

**DINNER** ►► Hudun'ik Gegosik Hood-un-ik Ge-go-sig



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

## 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**

### **cowboy compound butter +2**

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

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