



OPEN TO THE PUBLIC
BREAKFAST | LUNCH | DINNER

10320 EAST DYNAMITE BLVD
SCOTTSDALE, AZ 85262

DYNAMITE GRILLE

AT TROON NORTH

STARTERS

- | | | | | | |
|--|-----------|---|-----------|--|-----------|
| 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 | CRISPY CALAMARI
piquillo peppers, chipotle aioli, cocktail sauce and lemon wedges | 15 | AHI TUNA TATAKI*
seared rare blackened ahi tuna, roasted tomatillo wasabi sauce with daikon radish sprouts | 15 |
| HUMMUS
house-made hummus served with grilled asparagus, carrots, fresh cucumber & grilled pita bread | 9 | CHICKEN WINGS
choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot & celery sticks | 14 | POTATO WEDGES
garlic-parmesan potato wedges, caramelized onion dip, chives | 9 |
| | | CAPRESE FLATBREAD
basil pesto, grilled chicken, grape tomatoes, fresh mozzarella, balsamic reduction | 15 | | |

SALADS

- | | | | | | |
|---|-----------|---|-----------|--|-----------|
| ASIAN SALAD
napa cabbage, romaine, shredded carrots, cilantro, crispy wonton, rice noodles, hoisin dressing | 12 | SPINACH QUINOA SALAD
fresh organic spinach, quinoa, almond brittle, feta cheese, strawberries, poppy-seed vinaigrette | 15 | PINNACLE CAESAR SALAD
romaine lettuce, croutons, parmesan cheese & classic caesar dressing | 10 |
| 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 | ADD PROTEIN TO ANY SALAD
GRILLED CHICKEN +8 SALMON* +11 SHRIMP +9 | |

SANDWICHES

INCLUDES CHOICE OF SIDE

- | | | | |
|--|-----------|--|-----------|
| 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
panko crusted chicken breast, tangy slaw, horseradish pickles, Swiss cheese, chipotle aioli on a toasted Italian roll | 16 |
| TOMAHAWK TURKEY CLUB
turkey, apple-wood smoked bacon, swiss cheese, mayonnaise, lettuce & tomatoes, on artisan honey wheat toast | 15 | 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 | | |
| CUBANO
smoked pulled pork, sliced ham, swiss cheese, pickles, mustard, mayo | 16 | | |

CHOICE OF SIDE

FRENCH FRIES | SWEET POTATO FRIES
COLE SLAW | COTTAGE CHEESE

TACOS

- | | |
|---|-----------|
| 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 |
| MAHI MAHI
choice of 3 fried or grilled fish tacos in flour tortillas, pickled onions, baja slaw, pico de gallo & chipotle aioli | 16 |

DESSERT

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

AVAILABLE AFTER 4:00PM

DINNER

- | | | | |
|---|-----------|--|-----------|
| TROON NORTH 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 | | |

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

BREAKFAST BURRITO	10
scrambled eggs, chorizo sausage, onions, country potatoes, peppers, green chiles, jack & cheddar cheeses, wrapped in a flour tortilla	
AVOCADO TOAST*	14
multigrain toast, smashed avocado, sliced tomato, applewood smoked bacon, two eggs any style with country potatoes	
VEGGIE FRITTATA	11
tomatoes, green chiles, onions, mushrooms & peppers topped with avocado & feta cheese, served with country potatoes & choice of toast	
MEAT LOVERS OMELET	14
bacon, sausage, ham and swiss cheese, country potatoes & choice of toast	
MILE HIGH OMELET	12
peppers, onions, ham, cheddar & jack cheeses with country potatoes & choice of toast	

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

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	4

DYNAMITE DRINKS

Raspberry or Peach Lemonade	5	San Pellegrino	7	Diet Sierra Mist, Dr. Pepper, Mtn Dew,
Prickly Pear Iced Tea	5	Fresh Brewed Unsweetened Iced Tea	4	Arnold Palmer, Lemonade
Raspberry or Peach Iced Tea	5	Pepsi, Diet Pepsi, Sierra Mist	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 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 Blonde	8

SPECIALTY COCKTAILS

DON JULIO "1942" MARGARITA	28	MAPLE OLD FASHION	14
don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon margarita glass with a lime garnish		woodford reserve, angostura bitters, vermont maple organic syrup and orange peel served over an Ice sphere	
DELOLA L'ORANGE SPRITZ	14	COSMOPOLITAN MARTINI	14
crafted with premium amaro, orange & passion fruit, garnish with an orange/lemon slice		hanson's organic vodka, cointreau, pom pomegranate, cranberry & fresh lime juice	
LAST WORD	14	19TH HOLE	14
botanist gin, green chartreuse, maraschino liquor, freshly squeezed lime, garnished with a luxardo cherry		tito's vodka, triple sec, amaretto, cranberry juice, & orange juice	
ESPRESSO MARTINI	14	PRICKLY PEAR MULE	14
baileys, salted caramel, vodka espresso martini		Casamigo's Anejo, prickly pear puree, agave nectar, lemon wedges, ginger beer, and sprinkle of chipotle powder	

SIGNATURE COCKTAIL

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

RED WINE

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

WHITE WINE

Bieler Sabine Rose, <i>France</i>	10 38
Whispering Angel, <i>France</i>	16 58
Beringer, Pinot Grigio, <i>California</i>	10 38
Dreaming Tree Sauvignon Blanc	8 28
Ferrari Carano, Sauvignon Blanc, <i>Sonoma</i>	10 38
Kim Crawford, Sauvignon Blanc, <i>Marlborough</i>	12 46
Cakebread, Sauvignon Blanc, <i>Napa Valley</i>	17 60
Kendall Jackson, Chardonnay, <i>Santa Maria Valley</i>	12 46
Sonoma Cutrer, Chardonnay, <i>Russian River</i>	14 56
Rombauer, Chardonnay, <i>Carneros</i>	18 62

BUBBLY WINE

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

TRINITY OAKS HOUSE WINE

GLASS 8 | BOTTLE 28

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

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