



STARTERS

NACHOS	
corn tortilla chips, house queso, pico de gallo, fresh jalapeños, sour cream, pickled red onions and fire roasted salsa	
ADD GRILLED CHICKEN +\$8 CARNE ASADA +\$12	
CRISPY CALAMARI	
piquillo peppers, chipotle aioli, cocktail sauce, lemon wedges	
PRETZEL BITES	
garlic-herb butter, queso, local ipa mustard	

10	HUMMUS
house-made hummus, grilled zucchini, roasted cauliflower, sweet peppers, grilled carrots, fresh cucumbers, grilled pita	
15	CHICKEN WINGS ^{GF}
choice of jamaican jerk, buffalo, chipotle bbq or garlic parmesan with ranch, carrot, celery sticks	
10	BUFFALO CHICKEN DIP ^{GF}
served with corn tortilla chips	

10	SESAME CRUSTED AHI TUNA*	16
sesame crusted tuna seared rare, crispy wonton, Asian slaw, sriracha mayo, teriyaki		
14	MEAT LOVERS FLATBREAD	15
Italian sausage, pepperoni, bacon, tomato sauce, mozzarella, mike's hot honey		
12	DEVILED EGG OF THE DAY	6
inquire with your server		

SOUP & SALADS

CHICKEN TORTILLA SOUP ^{GF}	10
bowl, topped with fried tortilla strips	
CACTUS BOB COBB ^{GF}	15
romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg, blue cheese crumbles with choice of dressing	
SPINACH QUINOA ^{GF}	12
fresh organic spinach, quinoa, almond brittle, feta cheese, strawberries, poppy-seed vinaigrette	

ADD PROTEIN TO ANY SALAD

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

10	BUTTERNUT SQUASH ^{GF}
baby spinach, baby arugula, roasted butternut squash, pomegranate seeds, spiced pepitas, feta, pomegranate vinaigrette	
12	WEDGE ^{GF}
point reyes bleu cheese, applewood smoked bacon, grape tomatoes, bleu cheese dressing, pickled onions	
12	PINNACLE CAESAR ^{GF}
romaine lettuce, croutons, parmesan cheese, classic caesar dressing	

12	CHOPPED ANTIPASTO ^{GF}	15
romaine, salami, capicola, black forest ham, mozzarella, grape tomatoes, red onion, giardiniera, roasted chickpeas, champagne vinaigrette		
12	SOUTHWEST ^{GF}	12
chopped romaine, roasted corn, black beans, tomatoes, avocado, cotija, tortilla strips, chipotle ranch		

HANDHELDS

TOMAHAWK TURKEY CLUB	18
turkey, apple-wood smoked bacon, swiss cheese, dijonnaise, lettuce & tomatoes, on artisan honey wheat toast	
TROON BURGER*	18
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	
BEEF SLIDERS*	18
gruyere, crispy onion, chimichurri mayo, toasted brioche rolls	
CLASSIC REUBEN	18
smoked corned beef brisket with melted swiss, sauerkraut, 1000 island on artisan marble rye bread	
CHOPPED CHEESE SANDWICH	18
seasoned ground beef, onions, american cheese, shredded iceberg lettuce, sliced tomato, mayonnaise, ketchup on an Italian roll	

INCLUDES CHOICE OF SIDE

FOUNDER'S FAVORITE	
SMOKED PRIME RIB DIP	18
gruyere cheese, caramelized onions, horseradish mayo, au jus, Italian roll	

ITALIAN GRINDER	18
genoa salami, capicola, smoked ham, provolone cheese, leaf lettuce, tomatoes, red onion, giardiniera, red wine vinaigrette, garlic-oregano, extra virgin olive oil on an Italian roll	
BUFFALO CHICKEN WRAP	18
romaine, parmesan cheese, caesar dressing, grilled chicken breast tossed in buffalo sauce, wrapped in a flour tortilla	
CHICKEN SANDWICH	18
panko crusted chicken breast, tangy slaw, horseradish pickles, swiss cheese, chipotle aioli on a toasted Italian roll	

TACOS

SIDES NOT INCLUDED WITH TACOS

CARNE ASADA	16
3 flour tortillas, grilled carne asada, pico de gallo, baja slaw, pickled onions, cotija cheese, salsa verde	
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	

SIDES

FRENCH FRIES | SWEET POTATO FRIES | COLE SLAW | COTTAGE CHEESE

ENTRÉES

AVAILABLE AFTER 4:00PM

BLACKENED CHICKEN	
PENNE PASTA	24
chipotle cream, diced tomatoes, clamshell mushrooms, baby spinach	
BRAISED SHORT RIB	
TOSTADA STACK ^{GF}	24
corn tortillas, refried beans, braised short rib, jack and cheddar cheese, guajillo chile sauce, green chile-tomatillo sauce, sour cream, pico de gallo, shredded iceberg lettuce	
SALMON*	28
sundried tomato couscous, sauteed spinach, lemon-caper beurre blanc	

BLACKENED	
RAINBOW TROUT ^{GF}	28
coconut jasmine rice, baby carrots, mango vinaigrette	
PANKO CRUSTED WALLEYE	30
parmesan whipped potatoes, sauteed asparagus, lemon-caper beurre blanc	
NEWYORK STRIP 12 OZ* ^{GF}	52
parmesan whipped potatoes, broccolini, clamshell mushrooms, chimichurri aioli	
TROON NORTH FISH FRY	22
local beer-battered cold-water cod, fried golden brown, served with french fries, coleslaw & tartar sauce	

DESSERT

SERVED WITH A SCOOP OF VANILLA ICE CREAM (EXCLUDES GELATO)

WARM CAST IRON CHOCOLATE CHIP COOKIE	10
CHOCOLATE LAVA CAKE	10
BERRY BREAD PUDDING	10
GELATO TRIO OF THE MOMENT	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

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OPEN TO THE PUBLIC
BREAKFAST | LUNCH | DINNER
.....



DYNAMITE
GRILLE
AT TROON NORTH

.....
10320 EAST DYNAMITE BLVD
SCOTTSDALE, AZ 85262
.....

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
Blue Moon	8
Pacifico	8

BOTTLES & RTD’S

Coors Light	6
Miller Lite	6
Bud or Bud Light	6
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
High Noon Assorted	8
Long Drink	8
sugar free & regular	
Surfside	8
blueberry lemonade, lemonade & iced tea	
Sun Cruiser Lemonade	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 Clicquot 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 COCKTAILS

DON JULIO “1942”
MARGARITA 30
don julio 1942, cointreau, sweet & sour, a float of grand marnier, served in the troon north signature margarita glass with a lime garnish

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

SPECIALTY COCKTAILS

WOODFORD AZ 48 PRIVATE
BARREL OLD FASHIONED 16
woodford select bourbon, demerara, orange bitters, xocolatl mole bitters, garnished with an orange peel

THE MONUMENT COOLER 16
bayab palm & pineapple gin, aloe liqueur, lime juice, simple syrup and nectarine liqueur, served in a collins glass with fresh mint & cucumber garnish

DYNAMITE PAPER PLANE 16
casamigos mezcal, aperol, amaro nonino and fresh lemon juice. served up or on an ice sphere with a lemon twist

BLACKBERRY VODKA OR
BOURBON SMASH 16
your choice of vodka or bourbon, fresh lemon juice & blackberry purée, served on the rocks with a mint garnish

“SNOOP & DRE” STRAWBERRY
BASIL PALOMA 16
snoop & dre’s “still g.i.n.”, fresh lime juice, agave syrup, ripe strawberries, basil brandy & sparkling fever-tree grapefruit juice

ESPRESSO MARTINI 16
baileys, salted caramel, vodka, espresso served in a coupe glass

ZERO PROOF COCKTAILS - 10

WATERMELON
BREEZE

real watermelon, fresh citrus & fever-tree grapefruit soda

DYNAMITE
MOJITO

a refreshing blend of muddled mint, fresh lime & sparkling bubbles

STRAWBERRY
SAGE MARGARITA

strawberry, fresh citrus & sage with a salt or sugar rim

MANGO
MULE

mango, fresh lime & fever-tree ginger beer

MAKE IT A SPIRITED COCKTAIL +6

WINE SELECTIONS

SANGRIA BY THE GLASS | 10

RED WINE

San Fioreno, Brunello di Montalcino	15 58
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

ROSÉ & WHITE WINE

Bieler Sabine Rosé, France	10 38
Whispering Angel, France	16 62
Terlato Pinot Grigio, Italy	12 46
Daou, Sauvignon Blanc, 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