

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 TINGA +\$8 | SMOKED PRIME RIB +\$12
- HUMMUS

house-made hummus, grilled zucchini, roasted cauliflower, sweet peppers, grilled carrots, fresh cucumbers, grilled pita
- CRISPY CALAMARI

piquillo peppers, chipotle aioli, cocktail sauce, lemon wedges

- CHICKEN WINGS *GF*

choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot, celery sticks
- ITALIAN SAUSAGE & PIQUILLO PEPPER FLATBREAD

tomato sauce, mozzarella, Italian sausage, piquillo peppers, mike’s hot honey
- PRETZEL BITES

garlic-herb butter, queso, local ipa mustard

- TUNA POKE*

yellowfin tuna, avocado, heirloom cherry tomatoes, red onion, cilantro, kaiware sprouts, sesame seeds, ponzu, sriracha, wonton chips
- MEXICAN STREET CORN DIP

roasted sweet corn, cotija, cream cheese, sour cream, cilantro, chipotle, tortilla chips
- DEVILED EGG OF THE DAY

ask your server

SALADS & SOUP

- CACTUS BOB COBB *GF*

romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg, blue cheese crumbles with choice of dressing
- SPINACH QUINOA *GF*

fresh organic spinach, quinoa, almond brittle, feta cheese, strawberries, poppy-seed vinaigrette
- WEDGE *GF*

point reyes bleu cheese, applewood smoked bacon, grape tomatoes, bleu cheese dressing, pickled onions

ADD PROTEIN TO ANY SALAD

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

- PINNACLE CAESAR

romaine lettuce, croutons, parmesan cheese, classic caesar dressing
- CHOPPED ANTIPASTO *GF*

romaine, salami, capicola, black forest ham, mozzarella, grape tomatoes, red onion, giardiniera, champagne vinaigrette
- SOUTHWEST

chopped romaine, roasted corn, black beans, tomatoes, avocado, cotija, tortilla strips, chipotle ranch

- BUTTERNUT SQUASH *GF*

arcadian spring mix, roasted butternut squash, granny smith apple, dried cranberries, shaved red onion, goat cheese crumbles, candied walnuts and vanilla vinaigrette
- ROASTED BEET *GF*

arcadian spring mix, roasted red beets, radish, toasted pistachios, goat cheese crumbles, green onions, red wine vinaigrette
- FRENCH ONION SOUP

swiss cheese, provolone cheese, garlic crostini

HANDHELDS

INCLUDES CHOICE OF SIDE

- TOMAHAWK TURKEY CLUB

turkey, apple-wood smoked bacon, swiss cheese, dijonnaise, lettuce & tomatoes, on artisan honey wheat toast
- 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
- SONORAN DOUBLE SMASH BURGER

(2) 4 oz beef patties, green chile, pepperjack cheese, shredded iceberg lettuce, sliced tomato, chipotle aioli, brioche bun
- BEEF SHORT RIB SLIDERS

smoked beef short rib, red dragon cheddar cheese, sliced tomato, crispy onion, garlic aioli, toasted brioche rolls
- CLASSIC REUBEN

smoked corned beef brisket with melted swiss, sauerkraut, 1000 island on artisan marble rye bread

- CHICKEN SANDWICH

panko crusted chicken breast, tangy slaw, horseradish pickles, swiss cheese, chipotle aioli on a toasted Italian roll
- ITALIAN GRINDER

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
- BUFFALO CHICKEN WRAP

romaine, parmesan cheese, caesar dressing, grilled chicken breast tossed in buffalo sauce, wrapped in a flour tortilla
- CHOPPED CHEESE SANDWICH

seasoned ground beef, onions, American cheese, shredded iceberg lettuce, sliced tomato, mayonnaise, ketchup on an Italian roll

SIDES

FRENCH FRIES | SWEET POTATO FRIES
COLE SLAW | COTTAGE CHEESE

TACOS

- CHICKEN TINGA

3 flour tortillas, shredded chicken tinga, pico de gallo, baja slaw, pickled onions, cotija cheese, chipotle aioli
- BLACKENED SHRIMP

3 flour tortillas with blackened shrimp, baja slaw, pickled red onions, pico de gallo, avocado aioli
- MAHI MAHI

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

SIDES NOT INCLUDED WITH TACOS

AVAILABLE AFTER 4:00PM

ENTRÉES

- TROON NORTH FISH FRY

local beer-battered cold-water cod, fried golden brown served with french fries, coleslaw & tartar sauce
- PRIME 8OZ FLAT IRON* *GF*

boursin whipped potatoes, asparagus, balsamic glazed heirloom cherry tomatoes, cabernet demi glace
- NY STRIP STEAK FRITES*

grilled 10oz new york strip, french fries, chimichurri
- BRAISED SHORT RIB RAGU WITH PAPPARDELLE PASTA

beef short ribs braised in red wine and tomato sauce, pappardelle pasta, parmesan, fresh ricotta

- RAINBOW TROUT AMANDINE*

crusted with toasted almonds, potatoes dauphinoise, sauteed green beans, lemon beurre blanc
- SESAME CRUSTED SALMON* *GF*

mirin glazed carrots, bok choy, grilled scallion risotto cake, miso-sesame vinaigrette
- SEARED SEABASS* *GF*

tomato-fennel broth, charred broccolini, caramelized onions, piquillo peppers, Sicilian lemon extra virgin olive oil

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

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.
GF = Gluten Free

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	
CORNE D BEEF HASH*	16
smoked corne d 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
Athletic IPA NA	6
Guinness Zero	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

BUBBLY WINE

Veuve Cliquot Brut, Champagne France 750 ML	150
Korbel Brut 750 ML / Split	45 12
Chandon Brut Napa Split	16
Candoni Moscato, Italy 187 ML / Split	14
Mionetto Prosecco, Italy 750 ML / Split	65 16
Jaume Serra Cristalino, Brut, 750 ML	28

Fresh Brewed Unsweetened Iced Tea	4	Fountain Soda - Pepsi, Diet Pepsi,	
Lemonade	4	Sierra Mist, Dr. Pepper, Mountain Dew	4
Arnold Palmer	4	San Pellegrino	7

SPECIALTY COCKTAILS

DON JULIO "1942" MARGARITA	30	APEROL SPRITZ	16
don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon margarita glass with a lime garnish		aperol, prosecco sparkling wine, sparkling water	
BLACKBERRY BOURBON SMASH	16	SPICY MANGO MARGARITA	16
travelers whiskey, fresh blackberry puree, fresh lemon juice & mint garnish		ghost tequila, carpano bitter, mango & lime	
PEACH GINGER LEMON DROP	16	ESPRESSO MARTINI	16
organic ginger vodka, peach puree, fresh lemon served in a coupe glass with a sugared rim		baileys, salted caramel, vodka, espresso served in a coupe glass	
COSMOPOLITAN	16	HUGO SPRITZ	16
hanson's organic vodka, cointreau, pom pomegranate, splash of cranberry juice, fresh lime juice served in a martini glass up		st. germain, prosecco, soda, and mint	
		TROON NORTH LONG ISLAND	16
		titos, bombay, bacardi, tres agaves with sour mix and splash of pepsi	

SIGNATURE COCKTAIL

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

RED WINE

Red Sangria	10 glass
Paul Hobb Felino, Mendoza Malbec	13 52
Benton Lane, Pinot Noir, Willamette Valley	15 58
Meiomi, Pinot Noir, California	13 52
Daou, Cabernet, Paso Robles	15 58
Conundrum, Red Blend, California	13 52
Quilt, Cabernet, Napa Valley	15 58
Kendall Jackson, Cabernet, Vintners Reserve	14 56
Frank Family, Carneros Pinot Noir, Sonoma	64
Stag's Leap Artemis, Cabernet, Napa Valley	140

ROSE & WHITE WINE

Bieler Sabine Rose, France	10 38
Whispering Angel, France	16 62
Terlato Pinot Grigio, Italy	12 46
Daou,Sauvignon, Paso Robles	13 52
Ferrari Carano, Sauvignon Blanc, North Coast	11 42
Kim Crawford, Sauvignon Blanc, Marlborough	12 46
Cakebread Sauvignon Blanc, Napa Valley	17 64
Kendall Jackson, Chardonnay, Santa Maria Valley	13 52
Sonoma Cutrer, Chardonnay, Russian River	14 54
Rombauer Chardonnay, Carneros	17 64

TRINITY OAKS HOUSE WINE

GLASS 8 | BOTTLE 28

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

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