

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

**ARROYO
GRILLE**
at Ak-Chin Southern Dunes Golf Club

520.426.6832

Appetizers

SMOKED CHICKEN WINGS 18

10 jumbo wings with choice of buffalo, sweet chile, 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, pulled pork or grilled chicken
add house green
chile sauce +2

SHRIMP CEVICHE 14

spicy cucumber, lime marinade, tomato, onion, cilantro, avocado, chips

CLASSIC SHRIMP COCKTAIL 14 TFG

four jumbo shrimp, spicy cocktail sauce

PHILLY EGG ROLLS 12

cheese steak filling, honey mustard, sweet chile sauce

ROASTED RED PEPPER HUMMUS 11 Tf

served with celery, fry bread

Salads

add avocado +2 grilled chicken +5 ahi tuna* +9 shrimp +9 salmon* +11 ribeye* +12

STRAWBERRY FIELDS 13 TFG

baby spinach, strawberries, walnuts, red onions, feta, honey lemon vinaigrette, balsamic glaze

THE ARROYO 13 Gf

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

CAESAR 12

chopped romaine, parmesan, croutons

HOUSE 11 TFG

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

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

A 20% service charge will be applied to parties of 10 or more. We kindly ask that large groups settle with a single check, as we are unable to offer split billing.

*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 +5 or caesar salad +6

FILET MIGNON* 8oz 36

pairs well with Prisoner Cabernet Sauvignon 16
garlic mashed potatoes, asparagus, red wine demi glaze
add three grilled shrimp +9

RIBEYE* 14oz 34

pairs well with Pine Ridge Cabernet Sauvignon 16
garlic mashed potatoes, broccolini
add three grilled shrimp +9

SESAME SEARED AHI* 28

pairs well with Kendall Jackson Riesling 10
rice, sesame sunomono, spicy soy glaze, fried wonton strips

COD ROMESCO 24

pairs well with Kerr Chardonnay 12
white wine, roasted tomato basil sauce, rice,
asparagus, balsamic glaze

BROILED SALMON GARDEN* 24 TFGF

pairs well with Maddalena Rosé 9
spinach, tomatoes, cucumbers, honey lemon vinaigrette,
charred lemon

SHRIMP AGLIO OLIO 23

pairs well with Mer Soliel Chardonnay 11
five jumbo shrimp, basil, garlic, parmesan, white wine
butter sauce, linguini pasta

LEMON CHICKEN 21

pairs well with Kerr Sauvignon Blanc 13
mashed potatoes, broccolini, lemon butter sauce

SMOKED GOUDA BACON BURGER* 17

pairs with local brewery 7
bacon, gouda cheese, grilled onions, bbq sauce, garlic aioli,
toasted brioche bun, french fries

cowboy compound butter +2

paprika, cayenne, lemon, herbs, white wine, garlic

CHEF JUSTIN'S SOUTHERN DUNES SIGNATURE

SUMMER SHERRY SCALLOPS 36

pairs well with
Kendall Jackson Pinot Gris 10
herb encrusted scallops, celeriac
purée, roasted carrots, sherry
reduction

Additional Sides

baked potato 5
loaded +2

garlic mashed potato 4
loaded +2

signature rice 4

roasted carrots 4

seasoned broccolini 4

grilled asparagus 4

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