

# LUNCH

## APPETIZERS

### SOUP

DU JOUR, CHICKEN NOODLE,  
VEGETARIAN VEGETABLE  
**CUP \$3.95, BOWL \$4.95**

### SCALLOPS

PAD THAI, GRILLED PINEAPPLE  
COULIS, SWEET CHILI VINAIGRETTE  
**\$13.95**

### FRENCH ONION SOUP

CROUTON, PROVOLONE  
**\$5.95**

### SHRIMP COCKTAIL

COCKTAIL SAUCE  
**\$11.95**

### WARM GOAT CHEESE SALAD

FIELD GREENS, TOMATO BASIL  
RELISH, TOAST POINTS  
**\$10.95**

### BRUSCHETTA & GARLIC SHRIMP

TOMATO BASIL RELISH, FRESH  
MOZZARELLA, PARMESAN,  
CIABATTA, BASIL INFUSED OLIVE OIL,  
AGED BALSAMIC  
**\$10.95**

### CRAB CAKE

BLACK BEAN PUREE, CHIPOTLE  
REMOULADE, AVOCADO  
**\$12.95**

### BAKED BRIE CHEESE

CRANBERRY-PECAN CHUTNEY, WHITE  
TRUFFLE AIOLI, ARUGULA  
**\$12.95**

### SEARED AHI TUNA

SESAME CRUST, PAD THAI, WASABI,  
GINGER, TRIO OF SAUCES: SOY  
SESAME, SWEET CHILI, WASABI  
CRÈME FRAICHE  
**\$14.95**

### BIBB LETTUCE WRAPS

SESAME MARINATED CHICKEN, ASIAN  
VEGETABLES, LETTUCE CUPS, SWEET  
AND SPICY SOY SAUCE  
**\$10.95**

## SPECIALTIES

### FLORIDA GROUPER

"CALIFORNIA STYLE", PAN ROASTED,  
SAUTE OF SPINACH, ARTICHOKE,  
TOMATO, GUACAMOLE, GOAT  
CHEESE, ONION SPROUTS  
**\$19.95 SUBJECT TO  
AVAILABILITY**

### SCOTTISH SALMON

WOOD-GRILLED, CUCUMBER-DILL  
SAUCE, VEGETABLE-PARMESAN ORZO  
**\$18.95**

### SKIRT STEAK

GARLIC-HERB MARINATED, WOOD-  
GRILLED, PARMESAN BISTRO FRIES  
**\$24.95**

### PORK POT ROAST

PARMESAN POTATO GRATIN,  
CARROTS, BABY CABBAGE,  
CARMELIZED ONION, DEMI GLACE  
**\$20.95**

### TRIO MEATLOAF

BABY CABBAGE, CARROTS, ONION  
CRISPS, GARLIC MASHED, GRAVY  
**\$17.95**

### PASTA PRIMAVERA

SEASONAL VEGETABLE SAUTÉ,  
GARLIC/OLIVE OIL, WHITE WINE,  
SPINACH FETTUCCINE  
**\$17.95; WITH CHICKEN \$19.95;  
SHRIMP \$24.95**

### LEMON CHICKEN

MUSHROOMS, TOMATOES, LEMON  
CAPER SAUCE, GARLIC MASHED  
**\$17.45**

## SALADS

### ST. ARMAND'S CIRCLE

ICEBERG, JULIEN NED HAM & EMMENTAL SWISS, ROMA'S, MANZANILLA OLIVES, PECORINO, GARLIC HERB VINAIGRETTE

**\$11.95**

### BLACK & BLEU

GRILLED SKIRT STEAK, ROMAINE HEARTS, SPINACH, PINE NUTS, CRANBERRIES, RED ONION, MAYTAG BLEU, APPLE RED PEPPER VINAIGRETTE

**\$15.95**

### SCOTTISH SALMON

MIXED GREENS, ROMA, CUCUMBER, POTATO STRAWS, CAPERS, FETA CHEESE, JALAPENO CITRUS

**\$15.95**

### SANTA FE

GRILLED CHICKEN, MIXED GREENS, BLACK BEAN SALSA, TORTILLA STRIPS, JALAPENO CITRUS

**\$12.95**

### TOMATO

MOZZARELLA AND BASIL, BALSAMIC VINAIGRETTE, BASIL INFUSED OIL

**\$10.95**

### COBB

WOOD-GRILLED CHICKEN, TOMATO, AVOCADO, CHEDDAR-JACK, BACON, EGG, CROUTONS, RANCH

**\$12.95 SMALL COBB SALAD**

**\$10.95**

### TRIO

BIBB & SPINACH, CHICKEN, CRANBERRIES, RED ONION, ROMA'S, PINE NUTS, GOAT CHEESE, HONEY POPPY SEED

**\$12.45**

### SOUTHERN FRIED CHICKEN

MIXED GREENS, MANDARIN ORANGES, ALMONDS, HONEY MUSTARD

**\$12.95**

### CAESAR

ROMAINE HEARTS, CROUTONS, PARMESAN, ANCHOVIE \$9.95. ADD CHICKEN OR ALBACORE TUNA \$4.95, SCOTTISH SALMON \$5.95, AHI TUNA **\$6.95**

### BLACKENED CHICKEN

BABY SPINACH, PINE NUTS, CRANBERRIES, MAYTAG BLEU CHEESE, RED ONIONS, APPLE RED PEPPER VINAIGRETTE

**\$12.45**

### NIÇOISE

ALBACORE TUNA, FIELD GREENS, TOMATOES, HARICOT VERT, REDSKIN POTATOES, HARD COOKED EGG, KALAMATA OLIVES, BALSAMIC VINAIGRETTE

**\$13.95 SEARED AHI ADD \$4.95**

## PIZZAS

### TRADITIONAL

TOMATO SAUCE AND PROVOLONE

**\$8.95 ADDITIONAL TOPPINGS**

**\$1 EACH**

### PESTO CHICKEN

SUN DRIED TOMATO, ARTICHOKE, ALFREDO, GOAT CHEESE, MOZZARELLA

**\$12.95**

### BBQ CHICKEN

SMOKED GOUDA, PROVOLONE, RED ONION, BBQ SAUCE

**\$12.95**

### MEXICAN

BLACKENED CHICKEN, REFRIED BEANS, SALSA, CHEDDAR-JACK; GUACAMOLE AND SOUR CREAM

**\$12.95**

### THAI

CHICKEN, PEANUT, SESAME, CHIVE, BEAN SPROUTS, CARROT, PROVOLONE

**\$12.95**

### MEDITERRANEAN VEGETABLE

SPINACH, ROMA'S, RED ONION, KALAMATA OLIVES, PEPPERS, FONTINA AND FETA CHEESE

**\$12.95**

### SMOKED SALMON

CREAM CHEESE, PROVOLONE, SMOKED GOUDA, CAPERS

**\$12.95**

### MARGHERITA

ROMA TOMATO, BUFFALO MOZZARELLA, BASIL, ROASTED GARLIC OLIVE OIL

**\$10.95**

## SANDWICHES

### HALF SANDWICH AND SOUP

YOUR CHOICE OF MEAT LOAF, TUNA SALAD, CLUB, TURKEY OR CHICKEN SALAD  
**\$11.45**

### ST. ARMAND'S HALF/ HALF

HALF ST. ARMAND'S SALAD/ HALF CUBAN SANDWICH  
**\$13.95**

### YBOR CITY CUBAN SANDWICH

HAM, SALAMI, CURED PORK PRESSED ON CUBAN BREAD WITH SWISS CHEESE, MUSTARD AND PICKLE  
**\$12.9**

### CRAB MELT

BAKED CRAB CAKE, TOMATO, RED ONION, FONTINA & SMOKED GOUDA, OPEN-FACED CIABATTA  
**\$15.95**

### PORTOBELLO BURGER

ROASTED RED PEPPER, CARMELIZED ONION, GOAT CHEESE, ARUGULA, CHERRY TOMATO, TOASTED BUN  
**\$11.95**

### CLUB

SMOKED TURKEY, SMITHFIELD HAM, BACON, AMERICAN & SWISS, LETTUCE, TOMATO, MAYONNAISE, SOURDOUGH TOAST  
**\$11.95**

### CRISPY FISH

TOASTED ROLL, GRIBICHE SAUCE  
**\$11.45**

### TUNA SALAD

SWEET PICKLE RELISH, 9-GRAIN WHEAT  
**\$11.45**

### SOUTHWESTERN CHICKEN WRAP

CHOPPED GREENS, BLACK BEAN SALSA, SMOKED BACON, GRILLED CHICKEN, CHIPOTLE RANCH  
**\$10.95**

### SMOKED SALMON

CHIVE CREAM CHEESE, TOMATO-BASIL RELISH, CAPERS, ARUGULA, SMOKED GOUDA ON CIABATTA  
**\$12.95**

### REUBEN

SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND, RYE  
**\$11.45**

### TRIO MEATLOAF

LETTUCE, TOMATO, SOURDOUGH  
**\$11.45**

### WOOD-GRILLED ANGUS BURGER

LETTUCE, TOMATO, ONION, PICKLE, TOASTED ROLL  
**\$11.95**

### WOOD-GRILLED CHICKEN

LETTUCE, TOMATO, ONION AND PICKLE, TOASTED ROLL  
**\$11.95**

### TRIO CHICKEN SALAD

WOOD-GRILLED CHICKEN, LETTUCE, TOMATO, SOURDOUGH TOAST  
**\$11.45**

### TURKEY SANDWICH

9-GRAIN WHEAT BREAD, LETTUCE, TOMATO, HAVARTI CHEESE, CRANBERRY-DIJON AIOLI  
**\$11.45**

### FLORIDA GROUPER

WOOD-GRILLED, BLACKENED OR DEEP-FRIED, PESTO AIOLI  
**\$16.95 SUBJECT TO AVAILABILITY**

## FLATBREADS

### MOROCCAN

BABAGANOUSH, PIQUILLO PEPPER, KALAMATA, FONTINA AND GOAT CHEESE, FIGS AND DATES, ARUGULA, SHAVED MANCHEGO  
**\$10.95**

### SPINACH AND ARTICHOKE

BABY SPINACH, ARTICHOKE HEARTS, CHIVE CREAM CHEESE, SUN-DRIED TOMATO, SMOKED GOUDA, PROVOLONE  
**\$10.95**

### CARIBBEAN

"CEVICHE STYLE" BLACK BEAN SALSA PUREE, QUESO FRESCO, CHILLED SHRIMP, CRAB, NAPA CABBAGE, MANGO/PAPAYA SLAW, CUCUMBER, RED ONION, CILANTRO, LIME  
**\$12.95**

### KOBE BEEF

EDAMANE PUREE, SHITAKE MUSHROOM, FETA CHEESE, COGNAC HORSERADISH SAUCE, PEA SHOOTS, TEARDROP TOMATO  
**\$13.95**

# DINNER

## APPETIZERS

### SOUP

DU JOUR, CHICKEN NOODLE,  
VEGETARIAN VEGETABLE  
**CUP \$3.95, BOWL \$4.95**

### SCALLOPS

PAD THAI, GRILLED PINEAPPLE  
COULIS, SWEET CHILI VINAIGRETTE  
**\$13.95**

### FRENCH ONION SOUP

CROUTON, PROVOLONE  
**\$5.95**

### BAKED BRIE CHEESE

CRANBERRY-PECAN CHUTNEY, WHITE  
TRUFFLE AIOLI, ARUGULA  
**\$12.95**

### CALAMARI

RICE FLOUR, WASABI CRÈME FRAICHE,  
SWEET CHILI, DIJONNAISE SAUCE  
**\$11.95**

## SALADS

### COBB

WOOD-GRILLED CHICKEN, TOMATO,  
AVOCADO, CHEDDAR-JACK, BACON,  
EGG, CROUTONS, RANCH  
**\$12.95 SMALL COBB SALAD  
\$10.95**

### BLACK & BLEU

GRILLED SKIRT STEAK, ROMAINE  
HEARTS, SPINACH, PINE NUTS,  
CRANBERRIES, RED ONION, MAYTAG  
BLEU, APPLE RED PEPPER  
VINAIGRETTE  
**\$15.95**

### CAESAR

ROMAINE HEARTS, CROUTONS,  
PARMESAN, ANCHOVIES  
**\$9.95. ADD CHICKEN OR  
ALBACORE TUNA \$4.95,  
SCOTTISH SALMON \$5.95, AHI  
TUNA \$6.95**

### FISH TACOS

MANGO/PAPAYA SALSA, NAPA  
CABBAGE, QUESO FRESCO,  
GUACAMOLE  
**\$11.95**

### WARM GOAT CHEESE SALAD

FIELD GREENS, TOMATO BASIL, TOAST  
POINTS  
**\$10.95 W/ENTREE 5.95**

### BRUSCHETTA & GARLIC SHRIMP

TOMATO BASIL RELISH, FRESH  
MOZZARELLA, PARMESAN,  
CIABATTA, BASIL INFUSED OLIVE OIL,  
AGED BALSAMIC  
**\$10.95**

### TOMATO

MOZZARELLA AND BASIL, BALSAMIC  
VINAIGRETTE, BASIL INFUSED OIL  
**\$10.95**

### SCOTTISH SALMON

MIXED GREENS, ROMA, CUCUMBER,  
POTATO STRAWS, CAPERS, FETA  
CHEESE, JALAPENO CITRUS  
**\$15.95**

### SANTA FE

GRILLED CHICKEN, MIXED GREENS,  
BLACK BEAN SALSA, TORTILLA STRIPS,  
JALAPENO CITRUS  
**\$12.95**

### BIBB LETTUCE WRAPS

SESAME MARINATED CHICKEN, ASIAN  
VEGETABLES, LETTUCE CUPS, SWEET  
AND SPICY SOY SAUCE  
**\$10.95**

### SEARED AHI TUNA

SESAME CRUST, PAD THAI, WASABI,  
GINGER, TRIO OF SAUCES: SOY  
SESAME, SWEET CHILI, WASABI  
CRÈME FRAICHE  
**\$14.95**

### JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE  
**\$11.95**

### CRAB CAKE

BLACK BEAN PUREE, CHIPOTLE  
REMOULADE, AVOCADO  
**\$12.95**

### SOUTHERN FRIED CHICKEN

MIXED GREENS, MANDARIN  
ORANGES, ALMONDS, HONEY  
MUSTARD  
**\$12.95**

### NIÇOISE

ALBACORE TUNA, FIELD GREENS,  
TOMATOES, HARICOT VERT, REDSKIN  
POTATOES, HARD COOKED EGG,  
KALAMATA OLIVES, BALSAMIC  
VINAIGRETTE  
**\$13.95 SEARED AHI ADD \$4.95**

### CAESAR

ROMAINE HEARTS, CROUTONS,  
PARMESAN, ANCHOVIES  
**\$9.95. ADD CHICKEN OR  
ALBACORE TUNA \$4.95,  
SCOTTISH SALMON \$5.95, AHI  
TUNA \$6.95**

## PIZZAS

### TRADITIONAL

TOMATO SAUCE AND PROVOLONE  
**\$8.95 ADDITIONAL TOPPINGS  
\$1 EACH**

### PESTO CHICKEN

SUN DRIED TOMATO, ARTICHOKE,  
ALFREDO, GOAT CHEESE,  
MOZZARELLA  
**\$12.95**

### BBQ CHICKEN

SMOKED GOUDA, PROVOLONE, RED  
ONION, BBQ SAUCE  
**\$12.95**

### MEXICAN

BLACKENED CHICKEN, REFRIED  
BEANS, SALSA, CHEDDAR-JACK;  
GUACAMOLE AND SOUR CREAM  
**\$12.95**

### THAI

CHICKEN, PEANUT, SESAME, CHIVE,  
BEAN SPROUTS, CARROT,  
PROVOLONE  
**\$12.95**

### MEDITERRANEAN VEGETABLE

SPINACH, ROMA'S, RED ONION,  
KALAMATA OLIVES, PEPPERS,  
FONTINA AND FETA CHEESE  
**\$12.95**

### MARGHERITA

ROMA TOMATO, BUFFALO  
MOZZARELLA, BASIL, ROASTED  
GARLIC OLIVE OIL  
**\$10.95**

### SMOKED SALMON

CREAM CHEESE, PROVOLONE,  
SMOKED GOUDA, CAPERS  
**\$12.95**

## STEAKS & CHOPS

### FILET MIGNON

GARLIC MASHED POTATOES  
**\$30.95**

### NEW YORK STRIP STEAK

GARLIC MASHED POTATOES  
**\$30.95**

### SKIRT STEAK

GARLIC-HERB MARINATED, WOOD-  
GRILLED, PARMESAN BISTRO FRIES  
**\$24.95**

### FILET OSCAR

WOOD-GRILLED ASPARAGUS, JUMBO  
LUMP CRAB, BEARNAISE SAUCE,  
GARLIC MASHED POTATOES  
**\$36.95**

### TRIO MEATLOAF

BABY CABBAGE, CARROTS, ONION  
CRISPS, GARLIC MASHED, GRAVY  
**\$17.95**

### PORK POT ROAST

PARMESAN POTATO GRATIN,  
CARROTS, BABY CABBAGE,  
CARMELIZED ONION, DEMI GLACE  
**\$20.95**

### LEMON CHICKEN

MUSHROOMS, TOMATOES, LEMON  
CAPER SAUCE, GARLIC MASHED  
POTATOES  
**\$21.95**

## FRESH FISH & SEAFOOD

### FLORIDA GROUPER

"CALIFORNIA STYLE", PAN ROASTED, SAUTÉ OF SPINACH,  
ARTICHOKE, TOMATO, GUACAMOLE, GOAT CHEESE, ONION  
SPROUTS  
**\$29.95 SUBJECT TO AVAILABILITY**

### SCOTTISH SALMON

WOOD-GRILLED, CUCUMBER-DILL SAUCE, VEGETABLE-  
PARMESAN ORZO  
**\$25.95**

### SEA BASS

SOY MISO GLAZED, JASMINE RICE, ASIAN VEGETABLES  
**\$29.95**

### HAWAIIAN AHI TUNA

CITRUS-SOY GINGER MARINADE, PAN-SEARED,  
PINEAPPLE/MANGO SALSA, QUINOA STIR FRY  
**\$28.95**

### TILAPIA

PECAN CRUSTED, VEGETABLE MEDLEY, GRILLED PINEAPPLE  
COULIS, SWEET CHILE VINAIGRETTE  
**\$24.95**

## SPECIALTIES

### WILD MUSHROOM RAVIOLI

TRIO OF MUSHROOMS, HERBED RICOTTA, TOMATO, SPINACH, WHITE WINE SAUCE

### TRIO MEATLOAF

GARLIC MASHED POTATOES WITH CARAMELIZED BRUSSELS SPROUTS, CARROTS AND GRAVY

### 8oz ANGUS BURGER

SERVED WITH FRENCH FRIED POTATOES, LETTUCE, TOMATO, ONION, PICKLE ON A TOASTED KAISER ROLL

## PASTAS

### WILD MUSHROOM RAVIOLI

TRIO OF MUSHROOMS, RICOTTA, TOMATO, SPINACH, WHITE WINE SAUCE

**\$21.95**

### JAMBALAYA FETTUCCHINE

CHICKEN, ANDOUILLE, SHRIMP SAUTÉ, PEPPERS, ONIONS, SAN MARZANO TOMATOES, ROASTED RED PEPPER FETTUCCHINE

**\$26.95**

## FLATBREADS

### MOROCCAN

Babaganoush, Piquillo Pepper, Kalamata, Fontina and Goat Cheese, Figs and Dates, Arugula, Shaved Manchego

**\$10.95**

### SPINACH AND ARTICHOKE

Baby Spinach, Artichoke Hearts, Chive Cream Cheese, Sun-Dried Tomato, Smoked Gouda, Provolone

**\$10.95**

### PORK POT ROAST

SLOW ROASTED INDIVIDUAL PORK ROAST WITH PARMESAN POTATO GRATIN, CARROTS, BRUSSELS SPROUTS, CARAMELIZED SWEET ONION AND DEMI GLACE

### LEMON CHICKEN

PAN SEARED CHICKEN OVER TRIO'S ROASTED GARLIC MASHED POTATOES TOPPED WITH SAUTEED BUTTERNUT MUSHROOMS AND TOMATOES, FINISHED IN LEMON CAPER BEURRE BLANC

### SEAFOOD SCAMPI

JUMBO SHRIMP, SCALLOPS, CRAB, GARLIC-HERB WHITE WINE SAUCE, FETTUCCHINI, BROCCOLI AND ROMA TOMATO

**\$28.95**

### SHRIMP & CLAM BARCELONA

LITTLE NECK CLAMS, JUMBO SHRIMP, SAFFRON CLAM SAUCE, LEMON-BASIL LINGUINI, SERRANO HAM, MANCHEGO

**\$27.95**

### PASTA PRIMAVERA

SEASONAL VEGETABLE SAUTÉ, GARLIC/OLIVE OIL, WHITE WINE, SPINACH FETTUCCHINE

**\$17.95; ADD CHICKEN \$19.95; SHRIMP \$28.95**

### CARIBBEAN

"Ceviche Style" Black Bean Salsa Puree, Queso Fresco, Chilled Shrimp, Crab, Napa Cabbage, Mango/Papaya Slaw, Cucumber, Red Onion, Cilantro, Lime

**\$12.95**

### KOBE BEEF

Edamame Puree, Shitake Mushroom, Feta Cheese, Cognac Horseradish Sauce, Pea Shoots, Teardrop Tomato

**\$13.95**

## SIDES

GARLIC MASHED POTATOES

\$2.95

BAKED POTATO

\$2.95

PARMESAN POTATO GRATIN

\$3.95

BEARNAISE SAUCE

\$1.95

SAUTÉED MUSHROOMS

\$3.95

SAUTÉED SPINACH

\$3.95

HARICOT VERT

\$3.95

CARMELIZED BABY CABBAGE

\$3.95

WOOD-GRILLED ASPARAGUS

\$3.95

JASMINE RICE

\$2.95

## DESSERT

BANANA CREAM PIE

SHAVED WHITE CHOCOLATE,  
GARNISHED WITH A FRESH  
STRAWBERRY

\$6.95

CREME BRULEE

TRADITIONAL VANILLA BEAN  
CUSTARD WITH CARAMELIZED SUGAR

\$6.95

KEY LIME PIE

WITH WHIPPED CREAM AND  
RASPBERRY SAUCE

\$6.95

CHOCOLATE MOUSSE

WITH FRESH BERRY GARNISH

\$6.95

FLOURLESS CHOCOLATE  
CAKE

BLACKBERRY GANACHE, CHOCOLATE  
MOUSSE

\$7.45

BONBONERIE OPERA  
CREAM TORTE

WITH COCOA POWDER AND  
SEASONAL BERRIES

\$8.95

TRIO'S FEATURED  
GRAETER'S ICE CREAM

BLACK RASPBERRY CHIP

\$5.95

CHEESECAKE DU JOUR

CHEF'S DAILY SELECTION

\$7.95

TRIO COOKIE

CHOOSE ONE OF OUR HOUSEMADE  
COOKIES. CHOCOLATE CHUNK,  
WHITE-CHOCOLATE MACADAMIA  
NUT, OR OATMEAL RAISIN

4.95

## LUNCH CARRYOUT

### APPETIZERS

SOUP

DU JOUR, CHICKEN NOODLE OR  
VEGETARIAN VEGETABLE, CUP/BOWL  
FRENCH ONION, BOWL

JUMBO SHRIMP  
COCKTAIL

GULF PRAWNS SERVED WITH  
TRADITIONAL COCKTAIL SAUCE

SEARED AHI TUNA

SESAME CRUSTED, WITH A FRISEE  
SALAD AND A TRIO OF SAUCES: SOY  
SESAME, SWEET CHILI AND WASABI  
CREME FRAICHE

SPRING ROLL

ASIAN VEGETABLE SPRING ROLL WITH  
SWEET CHILI SAUCE AND WASABI  
CREME FRAICHE

ROASTED BRIE CHEESE

ROASTED BRIE CHEESE WITH  
CRANBERRY-WALNUT CHUTNEY AND  
FRESH BABY ARUGULA

## WARM GOAT CHEESE SALAD

FIELD GREENS, TOMATO BASIL RELISH AND TOAST POINTS

## SEARED SCALLOPS

JUMBO U-10 SCALLOPS WITH JULIENNE VEGETABLES, A MANGO-PAPAYA GLAZE AND CRISPY LEEKS

## SAUTÉED CRAB CAKE

JUMBO LUMP CRAB, WITH A SWEET CORN AND POBLANO CHILE SAUTÉ, AND CHIPOTLE REMOULADE

## SPECIALTIES

### LEMON CHICKEN

PAN SEARED CHICKEN BREAST OVER TRIO'S ROASTED GARLIC MASHED POTATOES TOPPED WITH SAUTÉED WILD MUSHROOMS AND TOMATOES, FINISHED WITH LEMON CAPER BEURRE BLANC

### TRIO MEATLOAF

GARLIC MASHED POTATOES WITH GRILLED ASPARAGUS, BABY CARROTS AND GRAVY

### CAJUN CHICKEN PENNE

PENNE PASTA, BLACKENED CHICKEN BREAST, ANDOUILLE SAUSAGE, SPINACH, SHIITAKE MUSHROOMS AND SUN-DRIED TOMATOES IN A CREAM SAUCE

### 8oz. FILET MIGNON

BROILED FILET OF BEEF WITH GARLIC-MASHED POTATOES, AND A THREE-PEPPERCORN DEMI GLACE, INCLUDES SIDE SALAD

### PORK POT ROAST

SLOW ROASTED PORK POT ROAST WITH AU GRATIN POTATOES, SAUTÉED FRENCH BEANS AND BABY CARROTS, GARNISHED WITH CARMELIZED SWEET ONION AND PEPPERCORN DEMI GLACE

### WILD MUSHROOM RAVIOLI

TRIO OF MUSHROOMS, HERBED RICOTTA, TOMATO, SPINACH, WHITE WINE SAUCE

## SALADS

### BLT SALAD

CHOPPED ROMAINE, CHICORY, ESCAROLE AND RADICCHIO WITH TOMATO, APPLE SMOKED BACON AND APPLE CIDER VINAIGRETTE OVER TEXAS TOAST

### TRIO SALAD

BIBB & BABY SPINACH, GRILLED CHICKEN, SUN-DRIED CRANBERRIES, RED ONION, ROMA TOMATO, PINE NUTS, GOAT CHEESE, HONEY POPPY SEED DRESSING

### CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH CROUTONS AND OUR CAESAR DRESSING, TOPPED WITH PARMESAN AND ANCHOVIES WITH CHICKEN, ALBACORE TUNA OR AHI TUNA EXTRA

### GREEK SALAD

MIXED GREENS PEPPERS, ONIONS, KALAMATA OLIVES, SHEEP'S MILK FETA, HERBED VINAIGRETTE

### COBB SALAD

CHOPPED GREENS, GRILLED CHICKEN BREAST, TOMATO, AVOCADO, JACK AND CHEDDAR, BACON, EGG, CROUTONS AND RANCH DRESSING

### BLACKENED CHICKEN SALAD

BABY SPINACH, TOASTED PINE NUTS, CRANBERRIES, MAYTAG BLEU CHEESE, SLICED RED ONIONS, AND APPLE RED PEPPER VINAIGRETTE

### PAN SEARED SALMON SALAD

MIXED FREENS, ROMA TOMATOES, CUCUMBER, CRISPY STRAW POTATOES, CAPERS, FETA CHEESE, CITRUS DRESSING

### SANTA FE SALAD

LIME AND CILANTRO MARINATED GRILLED CHICKEN WITH MIXED GREENS, BLACK BEAN SALSA, TORTILLA STRIPS AND JALAPENO CITRUS DRESSING

### SOUTHERN FRIED CHICKEN SALAD

MIXED GREENS, MANDARIN ORANGES, ALMONDS, HONEY MUSTARD DRESSING

### NICOISE SALAD

ALBACORE TUNA, FIELD GREENS, TOMATOES, HARICOT VERT, HOUSEMADE POTATO SALAD, HARD COOKED EGG, NICOISE OLIVES, BALSAMIC VINAIGRETTE OR SUB SEARED AHI TUNA

### BOSTON BIBB

SHAVED ONION, BACON, MAYTAG BLEU CHEESE, TEARDROP TOMATOES, CHAMPAGNE-HERB VINAIGRETTE

## TOMATO SALAD

VINE RIPENED TOMATOES WITH CANDIED PECANS, MAYTAG BLEU CHEESE, BASIL, AND ARUGULA WITH BALSAMIC AND EXTRA VIRGIN OLIVE OIL

## BRUSCHETTA WITH GARLIC SHRIMP

RUSTIC CIABATTA WITH TRADITIONAL TOMATO BASIL RELISH, FRESH MOZZARELLA, PARMESAN WITH BASIL INFUSED OLIVE OIL AND AGED BALSAMIC

## PIZZAS

### MEDITERRANEAN VEGETABLE

SPINACH, ROMA TOMATOES, RED ONION, KALAMATA OLIVES, ROASTED RED PEPPERS, FONTINA AND FETA CHEESE, BABA GHANOUJ FOR DIPPING

### THAI PIZZA

GRILLED CHICKEN IN SPICY PEANUT AND SESAME SAUCE, GREEN ONIONS, BEAN SPROUTS, CARROTS, ROASTED PEANUTS, PROVOLONE

### MEXICAN PIZZA

BLACKENED CHICKEN, REFRIED BEANS, SALSA, JACK AND CHEDDAR, WITH GUACAMOLE AND SOUR CREAM ON THE SIDE

### SMOKED SALMON PIZZA

SMOKED NORWEGIAN SALMON, HERB CREAM CHEESE, PROVOLONE, SMOKED GOUDA, CAPERS

### BBQ CHICKEN PIZZA

GRILLED BBQ CHICKEN, SMOKED GOUDA, PROVOLONE, RED ONION, BBQ SAUCE

### TRADITIONAL

TOMATO SAUCE AND PROVOLONE. ADD YOUR FAVORITE INGREDIENTS

### PESTO CHICKEN

OVEN ROASTED CHICKEN, SUN-DRIED TOMATOES, ARTICHOKE, BASIL PESTO ALFREDO, TOPPED WITH GOAT CHEESE AND MOZZARELLA

### MARGHERITA PIZZA

HEIRLOOM TOMATOES, MOZZARELLA AND FRESH BASIL WITH ROASTED GARLIC OLIVE OIL

### MOO SHU PORK

SLOW ROASTED PORK LAYERED WITH MUSHROOMS, CRISP BEAN SPROUTS AND CHIVES WITH OUR HOISIN-PLUM SAUCE

### APPLE WALNUT

SLICED APPLES, CARMELIZED ONIONS, CRISPY BACON, TOPPED WITH MAYTAG BLEU CHEESE AND PROVOLONE

## SANDWICHES

### 8oz. BLACK ANGUS BURGER

SERVED WITH FRENCH FRIED POTATOES, LETTUCE, TOMATO, ONION, PICKLE AND A TOASTED KAISER ROLL

### CORNERED BEEF REUBEN

SAUERKRAUT, SWISS CHEESE, GRILLED LIGHT RYE, THOUSAND ISLAND DRESSING

### CRISPY FISH

FILET SERVED ON A TOASTED KAISER ROLL, GRIBICHE SAUCE

### "COUNTRY" CLUB

SMOKED TURKEY, AMERICAN CHEESE, BACON, LETTUCE, TOMATO AND MAYONNAISE SERVED ON SOURDOUGH TOAST

### TUNA SALAD

TUNA SALAD SERVED ON HEARTY 9-GRAIN WHEAT BREAD

### COUNTRY STYLE CHICKEN SALAD

LETTUCE, TOMATO ON SOURDOUGH TOAST

### TRIO MEATLOAF

SERVED ON SOURDOUGH TOAST WITH LETTUCE AND TOMATO

### HALF SANDWICH AND SOUP

YOUR CHOICE OF MEATLOAF, TUNA SALAD, COUNTRY CLUB, SMOKED TURKEY OR CHICKEN SALAD, SERVED WITH ONE SIDE

### CHICKEN CAESAR WRAP

CRISP ROMAINE, GRILLED CHICKEN BREAST, FRESH TOMATO, AND PARMESAN CHEESE. WRAPPED IN A SUN-DRIED TOMATO TORTILLA

### PESTO CHICKEN PANINI

PESTO CHICKEN WITH A SUN-DRIED TOMATO AIOLI, ARTICHOKE HEARTS AND ROASTED PEPPERS

### TURKEY SANDWICH

FRESH SLICED TURKEY ON HEARTY 9-GRAIN WHEAT BREAD WITH SHAVED LETTUCE, VINE RIPE TOMATOES, HAVARTI CHEESE AND A CRANBERRY-DIJON AIOLI

### SMOKED SALMON PANINI

SMOKED SALMON WITH CHIVE CREAM CHEESE, SMOKED GOUDA, ONIONS, TOMATOES AND CAPERS

# DINNER CARRYOUT

## APPETIZERS

### SOUP

DU JOUR, CHICKEN NOODLE OR VEGETARIAN VEGETABLE,  
CUP/BOWL FRENCH ONION, BOWL

### JUMBO SHRIMP COCKTAIL

GULF PRAWNS SERVED WITH TRADITIONAL COCKTAIL SAUCE

### SEARED AHI TUNA

SESAME CRUSTED, WITH A FRISEE SALAD AND A TRIO OF  
SAUCES: SOY SESAME, SWEET CHILI AND WASABI CRÈME  
FRAICHE

### SAUTÉED CRAB CAKE

JUMBO LUMP CRAB, WITH A SWEET CORN AND POBLANO  
CHILI SAUTÉ, AND CHIPOTLE REMOULADE

### WARM GOAT CHEESE SALAD

FIELD GREENS, TOMATO BASIL RELISH AND TOAST POINTS

### ROASTED BRIE CHEESE

ROASTED BRIE CHEESE WITH CRANBERRY-WALNUT CHUTNEY  
AND FRESH BABY ARUGULA

## SALADS

### COBB SALAD

CHOPPED GREENS, GRILLED CHICKEN BREAST, TOMATO,  
AVOCADO, JACK AND CHEDDAR, BACON, EGG, CROUTONS  
AND RANCH DRESSING SMALL COBB SALAD

### BLT SALAD

CHOPPED ROMAINE, CHICORY, ESCAROLE AND RADICCHIO  
WITH TOMATO, APPLE SMOKED BACON AND APPLE CIDER  
VINAIGRETTE OVER TEXAS TOAST

### SANTA FE SALAD

LIME AND CILANTRO MARINATED GRILLED CHICKEN WITH  
MIXED GREENS, BLACK BEAN SALSA, TORTILLA STRIPS AND  
JALAPENO CITRUS DRESSING

### SOUTHERN FRIED CHICKEN SALAD

MIXED GREENS, MANDARIN ORANGES, ALMONDS, HONEY  
MUSTARD DRESSING

### SPRING ROLL

ASIAN VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE  
AND WASABI CRÈME FRAICHE

### BRUSCHETTA WITH GARLIC SHRIMP

RUSTIC CIABATTA WITH TRADITIONAL TOMATO BASIL RELISH,  
FRESH MOZZERELLA, PARMESAN WITH BASIL INFUSED OLIVE  
OIL AND AGED BALSAMIC

### CALAMARI

PAN FRIED CALAMARI WITH ROASTED GARLIC AIOLI, BASIL  
INFUSED OLIVE OIL AND PARMESAN

### FILET SKEWERS

TENDERLOIN MEDALLIONS WITH BELL PEPPERS, TOMATOES,  
ONION, MUSHROOMS, AND MAYTAG BLEU CHEESE, SERVED  
WITH BEARNAISE PORT WINE REDUCTION AND GARLIC AIOLI

### SEARED SCALLOPS

JUMBO U-10 SCALLOPS WITH JULIENNE VEGETABLES, A  
MANGO-PAPAYA GALZE AND CRISPY LEEKS

### CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH CROUTONS AND OUR  
CAESAR DRESSING, TOPPED WITH PARMESAN AND  
ANCHOVIES WITH CHICKEN, ALBACORE TUNA OR SEARED AHI  
TUNA

### PAN SEARED SALMON SALAD

MIXED GREENS, ROMA TOMATOES, CUCUMBER, CRISPY  
STRAW POTATOES, CAPERS, FETA CHEESE, CITRUS DRESSING

### NICOSE SALAD

ALBACORE TUNE, FIELD GREENS, TOMATOES, HARICOT VERT,  
HOUSEMADE POTATO SALAD HARD COOKED EGG, NICOSE  
OLIVES, BALSAMIC CINAIGRETTE OR SUB SEARED AHI TUNA

### BOSTON BIBB

SHAVED ONION, BACON, MAYTAG BLEU CHEESE, TEARDROP  
TOMATOES, CHAMPAGNE-HERB VINAIGRETTE

## PIZZAS

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SPINACH, ROMA TOMATOES, RED ONION, KALAMATA OLIVES, ROASTED RED PEPPERS, FONTINA AND FETA CHEESE, BABA GHANOUJ FOR DIPPING

### THAI PIZZA

GRILLED CHICKEN IN SPICY PEANUT AND SESAME SAUCE, GREEN ONIONS, BEAN SPROUTS, CARROTS, ROASTED PEANUTS, PROVOLONE

### MEXICAN PIZZA

BLACKENED CHICKEN, REFRIED BEANS, SALSA, JACK AND CHEDDAR, WITH GUACAMOLE AND SOUR CREAM ON THE SIDE

### SMOKED SALMON PIZZA

SMOKED NORWEGIAN SALMON, HERB CREAM CHEESE, PROVOLONE, SMOKED GOUDA, CAPERS

### BBQ CHICKEN PIZZA

GRILLED BBQ CHICKEN, SMOKED GOUDA, PROVOLONE, RED ONION, BBQ SAUCE

### TRADITIONAL

TOMATO SAUCE AND PROVOLONE. ADD YOUR FAVORITE INGREDIENTS

### APPLE WALNUT

SLICED APPLES, CARMELIZED ONIONS, CRISPY BACON, TOPPED WITH MAYTAG BLEU CHEESE AND PROVOLONE

### MARGHERITA PIZZA

HEIRLOOM TOMATOES, MOZZARELLA AND FRESH BASIL WITH ROASTED GARLIC OLIVE OIL

### MOO SHU PORK

SLOW ROASTED PORK LAYERED WITH MUSHROOMS, CRISP BEAN SPROUTS AND CHIVES WITH OUR HOISIN-PLUM SAUCE

### PESTO CHICKEN

OVEN ROASTED CHICKEN, SUN-DRIED TOMATOES, ARTICHOKE, BASIL PESTO ALFREDO, TOPPED WITH GOAT CHEESE AND MOZZARELLA

## STEAKS & CHOPS

### 8oz. FILET MIGNON

BROILED FILET OF BEEF WITH GARLIC MASHED POTATOES, AND A THREE PEPPERCORN DEMI GLACE

### C.A.B. NEW YORK STRIP STEAK

CERTIFIED BLACK ANGUS STRIP WITH A ROSEMARY PORT WINE REDUCTION, HERBED FINGERLING POTATOES AND CARMELIZED BRUSSELS SPROUTS

### FILET OSCAR

8oz. FILET MIGNON WITH GRILLED ASPARAGUS, TOPPED WITH ALASKAN-KING CRAB, BEARNAISE SAUCE AND SERVED WITH GARLIC MASHED POTATOES

### PETITE FILETS

PAN SEARED TENDERLOIN MEDALLIONS ON GARLIC MASHED POTATOES WITH A SMOKED MUSHROOM BEURRE BLANC AND GRILLED ASPARAGUS

## FRESH FISH & SEAFOOD

### PECAN TILAPIA

OVEN ROASTED WITH CURRIED BASMATI RICE, SNOW PEAS, A MANGO-PAPAYA SAUCE AND TROPICAL FRUIT SALSA

### SEA BASS

SOY MISO GLAZED SEA BASS OVER JASMINE RICE AND WILTED ASIAN VEGETABLES

### AHI TUNA

AHI TUNA WITH CRAB FRIED RICE FINISHED WITH A CHILI PLUM VINAIGRETTE AND CRISPY WONTONS

### SHRIMP AND SCALLOP SCAMPI

U-10 SHRIMP AND SCALLOPS WITH KING CRAB IN A GARLIC AND HERB WHITE WINE SAUCE ON A PARMESAN RISOTTO CAKE WITH BROCCOLI AND TEARDROP TOMATOES

### BLACKENED SALMON

BLACKENED SALMON OVER BRAISED PURPLE CABBAGE WITH HERB ROASTED FINGERLING POTATOES AND A MAPLE-SAGE VINAIGRETTE

## SPECIALTIES

### PORK POT ROAST

SLOW ROASTED PORK POT ROAST WITH AU GRATIN POTATOES, SAUTÉED FRENCH BEANS AND BABY CARROTS, GARNISHED WITH CARMELIZED SWEET ONION AND PEPPERCORN DEMI GLACE

### TRIO MEATLOAF

BLACK ANGUS MEATLOAF, GARLIC MASHED POTATOES AND GRILLED ASPARAGUS, BABY CARROTS AND GRAVY

### LEMON CHICKEN

PAN SEARED CHICKEN OVER TRIO'S ROASTED GARLIC MASHED POTATOES TOPPED WITH SAUTEED BUTTON MUSHROOMS AND TOMATOES, FINISHED IN LEMON CAPER BEURRE BLANC

### 8oz. CERTIFIED ANGUS BURGER

SERVED WITH FRENCH FRIED POTATOES, LETTUCE, TOMATO, ONION, PICKLE AND A TOASTED KAISER ROLL

### WILD MUSHROOM RAVIOLI

TRIO OF MUSHROOMS, HERBED RICOTTA, TOMATO, SPINACH, WHITE WINE SAUCE

## PASTAS

### SEAFOOD FRA DIAVOLO

U-10 SHRIMP AND SCALLOPS IN A SPICY TOMATO SAUCE WITH SLICED GARLIC, KALAMATA OLIVES, FRESH HERBS AND A ROASTED RED PEPPER PAPARDELLE PASTA

### CAJUN CHICKEN PENNE

PENNE PASTA WITH BLACKENED CHICKEN BREAST, ANDOUILLE SAUSAGE, SPINACH, SHIITAKE MUSHROOMS, SUN-DRIED TOMATOES IN CREAM SAUCE

## SIDES

GARLIC MASHED  
POTATOES  
BAKED POTATO  
PARMESAN RISOTTO  
AU GRATIN POTATO  
BABY CARROTS  
BERNAISE SAUCE

FRESH SAUTEED  
MUSHROOMS  
ASPARAGUS  
SWEET CORN AND  
POBLANO SAUTE  
HARICOT VERT  
CURRIED RICE

SAUTEED SPINACH  
GUACAMOLE  
BRUSSELS SPROUTS  
HERB ROASTED  
FINGERLINGS

## WINE LIST

### BY THE GLASS

### WHITE WINE

#### KRIS, PINOT GRIGIO

CLEAN AND REFRESHING ON THE PALATE WITH HINTS OF LINDEN AND HONEY, WITH SCENTS OF ALMOND ON THE NOSE. ITALY

#### TAZ, PINOT GRIS

A CRISP ACIDITY AND MINERAL CHARACTER REMAIN CONSTANT FROM START TO FINISH, LIME AND LICHEE FRUIT FLAVOR.

SANTA BARBARA, CALIFORNIA

#### CHATEAU SOUVERAIN, SAUV BLANC

WONDERFUL AROMAS OF RUBY GRAPEFRUIT, LIME AND HONEYSUCKLE. ON THE PALATE CLEAN AND CRISP.  
ALEXANDER VALLEY, CALIFORNIA

### MATUA, SAUVIGNON BLANC

THE PALATE IS WELL PROPORTIONED WITH REFRESHING TROPICAL FLAVORS THAT LINGER ON THE SEDUCTIVE FINISH.  
MARLBOROUGH, NEW ZEALAND

### SCHLINK HAUS, RIESLING, GERMANY

THE PREDOMINATE GRAPE OF GERMANY. BEAUTIFULLY BALANCED WITH CRISP APPLE FLAVORS AND AROMAS.

### KENDAL JACKSON, CHARDONNAY

HINTS OF VANILLA AND OAK BEGIN ON THE NOSE, WITH A FRUIT FORWARD PALATE AND A SMOOTH FINISH.  
SANTA BARBARA, CALIFORNIA

### LAVA CAP, CHARDONNAY

RICH AND FRUITY, WITH A SOLID BACKBONE OF TOASTY FRENCH OAK, BEAUTIFULLY STRUCTURED WINE.  
EL DORADO, CALIFORNIA

### CHATEAU ST. JEAN, CHARDONNAY

BUTTERY VANILLA OAK NOTES BEGIN ON THE NOSE, WITH A SOLID CORE OF FORWARD FRUIT FLAVORS OF WHITE PEACHES, CITRUS, AND SMOKE.

### CUVAISON, CHARDONNAY

IT'S EXPLOSIVE WITH FRESH TROPICAL FRUIT CHARACTERS OF PINEAPPLE AND MANGO, FINISHING CREAMY, SATINY, AND PLEASING CRISPNESS.  
NAPA VALLEY, CALIFORNIA

### CLAY STATION, VIOGNIER

IT'S EXPLOSIVE WITH FRESH TROPICAL FRUIT CHARACTERS OF PINEAPPLE AND MANGO, FINISHING CREAMY, SATINY AND PLEASING CRISPNESS.  
LODI, CALIFORNIA

### GINI, SOAVE CLASSICO, ITALY

RICH AND FRUITY, WITH MEDIUM BODY, OUTSTANDING FRESHNESS AND EXUBERANCE, AND A CRISP LIVELY FINISH.  
GREAT WINE!

## RED WINE

### LAETITIA, PINOT NOIR

THIS PINOT MOVES EFFORTLESSLY ACROSS THE PALATE INTO A LONG, LINGERING FINISH, GREAT BALANCE, PLUSH, AND SOPHISTICATED.  
ARROYO, CALIFORNIA

### IRONY, PINOT NOIR

PLENTY OF RIPE FRUIT FLAVORS THAT PLAYS A SAVORY ROLE ON THE PALATE, LUSH AND JAMMY, VERY NICE WITH A STEAK.  
MONTEREY COUNTY CALIFORNIA

### BLACKSTONE, MERLOT

PLENTY OF RIPE FRUIT FLAVORS THAT PLAYS A SAVORY ROLE ON THE PALATE, LUSH, AND JAMMY, VERY NICE WITH STEAK.  
NAPA VALLEY, CALIFORNIA

### FRANCIS COPPOLA, CLARET

SUPPLE, RICH AND FIRMLY STRUCTURED WITH DARK CHERRY AND SPICE FLAVORS WITH A HINT OF PEPPER.  
CALIFORNIA VINEYARDS

### WOLF BLASS, SHIRAZ, AUSTRALIA

RICH, COMPLEX, AND WELL STRUCTURED, AROMAS OF PEPPER AND SPICE, SUPPORTED BY SWEET OAK, FULL BODIED WITH GREAT FRUIT.

### BURNETT RIDGE, MERITAGE

VELVET IN A GLASS, EXCELLENT BLEND, LUSH, JAMMY, AND BOLD, SMOOTH FINISH  
(PURPLE TRILLIUM) LOCAL WINERY

### RENWOOD, ZINFANDEL

THIS WINE DISPLAYS AROMAS OF DARK FRUIT AND HOLIDAY SPICE WITH, DARK FRUIT CHARACTERS AND A TOASTED OAK ENDING.  
SIERRA FOOTHILLS, CALIFORNIA

### CELLAR #8, CABERNET

COMPLEX LAYERS OF SPICE AND BLACK PEPPER SEAMLESSLY INTEGRATE WITH FLAVORS OF BLACK OLIVE FOR A MID-PALATE THAT IS ROUND.  
NORTH COAST, CALIFORNIA

### OBERON, CABERNET

RICH, LIVELY FLAVORS OF SUCCULENT BLACKBERRY, CURRANT, AND WILD STARWBERRY ARE WRAPPED IN SMOOTH, SOFT TANNINS.  
NAPA VALLEY, CALIFORNIA

### FRANCISCAN, CABERNET

EXTRAORDINARY RICH AND MOUTH FILLING, WITH FLAVORS OF CASSIS, COFFEE, AND TOASTED OAK THAT GRACE A WELL STRUCTURED BODY.  
NAPA VALLEY, CALIFORNIA

### TRENTADUE, PETITE SIRAH

FLAVORS OF BLACKBERRY, BLUEBERRIES AND VIOLETS - FULL BODIED  
NORTH COAST, CALIFORNIA

# WINE LIST

BY THE BOTTLE

## CHAMPAGNE AND SPARKLING WINE

Champagne, Dom Perignon  
Champagne, Perrier Jouet De Fleur  
Champagne, Moet & Chandon (White Star)  
Champagne, Veuve Cliquot  
Sparkling, Freixenet (Brut Cordon Negroe), Spain  
Sparkling, Roderer Brut, California

Sparkling, Cooks, California Split  
Sparkling, Freixenet (Brut Cordon Negroe), Spain Split  
Mumm Cordon Rouge Half Bottle  
Champagne, Perrier Jouet Split  
Sparkling, Chandon Split

## VARIETAL HALF BOTTLES

Meritage, Conundrum, Rutherford, California 2003  
Pinot Gris, King Estate, Oregon 2004  
Chardonnay, Patz & Hall, Sonoma Valley, California 2004  
Chardonnay, Chalk Hill, Sonoma County, California 2001  
Chardonnay, Sonoma Cuterer (Russian River), Sonoma, California 2004  
Chardonnay, Talbott (Sleepy Hollow), Monterey, California 2002

Pinot Noir, Wild Horse, Central Coast, California 2004 \$28  
Pinot Noir, King Estate, Oregon 2004  
Zinfandel, Grgich Hill, Napa Valley, California 2002  
Meritage, Estancia, Paso Robles, California 2002  
Cabernet, Marryvale (Starmont), Napa Valley, California 2003  
Cabernet, Beringer (Knights Valley), Napa Valley, California 2000  
Cabernet, Grgich Hill, Napa Valley, California 2001

## WHITE WINE

Meritage, Conundrum, Rutherford, California 2004  
Meritage, Caymus Conundrum, Rutherford, California 2004 \$48  
Meritage, Teruzzi & Puthod, Italy 2003  
Viognier, Trianna Marsanne, Central Coast, California 2001  
Riesling, Trimbach, Alsace, France 2004  
Riesling, Chateau St. Michelle, Columbia Valley, Washington 2005  
Gewurztraminer, Trimbach, Alsace, France 2003  
Fume Blanc, Grgich Hill, Napa Valley, California 2005  
Sauvignon Blanc, Silverado, Napa Valley, California 2004  
Sauvignon Blanc, Matanza's Creek, Sonoma County, California 2005  
Sauvignon Blanc, Matanza's Creek, Sonoma County, California 2004  
Sauvignon Blanc, Duckhorn Vineyards, Napa Valley, California 2005  
Sauvignon Blanc, Groth, Napa Valley, California 2005  
Pinot Grigio, J by Jordan, Russian River, California 2005  
Pinot Grigio, Luna, Napa Valley, California 2005  
Pinot Grigio, Rex Hill, Willamette Valley, Oregon 2005  
Pinot Grigio, Riff, Italy 2005  
Pinot Grigio, Santa Margarita, Italy 2005  
Chardonnay, Acacia, Carneros, California 2004

Chardonnay, Chateau St. Michelle (Canoe Ridge), Columbia Valley, WA 2003  
Chardonnay, Argyle, Willamette Valley, Oregon 2003  
Chardonnay, Chalone, Monterey County, California 2004  
Chardonnay, Sonoma Cutrer Russian River, Sonoma, California 2004  
Chardonnay, Cakebread Cellars, Napa Valley, California 2005  
Chardonnay, Domaine Drouhin, Oregon 2003  
Chardonnay, Chalk Hill Estate, Sonoma County, California 2002  
Chardonnay, Ferrari Caranno, Alexander Valley, California 2004  
Chardonnay, Far Niente, Napa Valley, California 2004  
Chardonnay, Grgich Hill, Napa Valley, California 2002  
Chardonnay, Jordan, Russian River Valley, California 2004  
Chardonnay, Kistler, Sonoma County, California 2004  
Chardonnay, Louis Latour (Puligny Montrachet), France 2002  
Chardonnay, Newton (unfiltered), Napa Valley, California 2003  
Chardonnay, Patz & Hall, Sonoma Valley, California 2004  
Chardonnay, Saintsbury, Carneros, California 2004  
Chardonnay, PlumpJack Reserve, Napa Valley, California 2004  
Chardonnay, Talbot (Sleepy Hollow), Monterey County, California 2002

Chardonnay, Talbott (Diamond Estate), Monterey County, California 2001

Chardonnay, Trefethan, Napa Valley, California 2003  
Chardonnay, Rombauer, Carneros, California 2005

## RED WINE

Pinot Noir, Hangtime, Arroyo Seco, Force Canyon Vineyard 2005  
Pinot Noir, Chalone, Monterey, California 2003  
Pinot Noir, David Bruce, Central Coast, California 2005  
Pinot Noir, Etude, Carneros, California 2004  
Pinot Noir, Etude (Heirloom), Carneros, California 2000 & 2002  
Pinot Noir, Domaine Drouhin, Willamette Valley, Oregon 2001  
Pinot Noir, Goldeneye by Duckhorn, Anderson Valley, California 2003  
Pinot Noir, Saintsbury (Brown Ranch), Carneros, California 2000  
Zinfandel, Renwood Old Vine, Amador County, California 2003  
Zinfandel, Seghesio, Sonoma County, California 2005  
Zinfandel, Burnett Ridge, North College Hill  
Zinfandel, Edizione Pennino, Rutherford - Napa Valley, California 2004  
Zinfandel, Ridge (Lytton Springs), Cupertino, California 2004  
Syrah, Bonny Doon Le Cigare Volant, Santa Cruz, California 2001  
Syrah, Robert Pecota, Monterey, California 2003  
Shiraz, Penfolds (Thomas Hyland), Australia 2004  
Shiraz, Angroves, McLaren Vale, Australia 2004  
Petite Syrah, Stag's Leap, Napa Valley, California 2003  
Sangiovese, Luna, Napa Valley, California 2004  
Amarone, Tommasi, Veneto, Italy 2002  
Chianti Classico, Borgo Scopeto, Tuscany, Italy 2003  
Barbera D'Asti, Camp du Rouss, Canelli, Italy 2003  
Pinot Noir, Joseph Drouhin, Burgundy- Cote De Beaune, France 2002  
Syrah/Grenache, Jaboulet-Crozes Hermitage, Rhone, France 2003  
Barbera D'Asti Camp du Rouss, Canelli, Italy 2003  
Cabernet/Merlot, Chateau Reysson, Bourdeaux, France 2003  
Merlot, Chateau Soverain, Alexander Valley, California 2002  
Merlot, Flora Springs, Napa Valley, California 2003  
Merlot, Chateau St. Jean, Sonoma County, California 2002  
Merlot, Chateau Ste. Michelle (Canoe Ridge) Columbia Valley, Washington 2003  
Merlot, Ferrari Carrano, Sonoma County, California 2004  
Merlot, Rombauer, Napa Valley, California 2003  
Merlot, Duckhorn Vineyards, Napa Valley, California 2003  
Merlot, Havens (Reserve), Napa Valley, California 2000  
Merlot, Clos Du Val, Napa Valley, California 2002  
Merlot, Michel-Schlumberger, Dry Creek Valley, California 2002  
Merlot, Franciscan, Napa, California 2003  
Merlot, Schafer, Napa Valley, California 2003  
Merlot, Joseph Phelps, Napa Valley, California 2001  
Merlot, Stag's Leap Wine Cellars, Napa Valley, California 2003

Merlot, Miner, Napa Valley, California 2000  
Merlot, Matanzas Creek, Sonoma, California 2002  
Merlot, Luna, Napa Valley, California 2001  
Merlot, Robert Sinskey, Napa Valley, California 2001  
Meritage, Treana, Paso Robles, California 1999 & 2001  
Meritage, Justin (Iscosoles), Paso Robles, California 2003  
Meritage, Cain Cellars Cain Cuvee, Napa Valley, California NV  
Meritage, Mondavi-Rothschild Opus One, Napa Valley, California 2001  
Meritage, Mondavi-Rothschild Opus One, Napa Valley, California 2002  
Meritage, Rabbit Ridge (Avventura), Paso Robles, California 2001  
Meritage, Beringer (Alluvium Red), Napa Valley, California 2003  
Cabernet Sauvignon, Silver Oak, Napa Valley, California 2002  
Cabernet Sauvignon, Cakebread Cellars, Napa Valley, California 2003  
Cabernet Sauvignon, Chateau St. Jean, Sonoma County, California 2004  
Cabernet Sauvignon, Chappellet Signature, Napa Valley, California 2003  
Cabernet Sauvignon, Grgich hill, Napa Valley, California 2001  
Cabernet Sauvignon, Rubicon, Napa Valley, California 2003  
Cabernet Sauvignon, Georges De Latour (Reserve), Napa Valley, California 2002  
Cabernet Sauvignon, Cask Rubicon Estate, Napa Valley, California 2003  
Cabernet Sauvignon, Groth, Napa Valley, California 2002  
Cabernet Sauvignon, Heitz Cellar, Napa Valley, California 2001  
Cabernet Sauvignon, Jordan, Alexander Valley, California 2002  
Cabernet Sauvignon, Beringer Private Selection, Nappa Valley, California 1999  
Cabernet Sauvignon, Beringer Private Selection, Nappa Valley, California 2001  
Cabernet Sauvignon, Beringer Private Selection, Nappa Valley, California 2002  
Cabernet Sauvignon, Marryvale (Starmont), Napa Valley, California 2003 \$48  
Cabernet Sauvignon, Miner, Napa Valley, California 2000  
Cabernet Sauvignon, Mt Veeder, Napa Valley, California 2002  
Cabernet Sauvignon, Newton (unfiltered), Napa Valley, California 2000  
Cabernet Sauvignon, Paul Hobbs (Beckstoffer), Napa Valley, California 2002  
Cabernet Sauvignon, Pine Ridge, Napa Valley, California 2002  
Cabernet Sauvignon, Quintessa, Napa Valley, California 2002  
Cabernet Sauvignon, Rombauer (Diamond Selection), Napa Valley, California 1999  
Cabernet Sauvignon, Shafer, Napa Valley, California 2002

Cabernet Sauvignon, Stags Leap (Reserve), Napa Valley,  
California 2000  
Cabernet Sauvignon, Stags Leap, Napa Valley, California 2002  
Cabernet Sauvignon, Turnbull (black) Oakville, California 2001

Cabernet Sauvignon, Turnbull, Napa Valley, California 2003  
Cabernet Sauvignon, ZD (Reserve), Napa Valley, California  
2000

# MARTINIS

## TRIO 3OZ MARTINI LIST

### HPNOTIQ BREEZE

HPNOTIQ, COCONUT RUM, WITH A SPLASH OF PINEAPPLE  
JUICE

### GREY GOOSE MARTINI

CHILLED GREY GOOSE VODKA, DRY VERMOUTH

### DESPERATE HOUSEWIVES

EXTREME CARAMEL VODKA, GODIVA CHOCOLATE CREAM  
LIQUEUR

### CHERRY COSMO

EXTREME CHERRY VODKA, TRIPLE SEC, WITH A SPLASH OF  
CRANBERRY JUICE

### CARAMEL APPLE

EXTREME CARAMEL VODKA, APPLE SCHNAPPS, WITH A  
SPLASH OF SOUR

## SINGLE MALT SCOTCH HIGHLAND MALTS

EDRADOIR 10YR

GLENMORANGIE 10YR

DALWHINNIE 15YR

GLENKINCHIE 10YR

BALVENIE 12YR

OBAN 14YR

## ISLAY MALTS

BOWMORE 12YR

LAGAVULIN 16YR

BUNNAHABHAIN 12YR

LAPHROAIG 10YR

## SPEYSIDE MALTS

CARDHU 12YR

GLENLIVET 12YR

GLENFIDDICH 12YR

MACALLAN 12YR

MACALLAN 18YR

## SMALL BATCH BOURBONS

BOOKER'S

BASIL HAYDEN'S

BAKER'S

KNOB CREEK

# GENTLEMAN JACK

## EVERY WEDNESDAY

### BIG APPLE

GREY GOOSE, APPLE PUCKER, SPLASH OF APPLE JUICE,  
CINNAMON STICK GARNISH

### ORANGE CRUSH

GREY GOOSE LA ORANGE, SPLASH OF GRAND MARNIER,  
SPLASH OF OJ, ORANGE SLICE GARNISH

### ROYALE MARTINI

ABSOLUT KURRANT, CHAMBORD, A SPLASH OF PINEAPPLE  
JUICE, GARNISHED WITH A FRESH RASPBERRY

### MANDRIN DREAMCICLE

ABSOLUT MANDRIN, ABSOLUT VANILLA, SPLASH OF ORANGE  
JUICE, SPLASH OF CREAM GARNISHED WITH AN ORANGE  
TWIST

### BLUE TRANQUILITY

BACARDI CICLON, BLUE CURACAO, TRIPLE SEC, SPLASH OF  
SOUR, SPLASH OF SPRITE