

OPEN TO THE PUBLIC  
BREAKFAST | LUNCH | DINNER



10320 EAST DYNAMITE BLVD  
SCOTTSDALE, AZ 85262

## DYNAMITE GRILLE

AT TROON NORTH

### STARTERS

- |  |    |   |    |   |    |
|--|----|---|----|---|----|
| <b>NACHOS</b><br>house queso, pico de gallo, fresh jalapeños, sour cream, pickled red onions and fire roasted salsa<br>ADD CHICKEN TINGA +\$8   SMOKED PRIME RIB +\$12 | 10 | <b>CHICKEN WINGS</b> <i>GF</i><br>choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot, celery sticks    | 14 | <b>TUNA POKE*</b><br>yellowfin tuna, avocado, heirloom cherry tomatoes, red onion, cilantro, kaiware sprouts, sesame seeds, ponzu, sriracha, wonton chips | 15 |
| <b>HUMMUS</b><br>house-made hummus, grilled zucchini, roasted cauliflower, sweet peppers, grilled carrots, fresh cucumbers, grilled pita                               | 10 | <b>ITALIAN SAUSAGE &amp; PIQUILLO PEPPER FLATBREAD</b><br>tomato sauce, mozzarella, Italian sausage, piquillo peppers, mike's hot honey | 15 | <b>MEXICAN STREET CORN DIP</b><br>roasted sweet corn, cotija, cream cheese, sour cream, cilantro, chipotle, tortilla chips                                | 10 |
| <b>CRISPY CALAMARI</b><br>piquillo peppers, chipotle aioli, cocktail sauce, lemon wedges   | 15 | <b>PRETZEL BITES</b><br>garlic-herb butter, queso, local ipa mustard  | 10 | <b>DEVILED EGG OF THE DAY</b><br>inquire with your server   | 6  |

### SALADS & SOUP

#### ADD PROTEIN TO ANY SALAD

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

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|--|----|--|----|--|----|
| <b>CACTUS BOB COBB</b> <i>GF</i><br>romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg, blue cheese crumbles with choice of dressing | 15 | <b>PINNACLE CAESAR</b><br>romaine lettuce, croutons, parmesan cheese, classic caesar dressing  | 12 | <b>BUTTERNUT SQUASH</b> <i>GF</i><br>arcadian spring mix, roasted butternut squash, granny smith apple, dried cranberries, shaved red onion, goat cheese crumbles, candied walnuts and vanilla vinaigrette | 12 |
| <b>SPINACH QUINOA</b> <i>GF</i><br>fresh organic spinach, quinoa, almond brittle, feta cheese, strawberries, poppy-seed vinaigrette                                | 12 | <b>CHOPPED ANTIPASTO</b> <i>GF</i><br>romaine, salami, capicola, black forest ham, mozzarella, grape tomatoes, red onion, giardiniera, champagne vinaigrette | 15 | <b>ROASTED BEET</b> <i>GF</i><br>arcadian spring mix, roasted red beets, radish, toasted pistachios, goat cheese crumbles, green onions, red wine vinaigrette  | 12 |
| <b>WEDGE</b> <i>GF</i><br>point Reyes bleu cheese, applewood smoked bacon, grape tomatoes, bleu cheese dressing, pickled onions                                    | 12 | <b>SOUTHWEST</b><br>chopped romaine, roasted corn, black beans, tomatoes, avocado, cotija, tortilla strips, chipotle ranch                                   | 12 | <b>FRENCH ONION SOUP</b><br>swiss cheese, provolone cheese, garlic crostini  | 10 |

### HANDHELDS

#### INCLUDES CHOICE OF SIDE

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|--|----|--|----|
| <b>TOMAHAWK TURKEY CLUB</b><br>turkey, apple-wood smoked bacon, swiss cheese, dijonnaise, lettuce & tomatoes, on artisan honey wheat toast   | 15 | <b>CHICKEN SANDWICH</b><br>panko crusted chicken breast, tangy slaw, horseradish pickles, swiss cheese, chipotle aioli on a toasted Italian roll   | 16 |
| <b>TROON BURGER*</b><br>½ lb. certified angus beef, roasted garlic aioli, sliced tomato, green leaf lettuce, red onion, brioche bun<br>ADD CHOICE OF CHEESE, BACON, GRILLED ONIONS, SAUTEED MUSHROOMS, FRIED EGG OR AVOCADO +\$1.50 EA | 18 | <b>ITALIAN GRINDER</b><br>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 | 16 |
| <b>SONORAN DOUBLE SMASH BURGER</b><br>(2) 4 oz beef patties, green chile, pepperjack cheese, shredded iceberg lettuce, sliced tomato, chipotle aioli, brioche bun  | 18 | <b>BUFFALO CHICKEN WRAP</b><br>romaine, parmesan cheese, caesar dressing, grilled chicken breast tossed in buffalo sauce, wrapped in a flour tortilla  | 16 |
| <b>BEEF SHORT RIB SLIDERS</b><br>smoked beef short rib, red dragon cheddar cheese, sliced tomato, crispy onion, garlic aioli, toasted brioche rolls  | 18 | <b>CHOPPED CHEESE SANDWICH</b><br>seasoned ground beef, onions, american cheese, shredded iceberg lettuce, sliced tomato, mayonnaise, ketchup on an Italian roll   | 18 |
| <b>CLASSIC REUBEN</b><br>smoked corned beef brisket with melted swiss, sauerkraut, 1000 island on artisan marble rye bread   | 16 |  |    |

### TACOS

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

SIDES NOT INCLUDED WITH TACOS

### SIDES

FRENCH FRIES | SWEET POTATO FRIES  
COLE SLAW | COTTAGE CHEESE

#### AVAILABLE AFTER 4:00PM

### ENTRÉES

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|--|----|--|----|
| <b>TROON NORTH FISH FRY</b><br>local beer-battered cold-water cod, fried golden brown served with french fries, coleslaw & tartar sauce                  | 22 | <b>RAINBOW TROUT AMANDINE*</b><br>crusted with toasted almonds, potatoes dauphinoise, sauteed green beans, lemon beurre blanc                            | 28 |
| <b>PRIME 8OZ FLAT IRON*</b> <i>GF</i><br>boursin whipped potatoes, asparagus, balsamic glazed heirloom cherry tomatoes, cabernet demi glace              | 36 | <b>SESAME CRUSTED SALMON*</b> <i>GF</i><br>mirin glazed carrots, bok choy, grilled scallion risotto cake, miso-sesame vinaigrette                        | 28 |
| <b>NY STRIP STEAK FRITES*</b><br>grilled 10oz new york strip, french fries, chimichurri  | 38 | <b>SEARED SEABASS*</b> <i>GF</i><br>tomato-fennel broth, charred broccolini, caramelized onions, piquillo peppers, sicilian lemon extra virgin olive oil | 35 |
| <b>BRAISED SHORT RIB RAGU WITH PAPPARDELLE PASTA</b><br>beef short ribs braised in red wine and tomato sauce, pappardelle pasta, parmesan, fresh ricotta | 23 |  |    |

### DESSERT

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM

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

\*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

<b>TRADITIONAL BREAKFAST*</b> 12	<b>VEGGIE FRITTATA</b> 12	<b>YOGURT PARFAIT</b> 8
two eggs any style with your choice of meat, country potatoes, choice of toast	tomatoes, green chiles, onions, mushrooms & peppers topped with avocado, feta cheese, served with country potatoes, choice of toast	greek yogurt, fresh berries, granola
<b>BREAKFAST SANDWICH*</b> 12	<b>MEAT LOVERS OMELET</b> 15	<b>STEEL-CUT OATMEAL</b> 8
scrambled eggs, ham, bacon or sausage on a english muffin with choice of cheese with country potatoes	bacon, sausage, ham and swiss cheese, country potatoes, choice of toast	milk, almonds, dried cranberries, brown sugar
<b>BREAKFAST BURRITO</b> 12	<b>MILE HIGH OMELET</b> 12	<b>BUTTERMILK PANCAKES</b> 10
scrambled eggs, chorizo sausage, onions, country potatoes, peppers, green chiles, jack & cheddar cheeses, wrapped in a flour tortilla	peppers, onions, ham, cheddar & jack cheeses with country potatoes, choice of toast	three fluffy pancakes with warm maple syrup ADD BLUEBERRIES.....+\$1.50
<b>AVOCADO TOAST*</b> 15	<b>EGGS BENEDICT*</b> 14	<b>BELGIAN WAFFLE</b> 12
multigrain toast, smashed avocado, sliced tomato, applewood smoked bacon, two eggs any style with country potatoes	two poached eggs, hollandaise sauce, canadian bacon, english muffin, served with country potatoes	belgian waffle with warm maple syrup, butter
<b>CORNERED BEEF HASH*</b> 16	<b>ADDITIONS &amp; BEVERAGES</b>	
smoked corned beef chopped, grilled onions & fried potatoes with two eggs any style, choice of toast	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

<b>DON JULIO "1942" MARGARITA</b> 30	<b>APEROL SPRITZ</b> 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
<b>BLACKBERRY BOURBON SMASH</b> 16	<b>SPICY MANGO MARGARITA</b> 16
travelers whiskey, fresh blackberry puree, fresh lemon juice & mint garnish	ghost tequila, carpano bitter, mango & lime
<b>PEACH GINGER LEMON DROP</b> 16	<b>ESPRESSO MARTINI</b> 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
<b>COSMOPOLITAN</b> 16	<b>HUGO SPRITZ</b> 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
	<b>TROON NORTH LONG ISLAND</b> 16
	titos, bombay, bacardi, tres agaves with sour mix and splash of pepsi

### SIGNATURE COCKTAIL

<b>PRICKLY PEAR MARGARITA</b> 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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