



OPEN TO THE PUBLIC
BREAKFAST | LUNCH | DINNER

10320 EAST DYNAMITE BLVD
SCOTTSDALE, AZ 85262

DYNAMITE GRILLE

AT TROON NORTH

STARTERS

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|--|-----------|---|-----------|--|-----------|
| NACHOS
house queso, pico de gallo, fresh jalapeños, sour cream, pickled red onions and fire roasted salsa
ADD CHICKEN +\$8 SMOKED PRIME RIB +\$12 | 10 | CHICKEN WINGS
choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot & celery sticks | 14 | MARINATED ARTICHOKE
grilled artichoke with roasted garlic aioli | 10 |
| HUMMUS
house-made hummus served with grilled asparagus, carrots, fresh cucumber & grilled pita bread | 9 | CAPRESE FLATBREAD
basil pesto, grilled chicken, grape tomatoes, fresh mozzarella, balsamic reduction | 15 | AHI TUNA TATAKI*
seared rare blackened ahi tuna, roasted tomatillo wasabi sauce with daikon radish sprouts | 15 |
| CRISPY CALAMARI
piquillo peppers, chipotle aioli, cocktail sauce and lemon wedges | 15 | STEAMED MUSSELS
saffron-tomato broth, grilled ciabatta | 16 | POTATO WEDGES
garlic-parmesan potato wedges, caramelized onion dip, chives | 9 |

SOUP & SALADS

ADD PROTEIN TO ANY SALAD GRILLED CHICKEN +8 | SALMON* +11 | SHRIMP +9

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|---|-----------|--|-----------|--|-----------|
| PINNACLE CAESAR SALAD
romaine lettuce, croutons, parmesan cheese & classic caesar dressing | 10 | CHOPPED ANTIPASTO
romaine, salami, capicola, black forest ham, mozzarella pearls, grape tomatoes, red onion, pepperoncini, champagne vinaigrette | 15 | ASIAN SALAD
napa cabbage, romaine, shredded carrots, cilantro, crispy wonton, rice noodles, hoisin dressing | 12 |
| CACTUS BOB COBB
romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg & blue cheese crumbles with choice of dressing | 15 | WEDGE SALAD
point reyes bleu cheese, applewood smoked bacon, grape tomatoes, bleu cheese dressing, pickled onions | 12 | POZOLE ROJO 6 cup 8 bowl
traditional mexican soup made with guajillo chile broth, pork and hominy garnished with radish, onion, cilantro and cabbage | |

SANDWICHES

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| ANGUS BEEF SLIDERS*
3 grilled angus beef sliders with caramelized onions, truffled gouda & special sauce on toasted brioche rolls | 16 | CLASSIC REUBEN
slow-cured angus beef brisket braised in house with melted swiss, sauerkraut, 1000 island on artisan marble rye bread | 16 |
| AHI TUNA SLIDERS*
2 blackened Ahi tuna sliders seared rare, grilled tomatoes, crispy shallots, mixed greens and roasted jalapeño aioli on toasted brioche rolls | 16 | CHICKEN SANDWICH
breaded chicken, tomato sauce, stracciatella, basil pesto, ciabatta roll | 16 |
| TOMAHAWK TURKEY CLUB
turkey, apple-wood smoked bacon, swiss cheese, mayonnaise, lettuce & tomatoes, on artisan honey wheat toast | 15 | CUBANO
smoked pulled pork, sliced ham, swiss cheese, pickles, mustard, mayo | 16 |
| STEAK & BLEU*
ny strip, baby arugula, caramelized onions, bleu cheese, roasted tomatoes, garlic aioli, italian roll | 22 | ITALIAN GRINDER
genoa salami, capicola, smoked ham, provolone cheese, leaf lettuce, tomatoes, red onion, pepperoncinis, red wine vinaigrette, garlic-oregano, extra virgin olive oil on a Italian roll | 16 |
| TROON BURGER*
½ lb. certified angus beef, roasted garlic aioli, sliced tomato, green leaf lettuce, red onion, brioche bun
ADD CHOICE OF CHEESE, BACON, GRILLED ONIONS, SAUTEED MUSHROOMS, FRIED EGG OR AVOCADO +\$1.50 EA | 18 | | |

CHOICE OF SIDE

FRENCH FRIES | SWEET POTATO FRIES
COLE SLAW | COTTAGE CHEESE

TACOS

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| PRIME RIB
3 white corn tortillas, house smoked prime rib, pico de gallo, baja slaw, pickled onions, cotija cheese, chipotle aioli | 16 |
| BLACKENED SHRIMP
3 flour tortillas with blackened shrimp, baja slaw, pickled red onions, pico de gallo & avocado aioli | 16 |
| ATLANTIC COD
choice of 3 fried or grilled fish tacos in flour tortillas, pickled onions, baja slaw, pico de gallo & chipotle aioli | 16 |

AVAILABLE AFTER 4:00PM

DINNER

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| SCOTTSDALE FISH FRY
local beer-battered cold-water cod, fried golden brown served with french fries, coleslaw & tartar sauce | 22 | ATLANTIC SALMON*
seared atlantic salmon, leek and parmesan risotto cake, sauteed broccolini, roasted tomatoes, saffron aioli | 28 |
| BABY BACK RIBS
1/2 rack coffee rubbed smoked baby back ribs served with pineapple coleslaw and potato wedges | 26 | 8OZ FILET MIGNON*
chive mashed potatoes, sauteed spinach, clamshell mushrooms, cabernet demi-glace | 50 |
| PASTA AND MEATBALLS
bucatini pasta, meatballs, tomato sauce, fresh ricotta, parmesan, basil | 23 | | |

DESSERT

- ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM
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| WARM CAST IRON CHOCOLATE CHIP COOKIE | 10 |
| CHOCOLATE LAVA CAKE | 10 |
| TRIPLE BERRY CRUMBLE | 10 |

Any split order will be subject to a \$3.00 fee. 24% service charge 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.

BREAKFAST

SERVED UNTIL 11:00A.M. 7 DAYS A WEEK

YOGURT PARFAIT greek yogurt, fresh berries & granola	8
STEEL-CUT OATMEAL milk, almonds, dried cranberries, brown sugar	8
BUTTERMILK PANCAKES three fluffy pancakes with warm maple syrup ADD BLUEBERRIES.....+\$1.50	10
BELGIAN WAFFLE belgian waffle with warm maple syrup & butter	12
BREAKFAST SANDWICH* scrambled eggs, ham, bacon or sausage on a english muffin with choice of cheese with country potatoes	10
TRADITIONAL BREAKFAST* two eggs any style with your choice of grilled honey ham, apple-wood smoked bacon or link sausage, country potatoes & choice of toast	12

BREAKFAST BURRITO scrambled eggs, chorizo sausage, onions, country potatoes, peppers, green chiles, jack & cheddar cheeses, wrapped in a flour tortilla	8
AVOCADO TOAST* multigrain toast, smashed avocado, sliced tomato, applewood smoked bacon, two eggs any style with country potatoes	14
VEGGIE FRITTATA tomatoes, green chiles, onions, mushrooms & peppers topped with avocado & feta cheese, served with country potatoes & choice of toast	11
MEAT LOVERS OMELET bacon, sausage, ham and swiss cheese, country potatoes & choice of toast	14
MILE HIGH OMELET peppers, onions, ham, cheddar & jack cheeses with country potatoes & choice of toast	12

EGGS BENEDICT* two poached eggs topped with hollandaise sauce on seared canadian bacon toasted english muffin, served with country potatoes	14
CORNED BEEF HASH* house braised angus corned beef chopped, grilled onions & fried potatoes with two eggs any style & choice of toast	14

ADDITIONS & BEVERAGES

Honey ham, bacon, link sausage	4.5
Country style potatoes	4
Toast, bagel or english muffin	2
Orange, cranberry, or apple juice	4
Coffee, tea or hot chocolate	3

DYNAMITE DRINKS

Raspberry or Peach Lemonade	5	Blended Mint Lemonade	5	Pepsi, Diet Pepsi, Sierra Mist,	4
Prickly Pear Iced Tea	5	San Pellegrino	5	Diet Sierra Mist Dr. Pepper, Mtn Dew,	7
Raspberry or Peach Iced Tea	5	Fresh Brewed Orange Pekoe Black Tea	5	Arnold Palmer, Lemonade	4

DRAUGHT BEER

Coors Light	7
Michelob Ultra	7
Lagunitas IPA	8
Mother Road Tower Station IPA	8
Blue Moon	8
Scottsdale Blonde	8
Church Music Hazy IPA	8
Stella Artois	8
Guinness Draught Can	8

BOTTLED BEER

Coors Light	6
Miller Lite	6
Bud or Bud Light	6
O'Doul's NA	6
Corona	8
Fat Tire	8
Heineken 00	8
Kilt Lifter	8
Amstel Light	8
Angry Orchard Cider	8
Dechutes Fresh Squeezed IPA	8
Dos Equis	8
Modelo	8
Pacifico	8
Holiday Gluten Free Beer	8

Blonde | IPA | Stout

BUBBLY WINE

Veuve Cliquot Brut, Champagne France 750 ML	150
Korbel Brut 750 ML / Split	45 10
Chandon Brut Napa Split	14
Mionetto Prosecco, Italy Split	14
Jaume Serra Cristalino, Brut, 750 ML	28

SPECIALTY COCKTAILS

DON JULIO "1942" MARGARITA don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon margarita glass with a lime garnish	28	AMARETTO SOUR amaretto disarrano, jack bonded, lemon juice, simple syrup. garnish with a dash of bitters, lemon twist, luxardo cherry.	14
SPICY MANGO MARGARITA ghost tequila, carpano bitters, mango puree, and lime juice with a tajin rim, lime garnish	14	ESPRESSO MARTINI baileys, salted caramel, vodka espresso martini	14
DELOLA L'ORANGE SPRITZ crafted with premium amaro, orange & passion fruit, garnish with an orange/lemon slice	14	MAPLE OLD FASHION woodford reserve, angostura bitters, vermont maple organic syrup and orange peel served over an ice sphere	14
STRAWBERRY MOJITO fresh mint, strawberries, lime juice, simple syrup, bacardi silver & club soda. lime, mint, strawberry garnish	14	COSMOPOLITAN MARTINI hanson's organic vodka, cointreau, pom pomegranate, cranberry & fresh lime juice	14
LAST WORD botanist gin, green chartreuse, maraschino liquor, freshly squeezed lime, garnished with a luxardo cherry	14	DARK & STORMY goslings' rum, three dashes of bitters, a splash of fresh lime juice & ginger beer	14

SIGNATURE COCKTAIL

PRICKLY PEAR MARGARITA casamigos reposado tequila, cointreau, muddled lime, prickly pear nectar & grand marnier float	14
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RED WINE

Sangria	Glass 9
Meiomi, Pinot Noir, California	12 46
Sonoma Cutrer, Pinot Noir, Russian River Valley	14 56
Benton Lane, Pinot Noir, Willamette Valley, Oregon	15 57
Stag's Leap Hands of Time, Red Blend, Napa Valley	15 57
Conundrum, Red Blend, California	13 52
Nieto Senetiner, Mendoza, Argentina	10 38
Quilt, Cabernet, Napa Valley	15 57
Kendall Jackson, Cabernet, Vintners Reserve	14 56
Stag's Leap Artemis, Cabernet, Napa Valley	120

WHITE WINE

Bieler Sabine Rose, France	10 38
Whispering Angel, France	16 58
Terlato Pinot Grigio, Italy	12 46
Ferrari Carano, Sauvignon Blanc, Sonoma	10 38
Kim Crawford, Sauvignon Blanc, Marlborough	12 46
Cakebread, Sauvignon Blanc, Napa Valley	17 60
Kendall Jackson, Chardonnay, Santa Maria Valley	12 46
Sonoma Cutrer, Chardonnay, Russian River	14 56
Rombauer, Chardonnay, Carneros	18 62

TRINITY OAKS HOUSE WINE

GLASS 8 | BOTTLE 28

CHARDONNAY | PINOT GRIGIO | MERLOT | CABERNET SAUVIGNON | PINOT NOIR

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