

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 or grilled chicken
add house green
chile sauce +2

AHI POKE STACK* 16

spicy tuna, cucumber, avocado, wonton chips, kabayaki

CLASSIC SHRIMP COCKTAIL 14 T_F

four jumbo shrimp, spicy cocktail sauce

PHILLY EGG ROLLS 12

cheese steak filling, honey mustard, sweet chile sauce

SHORT RIB FLAT BREAD 12

house smoked short rib, sweet cherry pepper relish, fried leeks, parmesan, sriracha aioli

Salads

add avocado +2 grilled chicken +5 ahi tuna* +9 salmon* +10 shrimp +9 ribeye* +12

THE WEDGE 13 G_F

baby iceberg, tomatoes, bacon, bleu cheese, hardboiled egg, fried leeks, bleu cheese dressing

THE ARROYO 13 G_F

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

CAESAR 12 T_F

chopped romaine, parmesan, croutons

HOUSE 11 T_F G_F

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

TroonFIT entrées under 500 calories **G_F** 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 +5 or caesar salad +6

FILET MIGNON* 8oz 35

pairs well with Kerr Pinot Noir 14

garlic mashed potatoes, asparagus, red wine demi glaze

add three grilled shrimp +9

RIBEYE* 14oz 32

pairs well with Pine Ridge Cabernet Sauvignon 16

garlic mashed potatoes, broccolini

add three grilled shrimp +9

LEMON CAPER COD 24

pairs well with Kerr Sauvignon Blanc 12

lemon caper sauce, rice, baby bok choy

SIMPLY BROILED SALMON* 23 TFGF

pairs well with Trincherio Sauvignon Blanc 12

tomato, cucumber and red onion salad, charred lemon

VEGETABLE TRUFFLE RISOTTO 21

pairs well with Prisoner Red Blend 12

mushrooms, asparagus, leeks, cream,

parmesan, shaved black truffle

ORANGE SESAME CHICKEN 21

pairs well with Mer Soliel Chardonnay 11

signature rice, sesame orange sauce,

baby bok choy, green onions

CHIPOTLE CHICKEN PASTA 19

pairs well with Kendall Jackson Riesling 10

asparagus, roasted red peppers, tomatoes, spicy chipotle

cream sauce, tortilla strips substitute (4) shrimp +5

SMOKED GOUDA BACON BURGER* 17

pairs with local brewery 7

gouda, bacon, grilled onions, bbq sauce, garlic aioli,

toasted brioche bun, french fries add avocado +2

CHEF JUSTIN'S SOUTHERN DUNES SIGNATURE

HERB ENCRUSTED LAMB 36

pairs well with

8 Years in the Desert Red Blend 18

cherry gastrique,

polenta cake,

blistered broccolini

Additional Sides

baked potato 5
loaded +2

polenta cake 5

garlic mashed potato 4
loaded +2

signature rice 4

seasoned broccolini 4

grilled asparagus 4



**SCAN HERE
FOR OUR
BAR MENU**

cowboy compound butter +2

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

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