TRIO

DINNER

STARTERS

*TRIO DEVILED EGGS BLACK TRUFFLE, PICKLED MUSTARD SEEDS, CHIVES $10

GROUPER SLIDERS THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE $17

SESAME SEARED TUNA CRAB STUFFED AVOCADO, PONZU, CRUNCHY WONTON $17

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN
BALSAMIC GLAZE, SIXTEEN BRICKS BREAD $18

TRIO SLIDERS TWO BEEF SLIDERS, STEAMED ONION, CHEESE $13

*SHRIMP COCKTAIL COCKTAIL SAUCE, LEMON $17

MEATBALLS TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO GRILLED BREAD $15

CHILI GLAZED CALAMARI NAPA & RED CABBAGE, SCALLION, CARROT, GINGER GARLIC VINAIGRETTE $18

SOUPS & SALADS

CUP $7.5 / BOWL $9.5

*VEGETABLE CHICKEN NOODLE DU JOUR *GAZPACHO

FRENCH ONION $11

CHOPPED HOUSE SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE $9

CAESAR ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN $9

*KENWOOD BIBB & SPINACH, GOAT CHEESE, CRANBERRIES, PINE NUTS, ROMA TOMATO, HONEY POPPYSEED DRESSING $10

*WEDGE ICEBERG, CRUMBLED BLEU CHEESE, BACON, GRAPE TOMATO, BLEU CHEESE DRESSING $13

*CAPRESE SEASONAL TOMATOES, BUFFALO MOZZERELLA, EXTRA VIRGIN OLIVE OIL, BASIL, BALSAMIC $14

ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH $18 / $22

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS, ROMAINE HEARTS, SHAVED PARMESAN $19

*NAPLES BIBB & SPINACH, FLORIDA SHRIMP, LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO, RED ONION
SWEET ITALIAN VINAIGRETTE $25

*SALMON SALAD FIELD GREENS, CUCUMBER, ROMA TOMATO, POTATO STRAWS, CAPERS, FETA, CITRUS VINAIGRETTE $25

*THE TRIO BIBB & SPINACH, GRILLED CHICKEN, PINE NUTS, DRIED CRANBERRY, ROMA TOMATO, GOAT CHEESE
HONEY POPPYSEED DRESSING $20

FRIED CHICKEN FIELD GREENS, PECANS, FETA, BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE $21

*SANTA FE GRILLED CHICKEN, TORTILLA STRIPS, FIELD GREENS, BLACK BEAN SALSA, CILANTRO OIL, CITRUS VINAIGRETTE $21

BEET & GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS, SCALLIONS
GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE $19

CONSUMING SHELLFISH, RAW AND UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
THIS FACILITY USES NUTS, SEAFOOD, SHELLFISH, GLUTEN, DAIRY, EGGS & SESAME. ALERT YOUR SERVER OF ANY FOOD ALLERGIES UPON ARRIVAL.
* INDICATES GLUTEN FREE OPTIONS / CANNOT GUARANTEE SAFE FOR CELIACS
20% SERVICE CHARGE ADDED TO PARTIES OF 7 OR MORE
WIFI: TRIO GUEST PASSWORD: triobistro

FLATBREAD & PIZZA

TRADITIONAL TOMATO SAUCE, PROVOLONE - ADDITIONAL TOPPINGS $1 FOR VEGETABLES / $2 FOR MEATS OR CHEESES
FLATBREAD $14 PIZZA $17

MARGHERITA ROMA TOMATOES, FRESH MOZZARELLA GARLIC, BASIL
FLATBREAD $15 PIZZA $18

MEXICAN BLACKENED CHICKEN, REFRIED BEANS, JALAPEÑO, CHEDDAR JACK, SOUR CREAM, GUACAMOLE, CILANTRO
FLATBREAD $17 PIZZA $20

THAI CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED CARROTS, PROVOLONE, SWEET & SPICY DRIZZLE
FLATBREAD $17 PIZZA $20

SMOKED SALMON CHIVE CREAM CHEESE, RED ONION, CAPERS, ARUGULA
FLATBREAD $17 PIZZA $20

BBQ CHICKEN SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO
FLATBREAD $17 PIZZA $20

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE, RED PEPPER, FONTINA, FETA
FLATBREAD $16 PIZZA $19

ENTREÉS

*SEARED SALMON ORZO, SAUTEED SPINACH, TOMATO, SOY ROASTED MUSHROOMS, DILL CRÈME FRAICHE $33

JUMBO LUMP CRAB CAKE CAPPELINI PASTA, ARTICHOKES, TOASTED GARLIC, HARRISA, DILL CRÈME FRAÎCHE $38

SHRIMP SPAGHETTI CHERRY TOMATO, TOASTED GARLIC, HABANERO OIL, BUTTER, PARSLEY, BREAD CRUMBS $29

*SEARED FLORIDA GROUPER TUMERIC FRIED RICE, CABBAGE, PEAS, CARROTS, SCALLIONS, SOY BUTTER $46

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC $31

TRIO MEATLOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE $28

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING $19
CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, SARATOGA CHIPS OR FRUIT – (TRUFFLE FRIES +$2)

RIGATONI & VODKA SAUCE ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMIGIANO $26

*MARINATED TOFU "POKE" BOWL BROWN SHORT GRAIN RICE, MISO-SOY MARINATED TOFU, CUCUMBER, SNOW PEAS
RADISH, SWEET POTATO, ENOKI MUSHROOMS, EDAMAME, SEAWEED SALAD, SESAME SEEDS, SPICY MAYO $23

*RED WINE BRAISED SHORTRIB GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES
FRESH HORSERADISH, BRAISING JUS $39

*FILET MIGNON 8 OUNCES, COMPOUND HERB BUTTER, BAKED POTATO $52

SIDES

*FRENCH FRIES $7

*SWEET POTATO FRIES $8

*HARICOTS VERTS $8

*SAUTÉED BROCCOLI $8

*BAKED POTATO $8
LOADED +$2

*TRUFFLE FRIES $9

*GARLIC MASHED POTATOES $8

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