



**DYNAMITE  
GRILLE**  
AT TROON NORTH

**STARTERS**

<b>NACHOS</b> house queso, pico de gallo, fresh jalapeños, sour cream, pickled red onions and fire roasted salsa ADD CHICKEN +\$8   SMOKED PRIME RIB +\$12	<b>10</b>	<b>POTATO WEDGES</b> garlic-parmesan potato wedges, caramelized onion dip, chives	<b>10</b>	<b>AHI TUNA TATAKI*</b> seared rare blackened ahi tuna, roasted tomatillo wasabi sauce with daikon radish sprouts	<b>15</b>
<b>HUMMUS</b> house-made hummus, grilled zucchini, roasted cauliflower, sweet peppers, grilled carrots, fresh cucumbers, grilled pita	<b>10</b>	<b>CHICKEN WINGS</b> choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot, celery sticks	<b>14</b>	<b>PRETZEL BITES</b> garlic-herb butter, queso, local ipa mustard	<b>10</b>
<b>CRISPY CALAMARI</b> piquillo peppers, chipotle aioli, cocktail sauce, lemon wedges	<b>15</b>	<b>PEPPERONI FLATBREAD</b> tomato sauce, mozzarella, pepperoni, fresh basil, Mike's hot honey	<b>15</b>	<b>FRIED PICKLE CHIPS</b> chipotle ranch dipping sauce	<b>10</b>
				<b>DEVILED EGG OF THE DAY</b>	<b>6</b>

**SALADS & SOUP**

<b>CACTUS BOB COBB</b> romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg, blue cheese crumbles with choice of dressing	<b>15</b>	<b>PINNACLE CAESAR</b> romaine lettuce, croutons, parmesan cheese, classic caesar dressing	<b>10</b>	<b>BRISKET CHILI</b> 8 cup   10 bowl house smoked brisket chili with beans, shredded jack & cheddar cheese, diced red onions	
<b>SPINACH QUINOA</b> fresh organic spinach, quinoa, almond brittle, feta cheese, strawberries, poppy-seed vinaigrette	<b>15</b>	<b>CHOPPED ANTIPASTO</b> romaine, salami, capicola, black forest ham, mozzarella, grape tomatoes, red onion, giardiniera, champagne vinaigrette	<b>15</b>		
<b>WEDGE</b> point Reyes bleu cheese, applewood smoked bacon, grape tomatoes, bleu cheese dressing, pickled onions	<b>12</b>	<b>SOUTHWEST</b> chopped romaine, roasted corn, black beans, tomatoes, avocado, cotija, tortilla strips, chipotle ranch	<b>12</b>		

**ADD PROTEIN TO ANY SALAD**

GRILLED CHICKEN +8 | SALMON\* +11  
SHRIMP +9

**HANDHELDS**

**INCLUDES CHOICE OF SIDE**

<b>ANGUS BEEF SLIDERS*</b> 3 grilled angus beef sliders with caramelized onions, truffled gouda, 1000 island on toasted brioche rolls	<b>18</b>	<b>CHICKEN SANDWICH</b> panko crusted chicken breast, tangy slaw, horseradish pickles, swiss cheese, chipotle aioli on a toasted Italian roll	<b>16</b>
<b>AHI TUNA SLIDERS*</b> 2 blackened Ahi tuna sliders seared rare, grilled tomatoes, crispy shallots, mixed greens and roasted jalapeño aioli on toasted brioche rolls	<b>16</b>	<b>ITALIAN GRINDER</b> genoa salami, capicola, smoked ham, provolone cheese, leaf lettuce, tomatoes, red onion, giardiniera, red wine vinaigrette, garlic-oregano, extra virgin olive oil on a Italian roll	<b>16</b>
<b>TOMAHAWK TURKEY CLUB</b> turkey, apple-wood smoked bacon, swiss cheese, mayonnaise, lettuce & tomatoes, on artisan honey wheat toast	<b>15</b>	<b>THE BLAT</b> ciabatta, applewood smoked bacon, lettuce, tomato, avocado, chipotle aioli ADD: GRILLED CHICKEN +8   SALMON* +11	<b>12</b>
<b>TROON BURGER*</b> 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	<b>18</b>	<b>BUFFALO CHICKEN WRAP</b> romaine, parmesan cheese, caesar dressing, grilled chicken breast tossed in buffalo sauce, wrapped in a flour tortilla	<b>16</b>
<b>SMOKED BRISKET</b> ½ lb. house smoked brisket, brioche bun, house chipotle bbq sauce, horseradish pickles, slaw, pickled red onions	<b>20</b>		
<b>CLASSIC REUBEN</b> smoked corned beef brisket with melted swiss, sauerkraut, 1000 island on artisan marble rye bread	<b>16</b>		

**AVAILABLE AFTER 4:00PM**

<b>TROON NORTH FISH FRY</b> local beer-battered cold-water cod, fried golden brown served with french fries, coleslaw & tartar sauce	<b>22</b>	<b>CAVATELLI PASTA</b> mushrooms, spinach, tomatoes, grilled chicken, parmesan cream, chili flakes, toasted panko breadcrumbs, shaved parmesan, grilled ciabatta	<b>23</b>
<b>12oz RIBEYE*</b> 12oz ribeye, truffle scented mashed potatoes, sauteed broccolini, beech mushrooms, cabernet demi-glace	<b>54</b>	<b>ATLANTIC SALMON*</b> pistachio crusted salmon, balsamic roasted brussels sprouts, baby carrots, roasted cauliflower puree, chive oil	<b>28</b>

**TACOS**

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

**SIDES**

FRENCH FRIES | SWEET POTATO FRIES  
COLE SLAW | COTTAGE CHEESE

**DESSERT**

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM

<b>WARM CAST IRON CHOCOLATE CHIP COOKIE</b>	<b>10</b>
<b>CHOCOLATE LAVA CAKE</b>	<b>10</b>
<b>TRIPLE BERRY CRUMBLE</b>	<b>10</b>

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

<b>TRADITIONAL BREAKFAST*</b>	12
two eggs any style with your choice of meat, country potatoes, choice of toast	
<b>BREAKFAST SANDWICH*</b>	12
scrambled eggs, ham, bacon or sausage on an english muffin with choice of cheese with country potatoes	
<b>BREAKFAST BURRITO</b>	12
scrambled eggs, chorizo sausage, onions, country potatoes, peppers, green chiles, jack & cheddar cheeses, wrapped in a flour tortilla	
<b>AVOCADO TOAST*</b>	15
multigrain toast, smashed avocado, sliced tomato, applewood smoked bacon, two eggs any style with country potatoes	
<b>CORNED BEEF HASH*</b>	16
smoked corned beef chopped, grilled onions & fried potatoes with two eggs any style, choice of toast	

<b>VEGGIE FRITTATA</b>	12
tomatoes, green chiles, onions, mushrooms & peppers topped with avocado, feta cheese, served with country potatoes, choice of toast	
<b>MEAT LOVERS OMELET</b>	15
bacon, sausage, ham and swiss cheese, country potatoes, choice of toast	
<b>MILE HIGH OMELET</b>	12
peppers, onions, ham, cheddar & jack cheeses with country potatoes, choice of toast	
<b>EGGS BENEDICT*</b>	14
two poached eggs, hollandaise sauce, canadian bacon, english muffin, served with country potatoes	

<b>YOGURT PARFAIT</b>	8
greek yogurt, fresh berries, granola	
<b>STEEL-CUT OATMEAL</b>	8
milk, almonds, dried cranberries, brown sugar	
<b>BUTTERMILK PANCAKES</b>	10
three fluffy pancakes with warm maple syrup ADD BLUEBERRIES.....+\$1.50	
<b>BELGIAN WAFFLE</b>	12
belgian waffle with warm maple syrup, butter	

### ADDITIONS & BEVERAGES

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

## DYNAMITE DRINKS

### 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

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

### SPECIALTY COCKTAILS

<b>DON JULIO "1942" MARGARITA</b>	30	<b>COSMOPOLITAN</b>	16
don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon margarita glass with a lime garnish		hanson's organic vodka, cointreau, pom pomegranate, splash of cranberry juice, fresh lime juice served in a martini glass up	
<b>SUNSET PALOMA</b>	16	<b>PINNACLE'S 19TH HOLE</b>	16
casamigos blanco tequila, fresh lime juice, fever-tree sparkling pink grapefruit		titos vodka, triple sec, amaretto, cranberry juice, orange juice	
<b>TEE TIME APEROL SPRITZ</b>	16	<b>PAR-TEE ESPRESSO MARTINI</b>	16
aperol, prosecco sparkling wine, sparkling water		baileys, salted caramel, vodka, espresso served up	
<b>BIRDIE BLISS</b>	16	<b>FAIRWAY SUNRISE</b>	16
zesty limoncello, a touch of rosemary, fresh lemon, honey, traveller whiskey on the rocks		bacardi, mango, pineapple, malibu rum	
<b>WHISTLE PIGGY OLD FASHION</b>	16	<b>DARK &amp; STORMY</b>	16
whistle piggy, angostura bitters, whistle pig vermont organic maple syrup, muddled luxardo cherry, orange peel		gosling rum, bitters, a splash of fresh lime juice, ginger beer	

### 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

### SIGNATURE COCKTAIL

<b>PRICKLY PEAR MARGARITA</b>	16
casamigos reposado tequila, triple sec, fresh sour, lime juice, prickly pear nectar & grand marnier	

### RED WINE

Bieler Sabine Rose, <i>France</i>	10   38
Whispering Angel, <i>France</i>	16   62
Red Sangria	10 glass
Benton Lane, Pinot Noir, <i>Willamette Valley</i>	15   58
Hands of Time Red Blend, <i>Napa Valley</i>	15   58
Conundrum, Red Blend, <i>California</i>	13   52
Quilt, Cabernet, <i>Napa Valley</i>	15   58
Kendall Jackson, Cabernet, <i>Vintners Reserve</i>	14   56

### WHITE WINE

Terlato Pinot Grigio, <i>Italy</i>	12   46
Oyster Bay, Sauvignon Blanc, <i>Marlborough</i>	8   28
Ferrari Carano, Sauvignon Blanc, <i>Sonoma</i>	11   42
Kim Crawford, Sauvignon Blanc, <i>Marlborough</i>	12   46
Cakebread Sauvignon Blanc, <i>Napa Valley</i>	17   64
Kendall Jackson, Chardonnay, <i>Santa Maria Valley</i>	13   52
Sonoma Cutrer, Chardonnay, <i>Russian River</i>	14   54
Rombauer Chardonnay, <i>Carneros</i>	17   64

### BUBBLY WINE

Veuve Cliquot Brut, <i>Champagne France 750 ML</i>	150
Korbel Brut 750 ML / <i>Split</i>	45   12
Chandon Brut <i>Napa Split</i>	16
Mionetto Prosecco, <i>Italy Split</i>	16
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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