

DINNER ►► *Huduñik Gegosik* Hood-un-ik Ge-go-sig



520.426.6832

Appetizers

SMOKED CHICKEN WINGS 18

10 jumbo wings, buffalo, sweet chile, teriyaki, bbq sauce or salt and pepper

NACHOS SUPREME 16

nacho cheese, shredded cheddar, pico de gallo, black beans, jalapeños, sour cream, salsa, choice of ground beef or grilled chicken

add house green
chile sauce +2

SESAME ENCRUSTED AHI* 16 TFG

cucumber sunomono, spicy mayo

MARYLAND CRAB CAKES 14

golden fried, chipotle aioli, bed of slaw

SHRIMP COCKTAIL 13 TFG

four jumbo shrimp, house made cocktail sauce

PHILLY EGG ROLLS 11

cheese steak filling, honey mustard, sweet chile sauce

Salads

add avocado +2 grilled chicken +5 ahi tuna* +8 salmon* +8 shrimp +9 ribeye* +10

SOUTHWEST CHOPPED 16

romaine, corn, roasted red peppers, diced green chile, black beans, cotija cheese, tortilla strips, chipotle vinaigrette

QUINOA 14

quinoa, roasted corn, diced green chile, roasted red peppers, green onions, chipotle aioli, lime vinaigrette

THE ARROYO 13

spring mix, bleu cheese crumbles, strawberries, dried cranberries, apples, walnuts, apple cider vinaigrette

CAESAR 12 T

chopped romaine, parmesan, croutons

HOUSE 10 TFG

spring mix, tomato, onion, cucumber, carrots, choice of dressing

TroonFIT entrées under 500 calories **G** gluten free

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. Warning: We cannot guarantee that your menu item is free of common allergens.

Entrees

served with complimentary baguette and butter | add a side house salad +6 or caesar salad +7

COWBOY STEAK BONE-IN RIBEYE* 20oz 38

pairs well with Three Finger Jack Cabernet Sauvignon 12
garlic mashed potatoes, roasted tri-color carrots,
cowboy compound butter add three grilled shrimp +9

FILET MIGNON* 8oz 35

pairs well with Prisoner Red Blend 14
garlic mashed potatoes, asparagus, 1792 bourbon demi-glace
add three grilled shrimp +9

RIBEYE* 14oz 30

pairs well with Pine Ridge Cabernet Sauvignon 16
garlic mashed potatoes, tri-color carrots
add cowboy butter +2 add three grilled shrimp +9

PORK TENDERLOIN* 24

pairs well with Meiom Pinot Noir 10
mustard and herb marinated, signature rice, broccolini,
dijon herb demi-glace

GRILLED SALMON* 23 TFG

pairs well with Kendall Jackson Chardonnay 10
quinoa and cucumber salad, charred lemon

BLACKENED COD 22

pairs well with Kendall Jackson Pinot Gris 10
signature rice, broccolini, lemon butter sauce

CHICKEN CAPRI PASTA 20

pairs well with Trinchero Sauvignon Blanc 14
roasted chicken breast, ricotta cheese, sliced tomatoes,
provolone cheese, rustic tomato basil sauce, cavatappi pasta

SMOKED GOUDA BACON BURGER* 16

pairs well with local brewery craft beer 7
gouda, bacon, grilled onions, bbq sauce, garlic aioli,
toasted brioche bun, french fries add avocado +2

cowboy compound butter +2

paprika, cayenne, lemon, herbs, white wine

bacon bleu butter +2

herbs, bacon, bleu cheese

CHEF JUSTIN'S SOUTHERN DUNES SIGNATURE

CRAB STUFFED SHRIMP 32

pairs well with
Kendall Jackson Pinot Gris 10
maryland crab stuffed jumbo
shrimp, roasted asparagus,
creamy red pepper polenta,
meyer lemon buerre blanc

Additional Shareable Sides

baked potato 5
loaded +2

creamy polenta 5

garlic mashed potato 4
loaded +2

signature rice 4

seasoned broccolini 4

grilled asparagus 4

tri-color carrots 4

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