

Bites

Hummus of the Week **Tf**

House-made hummus served with sliced cucumber, carrots & grilled pita bread. 7

Deviled Eggs of the Moment

4 of Chef's daily creations. 5

Chips & Salsa **GLUTEN FREE**

Fried to order corn tortilla chips with homemade salsa roja. 5
Add large homemade guacamole.....6

Pretzel Bites

Served with house queso and Four Peaks mustard. 9

Fire Grilled Artichoke **Tf** **GLUTEN FREE**

Served with roasted poblano aioli. 10

Chuparosa Chicken Wings

Choice of spicy buffalo or house BBQ sauce served with ranch, carrot & celery sticks. 10

Asian Chicken Lettuce Wraps

Bibb lettuce cups served with ground chicken seasoned with ginger, green onions, water chestnuts, carrots, hoisin sauce and crispy wonton strips. 11

Ahi Tuna Poke* **Tf**

Yellowfin Tuna, avocado, heirloom cherry tomatoes, shaved sweet onion, cilantro, kaiware sprouts, sesame seeds, ponzu, sriracha, wonton chips. 15

Soup and Salad

Soup of the Day

Home Made Daily. Cup 5 | Bowl 8

Smoked Prime Rib Chili with Beans

Served with dice red onion, sour cream and shredded jack and cheddar cheese. Cup 6 | Bowl 10

Pinnacle Caesar Salad

Romaine lettuce, croutons, Asiago cheese & classic Caesar dressing. 8
Add Chicken Breast....5 or Shrimp....9

Cactus Bob Cobb **GLUTEN FREE**

Romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg & bleu cheese crumbles with choice of dressing. 13

Scottsdale Spinach Quinoa **Tf** **GLUTEN FREE**

Fresh organic spinach, almond brittle, Feta cheese, dried cranberries, grilled chicken breast, poppy-seed vinaigrette. 13
Substitutue Salmon* or Shrimp...9

Chilled Chimichurri Steak & Wedge*

Chilled Chimichurri smoked tri tip, heirloom cherry tomatoes, pickled red onion, jalapeno bacon, Shaft's bleu cheese, iceberg lettuce, bleu cheese dressing. 16

Burgers and Sandwiches

CHOICE OF SIDE
FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW OR COTTAGE CHEESE

Tomahawk Turkey Club

Turkey, apple-wood smoked bacon, Swiss cheese, mayonnaise, lettuce & tomatoes served between 2 slices of artisan honey wheat toast. 13

Classic Reuben

Slow-cured Angus beef brisket braised in house with melted Swiss, sauerkraut, 1000 island on artisan marble rye bread. 13

Southwest Chicken Sandwich

Herb marinated grilled chicken breast, roasted green chile, jalapeño bacon, sliced tomato, provolone cheese, roasted poblano aioli on toasted challah rolls. 14

Troon Burger*

½ lb. certified Angus beef, roasted garlic aioli, sliced tomato & red onion on a sesame seed Challah roll. 13
Add choice of Cheese, bacon, grilled onions, sauteed mushrooms, fried egg or avocado.....1 each

Dynamite Burger*

½ lb. certified Angus beef, Shaft's bleu cheese, apple wood smoked bacon, beer-braised onions and tangy aioli on a sesame seed Challah roll. 16

Entrées **Available after 4:00pm*

North Scottsdale Fish Fry

Local beer-battered cold-water Cod, fried golden brown served with French fries, coleslaw & tartar sauce. 16

Lemon Chicken Scallopini

Gemelli Pasta, Lemon-garlic cream sauce, capers, heirloom cherry tomatoes, baby arugula, shaved parmesan. 18

Shrimp Scampi

Sautéed shrimp, linguine, roasted grape tomatoes, baby spinach, oyster mushrooms & scampi sauce. 19

Pistachio Crusted Scottish Salmon* **Tf** **GLUTEN FREE**

Celery root puree, roasted root vegetables, chive oil, balsamic reduction. 24

Coffee Crusted Angus Filet Mignon* **GLUTEN FREE**

8oz Filet, Chive mashed potatoes, sautéed oyster mushrooms, vegetable of the day and Cabernet demi glace. 34

Tacos and Sliders

ALL SLIDERS - CHOICE OF SIDE
FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW OR COTTAGE CHEESE

Saguaro Smoked Brisket Tacos

3 white corn tortillas loaded with house-smoked Angus brisket, BBQ sauce, pico de gallo, Baja slaw, pickled onions & Cotija cheese. 13

Blackened Shrimp Tacos

3 Flour tortillas with blackened shrimp, Baja slaw, pickled red onions, pico de gallo & avocado aioli. 15

Desert Dunes Mahi Mahi Tacos

Choice of 3 fried or grilled fish tacos in flour tortillas, pickled onions, Baja slaw, Pico de Gallo & roasted tomatillo salsa. 13

Angus Beef Sliders* (3)

3 grilled Angus beef sliders with caramelized onions, truffled Gouda & special sauce on toasted challah rolls. 14

Sunset Ahi Tuna Sliders* (2) **Tf**

Ahi Tuna seared rare, grilled tomatoes, crispy shallots, mixed greens and roasted jalapeño aioli on toasted challah rolls. 15

Braised Beef Shortrib Sliders (2)

Wisconsin horseradish cheddar, crispy onion, baby arugula, grilled tomato, roasted garlic aioli on toasted challah rolls. 14

20% gratuity will be added to parties of 6 or more

*Item can be cooked to order, raw or undercooked. AZ State food code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Tf Trying to maintain that healthy lifestyle?
Well, try our TroonFit items....500 calories or less!

GLUTEN FREE See our GLUTEN FREE selections!

OpenTable

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM

Warm cast iron chocolate chip cookie.....7

Chocolate lava cake.....7

Triple berry crumble.....7

Dynamite Drinks

REFRESHING NON-ALCOHOLIC BEVERAGES

Raspberry Lemonade.....	4.00
Jones Cane Sugar Strawberry Lime soda.....	3.50
Lemoncocco ITALIANA.....	3.50
Cock & Bull Ginger Beer.....	3.50
San Pellegrino.....	4
Fresh Brewed Orange Pekoe Black Tea.....	3
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mtn Dew, ArnoldPalmer, Lemonade.....	3

Draught Beer

Coors Light.....	4
Bud light.....	4
Samuel Adams "76"	5
Lumberyard IPA.....	6
Blue Moon.....	6
Scottsdale Blonde.....	6
Kilt Lifter.....	6
Guinness.....	6

Bottled Beer

Coors Light.....	4
Miller Lite.....	4
Michelob Ultra.....	4
Bud Light.....	4
Odules NA.....	4
Corona.....	5
Corona Premier.....	5
Fat Tire.....	5
Buckler NA.....	5
Peroni.....	5
Kilt Lifter.....	5
Ace Cider.....	5

Specialty Cocktails

Don Julio "1942" Margarita

Don Julio 1942 is one of the best tequilas produced, it is aged in oak barrels for over one year, the tequila has a natural golden brown color and an exceptionally smooth taste. Enjoy neat or as a refreshing top shelf Margarita.....19.42

Pomegranate Cosmopolitan

Tito's Vodka, Cointreau Orange Liqueur, Pom Pomegranate, Cranberry, Fresh Lime Juice.....10

Reserve Old Fashioned

Woodford Reserve Bourbon, Bitters, Luxardo, Muddled Orange, and Ice Ball.....10

Dark & Stormy

Original Goslings Bermuda Black Seal Rum, Goslings Ginger Beer, and Fresh Lime Juice served in a copper mug.....10

Hendricks's Cucumber Mint Collins

Hendricks Gin, Muddled Cucumber, Simple Syrup, Fresh Lemon Juice, Fresh Mint.....10

Seasonal Sangria

Ask your server.....10

Signature Cocktail

Prickly Pear Margarita

Casamigos Repo Tequila, Cointreau, Muddled Lime, Prickly Pear Nectar & Grand Marnier Float. 14



**DYNAMITE
GRILLE**
AT TROON NORTH

Bubbly Wine

Korbell Brut 750ml/Split.....	10 45
Chandon, Brut, NV, Napa 187ml Split.....	14
Mionetto Prosecco, Brut, Italy 187ml. Split.....	12
Jaume Serra Cristalino, Brut, 750ml.....	26
Veuve Clicquot, Champagne, 750ml.....	95

White Wine

Stella Rosa, Moscato.....	9 36
Jekel, Riesling, Monterey County.....	12 46
Santa Margherita, Pino Gris, Italy.....	14 58
Ferrari-Carano, Sauvignon Blanc, Sonoma County.....	9 36
Kim Crawford, Sauvignon Blanc, Marlborough.....	12 46
Cakebread, Sauvignon Blanc, Napa Valley.....	13 52
Kendall Jackson, Chardonnay, Santa Maria Valley.....	10 38
Sonoma Cutrer, Chardonnay, Russian River.....	13 52
Rombauer, Chardonnay, Carneros.....	14 58

Red Wine

Kendall Jackson, Cabernet, Alexander Valley.....	14 58
Meiomi, Pinot Noir, California.....	10 38
Duckhorn Migration, Pinot Noir, Russian River Valley.....	14 58
Murphy Goode, Red Wine, California.....	9 36
Villa Antinori, Super Tuscan Blend, Italy.....	12 46
Markham, Blend, Napa Valley.....	14 58
Rodney Strong, Cabernet, Sonoma County.....	12 44
Salentine Reserve, Malbec, Argentina.....	10 38

Trinity Oaks House Wines

GLASS 7 | BOTTLE 26

Chardonnay | Pinot Grigio | Merlot | Cabernet Sauvignon | Pinot Noir

