

OPEN TO THE PUBLIC
BREAKFAST | LUNCH | DINNER



10320 EAST DYNAMITE BLVD
SCOTTSDALE, AZ 85262

DYNAMITE
GRILLE
AT TROON NORTH

STARTERS

NACHOS	10	CRISPY CALAMARI	15	PRETZEL BITES	10
house queso, pico de gallo, fresh jalapeños, sour cream, pickled red onions and fire roasted salsa		piquillo peppers, chipotle aioli, cocktail sauce, lemon wedges		garlic-herb butter, queso, local ipa mustard	
ADD CHICKEN +\$8					
HUMMUS	10	CHICKEN WINGS	14	DEVEILED EGG OF THE DAY	6
house-made hummus, grilled zucchini, roasted cauliflower, sweet peppers, grilled carrots, fresh cucumbers, grilled pita		choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot, celery sticks			
		PEPPERONI FLATBREAD	15		
		tomato sauce, mozzarella, pepperoni, fresh basil, Mike's hot honey			

SALADS

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

ADD PROTEIN TO ANY SALAD

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

HANDHELDS

INCLUDES CHOICE OF SIDE

ANGUS BEEF SLIDERS*	18	ITALIAN GRINDER	16
3 grilled angus beef sliders with caramelized onions, truffled gouda, 1000 island on toasted brioche rolls		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	
TOMAHAWK TURKEY CLUB	15	THE BLAT	12
turkey, apple-wood smoked bacon, swiss cheese, mayonnaise, lettuce & tomatoes, on artisan honey wheat toast		ciabatta, applewood smoked bacon, lettuce, tomato, avocado, chipotle aioli	
TROON BURGER*	18	ADD: GRILLED CHICKEN +8 SALMON* +11	
½ lb. certified angus beef, roasted garlic aioli, sliced tomato, green leaf lettuce, red onion, brioche bun		BUFFALO CHICKEN WRAP	16
ADD CHOICE OF CHEESE, BACON, GRILLED ONIONS, SAUTEED MUSHROOMS, FRIED EGG OR AVOCADO +\$1.50 EA		romaine, parmesan cheese, caesar dressing, grilled chicken breast tossed in buffalo sauce, wrapped in a flour tortilla	
CLASSIC REUBEN	16		
smoked corned beef brisket with melted swiss, sauerkraut, 1000 island on artisan marble rye bread			
CHICKEN SANDWICH	16		
panko crusted chicken breast, tangy slaw, horseradish pickles, swiss cheese, chipotle aioli on a toasted Italian roll			

SIDES

FRENCH FRIES | SWEET POTATO FRIES
COLE SLAW | COTTAGE CHEESE

TACOS

CHICKEN TINGA	16
3 flour tortillas, shredded chicken tinga, pico de gallo, baja slaw, pickled onions, cotija cheese, chipotle aioli	
BLACKENED SHRIMP	16
3 flour tortillas with blackened shrimp, baja slaw, pickled red onions, pico de gallo, avocado aioli	
MAHI MAHI	16
choice of 3 fried or grilled fish tacos in flour tortillas, pickled onions, baja slaw, pico de gallo, chipotle aioli	

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

ENTRÉES

TROON NORTH FISH FRY	22	HONEY-LEMON GLAZED SALMON*	28
local beer-battered cold-water cod, fried golden brown served with french fries, coleslaw & tartar sauce		saffron couscous, asparagus, heirloom cherry tomatoes, honey-lemon glaze	
PRIME 8oz FLAT IRON STEAK*	36	SHRIMP PESTO PASTA	23
roasted fingerling potatoes, grilled zucchini, sundried tomato chimichurri		bucatini pasta, basil pesto, baby spinach, heirloom cherry tomatoes, pistachio, ricotta cheese	

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

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

VEGGIE FRITTATA	12
tomatoes, green chiles, onions, mushrooms & peppers topped with avocado, feta cheese, served with country potatoes, choice of toast	
MEAT LOVERS OMELET	15
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, hollandaise sauce, canadian bacon, english muffin, served with country potatoes	

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	

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

BOTTLED BEER

Coors Light	6
Miller Lite	6
Bud or Bud Light	6
Michelob Ultra 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

Fresh Brewed Unsweetened Iced Tea	4
Lemonade	4
Arnold Palmer	4

Elevate your beverage with a fruit syrup \$1
Mango, Peach, Prickly Pear, Raspberry or Strawberry Syrup

Fountain Soda - Pepsi, Diet Pepsi,	
Sierra Mist, Dr. Pepper, Mountain Dew	4
San Pellegrino	7

SPECIALTY COCKTAILS

DON JULIO “1942” MARGARITA	30
don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon margarita glass with a lime garnish	
SUNSET PALOMA	16
casamigos blanco tequila, fresh lime juice, fever-tree sparkling pink grapefruit	
TEE TIME APEROL SPRITZ	16
aperol, prosecco sparkling wine, sparkling water	
WHISTLE PIGGY OLD FASHION	16
whistle piggy, angostura bitters, whistle pig vermont organic maple syrup, muddled luxardo cherry, orange peel	

COSMOPOLITAN	16
hanson’s organic vodka, cointreau, pom pomegranate, splash of cranberry juice, fresh lime juice served in a martini glass up	
SPICY MANGO MARGARITA	16
ghost tequila, carpano bitter, mango & lime	
PAR-TEE ESPRESSO MARTINI	16
baileys, salted caramel, vodka, espresso served up	
MEZCAL STRAWBERRY MARGARITA	16
mezcal, fresh strawberries, agave, mint & lime	
HUGO SPRITZ	16
st. germain, prosecco, soda, and mint	

SIGNATURE COCKTAIL

PRICKLY PEAR MARGARITA	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
Stag’s Leap Artemis, Cabernet, <i>Napa Valley</i>	140

WHITE WINE

Terlato Pinot Grigio, <i>Italy</i>	12 46
Beringer Pinot Grigio, <i>California</i>	10 38
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</i> 750 ML	150
Korbel Brut 750 ML / <i>Split</i>	45 12
Chandon Brut <i>Napa Split</i>	16
Mionetto Prosecco, <i>Italy</i> 750 ML / <i>Split</i>	65 16
Jaume Serra Cristalino, Brut, 750 ML	28

TRINITY OAKS HOUSE WINE

GLASS 8 | BOTTLE 28

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

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