

DINNER ►► *Huduñik 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

CAPRESE BRUSCHETTA 14

garlic crostini, basil ricotta, tomatoes, fresh mozzarella, balsamic glaze

PHILLY EGG ROLLS 12

cheese steak filling, honey mustard, sweet chile sauce

SESAME GINGER AHI 17

asian cucumber salad

CLASSIC SHRIMP COCKTAIL 14 TFG

four jumbo shrimp, house made cocktail sauce

POTATO CORN CAKES 11

two cakes, bravas sauce, pico de gallo, sour cream

Salads

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

FARRO & CITRUS 13 TFG

arugula, fresh mozzarella, walnuts, citrus vinaigrette, cranberry, apples

THE ARROYO 13 GF

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

WEDGE 12 GF

baby iceberg lettuce, tomato, bacon, hard boiled egg, bleu cheese crumbles, choice of ranch or bleu cheese dressing

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 Buffalo Trace Old Fashioned 16
asparagus, roasted garlic mashed potatoes,
bourbon peppercorn sauce add three grilled shrimp +9

RIBEYE* 14oz 34

pairs well with Kerr Cellars Cabernet Sauvignon 14
roasted garlic mashed potatoes, blistered broccolini
add three grilled shrimp +9

LEMON BAKED COD 24 Tf

pairs well with Kendall Jackson Sauvignon Blanc 9
farro, walnuts, arugula, citrus vinaigrette, charred lemon

SPANISH SALMON 24

pairs well with Mer Soliel Chardonnay 11
papas bravas, asparagus

BISON BOLOGNESE 24

pairs well with Prisoner Cabernet Sauvignon 16
fresh pappardelle pasta, bison bolognese sauce,
herbed ricotta cheese

HONEY CHIPOTLE SHRIMP 23 Gf

pairs well with Kendall Jackson Riesling 9
roasted red peppers, asparagus, chipotle cream sauce, rice

HOUSE SMOKED CHICKEN 22

pairs well with Kerr Cellars Chardonnay 10
smoked half chicken, southwest mac n'cheese

BRISKET MAC N' CHEESE 20

pairs well with Sea Sun Pinot Noir 12
smoked brisket, homemade three-cheese mac n' cheese,
BBQ drizzle, green onions

STEAKHOUSE BURGER* 18

pairs with local brewery 7
8oz beef patty, bacon, cheddar, grilled onion, arugula,
garlic aioli, toasted brioche bun, french fries

cowboy compound butter +2

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

CHEF JUSTIN'S SOUTHERN DUNES SIGNATURE

ROASTED RACK OF LAMB 38

pairs well with
Pine Ridge Cabernet 16
rack of lamb, roasted potatoes,
vegetable succotash, cherry
gastrique

Additional Sides

mac n' cheese 7

baked potato 5
loaded +2

garlic mashed potato 5
loaded +2

signature rice 5

vegetable succotash 5

seasoned broccolini 5

grilled asparagus 5

Desserts

CHEF'S CHOICE

SIGNATURE CHEESCAKE

COLD SNAP SOFT SERVE ICE CREAM

*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.