad with bacon, lettuce, tomato and Jack cheese on wheat bread.

Owner's Choice

Dee's Fish Taco* - 12

Two fish tacos in a soft flour tortilla shell with coleslaw and homemade pico de gallo.

HOME COOKING

All Home Cooking includes smashed potatoes and choice of side.



Chicken & Dumplings - 12.50

A Southern homestyle favorite.

Chicken Pot Pie - 12.50

Tender chicken with vegetables and topped with a flaky puff pie shell.

Owner's Choice

Country Fried Steak* - 12.50

Breaded and deep fried to perfection, topped with homemade white gravy and served with smashed potatoes made fresh daily.

Meat Loaf - 12.50

Fresh beef, vegetables, spices and topped with brown gravy.

Turkey & Dressing - 12.50

Homemade dressing and topped with a turkey gravy.

Pot Roast - 12.50

Tender roast with vegetables, topped with brown gravy.

CREATE YOUR OWN PIZZA

Freshly prepared 10-inch pizza with pizza sauce and Mozzarella cheese - **13**



Select any 3 toppings:

Bacon Bits
Green Pepper
Parmesan
BBQ Sauce
Ham
Pepperoni

Black Olives
Italian Sausage
Pineapple
Cheddar & Jack Cheeses
Jalapeños
Red Onions

Chicken
Mozzarella Cheese
Spinach Dip
Cilantro
Mushrooms
Tomatoes

**Additional toppings only 1.50*

PASTA

All pastas served with garlic bread.



Owner's Choice

Chicken Parmesan - **13**

Deep fried chicken tenders breaded in Dalt's secret recipe batter then covered with marinara, Mozzarella & Parmesan cheeses over linguini.

Crab Linguini Alfredo - **13**

Homemade Alfredo sauce sautéed with imitation crab and linguini topped with fresh diced tomatoes, shredded Parmesan and fresh parsley.

Cajun Pasta - **13**

Grilled chicken sautéed in Alfredo sauce with green peppers, red onions and Cajun seasoning with linguini pasta, then topped with Mozzarella cheese and cilantro.

SEAFOOD



Owner's Choice

Catfish - **14**

Encrusted in a Mennonite mesquite batter then deep fried and served with coleslaw, tartar sauce and choice of side.

Lite Salmon - **14**

Wood-fired Salmon filet, lightly dusted with lemon pepper and served with your choice of two sides.

Salmon - **20**

Fresh 10 ounce salmon baked in our wood-fired oven. Lightly dusted with lemon pepper. Served with choice of side.

Fish Dinner - **14**

Cod fish filets, battered and then deep fried, served with coleslaw, tartar sauce and choice of side item.

STEAK, RIBS & OMELETS

**Add a Caesar salad, House salad, or bowl of soup for 4.*



Ribeye Steak* - 25

Handcut 10 ounce USDA choice beef ribeye, seasoned and grilled over hickory wood. Topped with our signature Garlic Herb Butter and choice of side.

Miss Kay's BBQ Babyback Ribs - 20

Tender babyback ribs, slow roasted and basted with bbq sauce, served with cole slaw and choice of side.

Owner's Choice

Chopped Steak* - 15

Fresh ground beef grilled to order and topped with sautéed onions and mushrooms, served with choice of side item.

Top Sirloin* - 18

Handcut USDA choice sirloin, seasoned and grilled over hickory wood. Topped with our signature Garlic Herb Butter and choice of side item.

Omelet - 12

Served with hash brown casserole, Texas toast, fresh fruit and any 3 items below:

Bacon Bits | Green Pepper | American Cheese | Ham
Swiss Cheese | Jack Cheese | Black Olives
Red Onions | Cheddar & Jack Cheeses | Tomatoes
Mushrooms | Mozzarella Cheese

**Additional toppings only 1.50*

CHICKEN



Chicken Tenders - 12

Chicken tender strips, hand-battered and deep fried, served with honey mustard and choice of one side.

Owner's Choice

Santa Fe Chicken Dinner - 13

Grilled chicken topped with Cheddar & Jack cheeses, tomatoes and green onions, served with bbq sauce and choice of side item.

Summermelt - 12

Grilled flour tortilla with chicken salad, lettuce, tomatoes, green onions, Cheddar & Jack cheeses, served with tortilla chips, salsa and sour cream.

Chicken Fajita - 14

Grilled chicken served sizzling with onions, peppers, lettuce, guacamole, sour cream, pico de gallo and Cheddar & Jack cheeses on side.

Chicken & Buttons - 12

Grilled chicken breast topped with sautéed mushrooms and Jack cheese, served with fried button mushrooms, horseradish and choice of one side.

Chicken Quesadilla - 12

Grilled flour tortilla with chicken, jalapeños, onions, tomatoes, peppers, Cheddar & Jack cheeses, served with salsa, sour cream and guacamole.

Brian's Big Country Chicken - 13

Juicy 10 oz. grilled chicken breast with sliced bacon and Pepper Jack cheese.

DALE'S SIDES

Any side for **3** or any three for **8**

Smashed Potatoes
French Fries
Steamed Broccoli
Green Beans

Squash Casserole
Fresh Fruit
Coleslaw
Onion Rings

Baked Potato (loaded 1.50)
Sautéed Vegetables
Potato Chips
Macaroni & Cheese

Hash Brown Casserole
Chicken & Dumplings
Side Salad
Side Soup

DESSERTS



Key Lime Pie - **6**

Creamy pie on a graham cracker crust, topped with whipped cream.

Carrot Cake - **6**

Traditional carrot cake with coconut, pecans and cream cheese icing.

Chocolate Malt Cake - **6**

A rich triple layer cake. Baked and iced with loving hands in our kitchen with the original 1980 recipe.

**Add a scoop of vanilla ice cream for 1.50*

Cobblers - **6.50**

Choose from blackberry, cherry or peach cobbler with a walnut topping and vanilla ice cream.

Owner's Choice

Aunt Elaine's Peanut Butter Pie - **6**

Homemade light and fluffy peanut butter pie with a graham cracker crust. So good it has it's own Tik Tok!

KIDS MENU

All kids items served with french fries and a drink - **4**

For children 12 years old and under.

Grilled Cheese | Mac & Cheese | Chicken Tenders | Cheeseburger | Cheese Pizza

DALE'S DRINKS

Sodas - **3**

Coke | Diet Coke | Sprite
Ginger Ale | Dr. Pepper
Diet Dr. Pepper

Iced Tea - **3**

Sweet or Unsweetened

Fruit Tea - **3.50**

Lemonade - **3.50**

IBC Rootbeer - **3**

Ice Cream Sodas & Floats - **3**

Coffee - **3**

Hot Chocolate - **3**

Perrier Sparkling Water - **3**

Bottled Water - **2.50**

Hot Tea - **3**

Take home a gallon of
Sweet or Unsweetened Tea - **6**

Milkshakes & Malts - **5**



BRUNCH



Owner's Choice

Country Fried Steak & Eggs* - 12

Breaded, deep fried steak topped with a country gravy and three eggs cooked any style, served with hash brown casserole.

Egg Breakfast* - 11

Three eggs cooked any style, with hash brown casserole, Texas toast, fresh fruit and choice of bacon or sausage.

Brunch Quesadilla - 11

Grilled flour tortilla with scrambled eggs, green onions, green chilies, bacon, Cheddar & Jack cheese, then served with sour cream, salsa and guacamole on the side.

French Toast - 11

Toast dipped in cinnamon and nutmeg, served with fresh fruit and your choice of bacon or sausage.

Eggs Benedict* - 11

Two poached eggs and Canadian bacon on English muffin with hollandaise sauce, then served with hash brown casserole and fresh fruit.

Omelets - 12

Made with fresh fluffy eggs, served with our homemade hash brown casserole, Texas toast, fresh fruit and select any 3 of the items below:

Mushrooms | Onions | Tomatoes | Green Peppers
Black Olives | Bacon | Ham | Swiss | American
Monterey Jack | Mozzarella | Cheddar/Jack blend.

**Additional toppings for only 1.50 each.*

Buttermilk Pancakes - 11

Three light, fluffy pancakes served with fresh fruit and choice of bacon or sausage.

Spinach Frittata - 11

Italian style omelet with spinach, bacon, onions, mushrooms, Monterey Jack and Parmesan cheeses served with hash brown casserole, Texas toast and fresh fruit.

KIDS BRUNCH

Silver Dollar Pancakes - 4

Served with bacon and fresh fruit.

Scrambled Eggs with Bacon - 4

Comes with hash brown casserole, Texas toast and fresh fruit.

BRUNCH IS SERVED
SATURDAYS 11am - 3pm SUNDAYS 10am - 3pm