

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 | 10 | CHICKEN WINGS <i>GF</i>
choice of jamaican jerk, buffalo, chipotle bbq or golden mustard with ranch, carrot, celery sticks | 14 | CAPRESE SALAD
heirloom tomato, fresh mozzarella, basil, red onion, baby arugula, prickly pear vinaigrette, extra virgin olive oil | 12 |
| HUMMUS
house-made hummus, grilled zucchini, roasted cauliflower, sweet peppers, grilled carrots, fresh cucumbers, grilled pita | 10 | MEAT LOVERS FLATBREAD
Italian sausage, pepperoni, bacon, tomato sauce, mozzarella, mike's hot honey | 15 | MEXICAN STREET CORN DIP
roasted sweet corn, cotija, cream cheese, sour cream, cilantro, chipotle, tortilla chips | 10 |
| CRISPY CALAMARI
piquillo peppers, chipotle aioli, cocktail sauce, lemon wedges | 15 | PRETZEL BITES
garlic-herb butter, queso, local ipa mustard | 10 | DEVILED EGG OF THE DAY
inquire with your server | 6 |

SALADS

ADD PROTEIN TO ANY SALAD GRILLED CHICKEN +8 | SALMON* +11 SHRIMP +9

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

HANDHELDS

INCLUDES CHOICE OF SIDE

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|--|----|--|----|
| TOMAHAWK TURKEY CLUB
turkey, apple-wood smoked bacon, swiss cheese, dijonaise, lettuce & tomatoes, on artisan honey wheat toast | 15 | 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 | 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 | BUFFALO CHICKEN WRAP
romaine, parmesan cheese, caesar dressing, grilled chicken breast tossed in buffalo sauce, wrapped in a flour tortilla | 16 |
| SONORAN DOUBLE SMASH BURGER
(2) 4 oz beef patties, green chile, pepperjack cheese, shredded iceberg lettuce, sliced tomato, chipotle aioli, brioche bun | 18 | CHOPPED CHEESE SANDWICH
seasoned ground beef, onions, american cheese, shredded iceberg lettuce, sliced tomato, mayonnaise, ketchup on an Italian roll | 18 |
| CLASSIC REUBEN
smoked corned beef brisket with melted swiss, sauerkraut, 1000 island on artisan marble rye bread | 16 | | |
| CHICKEN SANDWICH
panko crusted chicken breast, tangy slaw, horseradish pickles, swiss cheese, chipotle aioli on a toasted Italian roll | 16 | | |

TACOS

SIDES NOT INCLUDED WITH TACOS

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|--|----|
| CHICKEN TINGA
3 flour tortillas, shredded chicken tinga, 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 |

SIDES

FRENCH FRIES | SWEET POTATO FRIES
COLE SLAW | COTTAGE CHEESE

AVAILABLE AFTER 4:00PM

ENTRÉES

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|---|----|--|----|
| TROON NORTH FISH FRY
local beer-battered cold-water cod, fried golden brown served with french fries, coleslaw & tartar sauce | 22 | SHRIMP LINGUINE PRIMAVERA
zucchini, sundried tomatoes, baby spinach, feta, garlic, lemon, white wine, extra virgin olive oil | 24 |
| BLACKENED HONEY-GLAZED SALMON*
jasmine rice with cilantro and ginger, broccolini, cucumber-avocado salad | 28 | NY STRIP STEAK FRITES*
grilled 10oz new york strip, french fries, chimichurri | 38 |

DESSERT

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM

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|---|----|
| 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	VEGGIE FRITTATA 12	YOGURT PARFAIT 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
BREAKFAST SANDWICH* 12	MEAT LOVERS OMELET 15	STEEL-CUT OATMEAL 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
BREAKFAST BURRITO 12	MILE HIGH OMELET 12	BUTTERMILK PANCAKES 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
AVOCADO TOAST* 15	EGGS BENEDICT* 14	BELGIAN WAFFLE 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
CORNERED BEEF HASH* 16	ADDITIONS & BEVERAGES	
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	

DRAUGHT BEER

Coors Light	7
Michelob Ultra	7
Mother Road Tower Station IPA	8
Scottsdale Blonde	8
Church Music Hazy IPA	8
Stella Artois	8
Guinness Draught Can	8
Leinenkugel Summer Shandy	8
Pacifico	8

BOTTLED BEER

Coors Light	6
Miller Lite	6
Bud or Bud Light	6
Blue Moon - 16oz Can	8
Corona	8
Fat Tire	8
Kilt Lifter	8
Amstel Light	8
Angry Orchard Cider	8
Deschutes Fresh Squeezed IPA	8
Dos Equis	8
Modelo	8
Pacifico	8
Holiday Gluten Free Blonde	8

N/A BOTTLED BEER

Michelob Ultra NA	6
Corona NA	8
Heineken 00	8
Athletic IPA NA	8
Guinness Zero	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

SIGNATURE COCKTAIL

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

SPECIALTY COCKTAILS

DON JULIO "1942" MARGARITA 30	DYNAMITE PAPER PLANE 16
don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon margarita glass with a lime garnish	casamigos mezcal, aperol, amaro nonino and fresh lemon juice. served up or on an ice sphere with a lemon twist
APEROL SPRITZ 16	STRAWBERRY RHUBARB COLLINS 16
aperol, prosecco sparkling wine, sparkling water	ha' penny rhubarb gin and iconic strawberry sage juice shaken and served in a collins glass with a lemon wedge garnish
ESPRESSO MARTINI 16	THE MONUMENT COOLER 16
baileys, salted caramel, vodka, espresso served in a coupe glass	bayab palm & pineapple gin, aloe liqueur, lime juice, simple syrup and nectarine liqueur, served in a collins glass with fresh mint & cucumber garnish
THE BIRDIE IN PARADISE 16	HUGO SPRITZ 16
rum, apricot liqueur, pineapple juice, lime juice, simple syrup, crème of coconut, and a float of dark rum, garnished with a pineapple, orange & cherry	st. germain, prosecco, soda, and mint
BLACKBERRY GOOSE SMASH 16	
grey goose vodka, fresh blackberry puree, fresh lemon juice & a mint garnish	

TROON NORTH MOCKTAILS - 10

WATERMELON BREEZE	MANGO MULE	TROON TROPICAL TIKI	STRAWBERRY SAGE MARGARITA
real watermelon, fresh citrus & fever-tree grapefruit Soda	mango, fresh lime & fever-tree ginger beer	mango, peach, orgeat, lime juce, coconut with fever-tree grapefruit soda	strawberry, fresh citrus & sage with a sugar rim

RED WINE

Red Sangria	10 glass
Paul Hobbs 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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