



Dale's



Steak and Seafood

Dickson, TN

Lunch—Dinner

615-740-2001



Appetizers

Oysters on the Half Shell

Fresh shucked gulf oysters are served with horseradish, cocktail sauce and lemon.

1/2 dozen—10 1 dozen—16

Shrimp Cocktail

Gulf shrimp served skin on and boiled in seasoned shrimp boil. Served hot or chilled with cocktail sauce and lemon.

1/2 lb.—12 1 lb.—17

Calamari

Crispy calamari rings and tentacles coated in a light breading.

Served with Sabi sauce and a lemon wedge. 9

Stuffed Mushrooms

Fresh mushroom caps stuffed with homemade cheesy crab mixture and baked. 9

Chicken Wings

Melt Down, Buffalo or Tangy Golden Sauce

Five for 6 Ten for 10

Dale's Onion Loaf

Hand-cut onion rings, beer battered and fried in a loaf. Served with Sabi sauce. 8

Loaded Potato Skins

Six crispy potato skins fried and topped with cheddar cheese, bacon and chives.

Served with sour cream. 5

Loaded Nachos

Ground Beef, Cheese Sauce, Salsa, Tomato, Lettuce

Jalapenos and Sour Cream. 8

Fried Pickle Chips

A generous portion of thick cut pickles fried in our house breading.

Served with Ranch. 5

Mozzarella Sticks

Seasoned mozzarella sticks

Served with marinara sauce. 5

Fried Mushrooms

Beer Battered mushrooms.

Served with Ranch. 6

Fried Pork Skins

Deep fried pork skins tossed in Cajun seasoning. 4

Fried Jalapenos

Jalapeno slices battered and deep fried. Served with Ranch. 4

Soups and Salads

Soup of the Day

Cup—3 Bowl—6

House Salad

Romaine with cheese, bacon, tomato, cucumber and croutons. 5

Chef Salad

Romaine with Ham, Turkey, Cheddar cheese, boiled egg, tomato, bacon and croutons. 10

Add Grilled or Fried Chicken Strips 3

Add Steak 5

Add Grilled Salmon 5

Caesar Salad

Romaine lettuce, parmesan cheese and croutons tossed in a Caesar dressing. 5

Dressings:

*Bleu Cheese, Honey Mustard, Ranch,
Thousand Island, Italian, French or
Balsamic Vinaigrette*

Kid's Menu

5 oz. Ribeye Steak 7

4 oz. Hamburger 6

Popcorn Shrimp 7

1 piece Catfish with Hushpuppies 6

Macaroni and Cheese 4

4 oz. Cheeseburger 7

2 Chicken Tenders 6

Grilled Cheese 5

Served with Side Item

Sandwiches

Ribeye Steak Sandwich

Hand-cut and seasoned 5 oz. Ribeye cooked with bell peppers and onions served on a hoagie bun. 10

Pork Loin Sandwich

Two pieces of hand-cut and seasoned pork loin cooked with bell peppers and onions served on a hoagie bun. 10

Philly Cheesesteak

Thinly sliced sirloin steak cooked with bell peppers, onions and mushrooms and topped with Swiss cheese. Served on a hoagie bun. 10

Grilled Cheese

Two slices of buttered and toasted Texas toast smothered in American cheese. 5

Texas Toast BLT

Three pieces of thick cut bacon, romaine lettuce and red tomato. Served on Texas toast with mayo. 7
SUNRISE BLT add egg of your choice 2

Chicken Sandwich

Grilled or fried chicken breast served on a hoagie bun with lettuce and tomato. 10
Add Buffalo Sauce. 2

Catfish Sandwich

A catfish fillet served on a hoagie bun with lettuce, tomato, and tartar sauce. 9

Reuben Sandwich

Grilled Corn Beef with Sauer Kraut and Dale's Sauce. Served on Rye Bread. 9

***All sandwiches served
with chips or fries.***

Substitute a side item for 2.

Burgers

*All burgers are served with
chip or fries.
Substitute a side item for 2.*

Dale's 8oz Hamburger

Hand patted, seasoned ground round cooked to order. Served with lettuce, tomato, onion
And pickle on the side. 8
Add Cheese—1 Add Jalapeno-1 Add Bacon—2

Mushroom Swiss Burger

Dale's hamburger loaded with sautéed mushrooms and Swiss cheese. 11

Patty Melt

6 oz. hamburger with sautéed onions,
Swiss cheese on Grilled Wheat. 8

Side Items

Baked Potato (Add 1 for Loaded)

French Fries

Grilled Asparagus

Drunk Sautéed Mushrooms

Sauteed Mushrooms

Beer Battered Onion Rings

Vegetable Medley

Twice Baked Potato

Saffron Rice

Macaroni and Cheese

Fried or Cajun Fried Okra

Hand Cut Potato Chips

Tater ots

White Beans

Slaw-Vinegar or Mayo

Vegetable Plate (choice of three) 10

Chicken

*All meals are served with
salad and choice of a side
item.*

Chicken Breast Grilled or Fried

Served on a bed of saffron rice. 13

Chicken Strips

Three pieces of tender chicken fried
or grilled. 11

Chicken Stir Fry

Grilled Chicken, onion, pepper,
mushrooms and tomato served on a
bed of saffron rice. 14

Pork

Pork Tenderloin

Two pieces of grilled pork tenderloin. 14
Add Honey Balsamic Glaze 2

Honey Balsamic Pork Chop

A 1 1/2 "Pork Chop grilled with Honey Balsamic
Glaze. 18

Drinks

Tea Coffee

Hot Chocolate or Hot Tea
Milk

Coke, Sprite Dr. Pepper,
Mello Yello, Coke Zero,
Diet Coke or Pink Lemonade
All drinks are 2

Consumption of undercooked foods may promote the spread of food borne illness.

*Very Rare—Hot Outside, Cool Center; Rare—Red, Cool Center; Medium Rare—Red, Warm Center; Medium—Hot Pink Center;
Medium Well—Slight Color; Well Done—No Color*

Steaks

*All meals are served with salad
and choice of a side item.*

Ribeye Steak

10 oz.—16 16 oz.—21

8 oz. Filet Mignon

20

Wrapped in bacon 2

Topped with bleu cheese 2

Topped with sautéed mushrooms 2

12 oz. New York Strip

19

16 oz. Porterhouse

23

Prime Rib and Rolls

Prime Rib served on rolls. 16

Hand Cut Prime Rib

Whole slab prime rib slow cooked
and cut to order.

Served with horseradish and au jus.

12 oz.—20; 16 oz.—25; All you can eat—35

Hamburger Steak

10 oz. cooked with onions and mushrooms. 13

Add to Entrée

1/2 lb. King Crab Legs 17

1/2 lb. Snow Crab Legs 10

6 Grilled or Fried Shrimp 10

5 oz. Lobster Tail 10

*Consumption of undercooked foods may promote the spread of food
borne illness.*

Very Rare-Hot Outside, Cool Center

Rare-Red, Cool Center

Medium Rare-Red, Warm Center

Medium-Hot Pink Center Medium Medium

Medium Well—Slight Color

Well done—No Color

Seafood

Snow Crab Legs

Snow crab served with Drawn butter and lemon
Pound—21 All you can eat—35

King Crab Legs

Snow crab served with melted butter and lemon
Pound—30

Lobster Tail

Two 5 oz. tails grilled with seasoned butter. 23

Shrimp Your Way

Grilled, Fried, or Blackened with cocktail
sauce.

Six for 13 or Twelve for 17

Boiled Shrimp

Gulf Shrimp served skin-on and boiled in
seasoned shrimp boil. Served hot or chilled
with cocktail sauce and lemon.

1/2 lb.—15 1 pound—19

Fried Oysters

Twelve oysters lightly breaded, fried and served
with cocktail sauce. 19

Grilled Salmon

Seasoned grilled salmon fillet served on a
bed of saffron rice. 17

Pan Seared Scallops

Six Pan Seared Colossal Scallops served on a bed
of rice. 14

Frog Legs

3 pairs of Jumbo Frog Legs deep fried. 12

Catfish

Whole fish or fillet, fried, grilled or blackened.
Served with white beans, slaw and hushpuppies.

1 Piece 10 2 Piece 12 All You Can Eat 18

Cod

Two pieces of cod fillet grilled or fried.
Served with white beans, slaw and hushpuppies. 14

