

# TRIO

## DINNER

### STARTERS

- \*TRIO DEVILED EGGS BLACK TRUFFLE, PICKLED MUSTARD SEEDS, CHIVES \$10
- MEAT & CHEESE BOARD ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$18
- GROUPE SLIDERS THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$16
- SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN  
AGED BALSAMIC, SIXTEEN BRICKS BREAD \$17
- WHIPPED RICOTTA FIG JAM, MARCONA ALMONDS, HOUSEMADE FOCACCIA \$14
- TRIO SLIDERS TWO BEEF SLIDERS, STEAMED ONION, CHEESE \$11
- \*SHRIMP COCKTAIL SMOKED COCKTAIL SAUCE, CELERY ROOT, LEMON \$17
- MEATBALLS TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO GRILLED BREAD \$14

### SOUPS & SALADS

CUP \$7 / BOWL \$8

FRENCH ONION  
(BOWL ONLY)

CHICKEN NOODLE

\*VEGETABLE

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- CHOPPED HOUSE SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE \$8
- CAESAR ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN \$9
- \*KENWOOD BIBB & SPINACH, GOAT CHEESE, CRANBERRIES, PINE NUTS, ROMA TOMATO, HONEY POPPYSEED DRESSING \$9
- \*WEDGE ICEBERG, CRUMBLED BLEU CHEESE, BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$12

### ENTRÉE SALADS

- COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH \$16/\$19
- 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 \$24
- \*SCOTTISH SALMON FIELD GREENS, CUCUMBER, ROMA TOMATO, POTATO STRAWS, CAPERS  
FETA, CITRUS VINAIGRETTE \$24
- \*THE TRIO BIBB & SPINACH, GRILLED CHICKEN, PINE NUTS, DRIED CRANBERRY, ROMA TOMATO, GOAT CHEESE  
HONEY POPPYSEED DRESSING \$19
- FRIED CHICKEN FIELD GREENS, PECANS, FETA, BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE \$19
- \*SANTA FE GRILLED CHICKEN, TORTILLA STRIPS, FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$19
- \*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.  
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

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# FLATBREAD & PIZZA

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TRADITIONAL TOMATO SAUCE, PROVOLONE, ADDITIONAL TOPPINGS \$1 EACH

FLATBREAD \$12 PIZZA \$16

MARGHERITA ROMA TOMATOES, FRESH MOZZARELLA GARLIC, BASIL, CHILI FLAKES

FLATBREAD \$14 PIZZA \$18

MEXICAN BLACKENED CHICKEN, REFRIED BEANS, JALAPEÑO, CHEDDAR JACK, SOUR CREAM, GUACAMOLE, CILANTRO

FLATBREAD \$15 PIZZA \$19

THAI CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED CARROTS, PROVOLONE, SWEET & SPICY DRIZZLE

FLATBREAD \$16 PIZZA \$20

SMOKED SALMON CHIVE CREAM CHEESE, PROVOLONE, SMOKED GOUDA, RED ONION, CAPERS, ARUGULA

FLATBREAD \$16 PIZZA \$20

BBQ CHICKEN SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO

FLATBREAD \$15 PIZZA \$19

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE, RED PEPPER, FONTINA, FETA

FLATBREAD \$14, PIZZA \$18

SEASONAL GARLIC RICOTTA, DRIED FIGS, SPECK, ARUGULA, BALSAMIC DRIZZLE

FLATBREAD \$16 PIZZA \$20

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## ENTREÉS

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SALMON ROASTED BEETS & POTATOES, SPINACH, WHEAT BERRIES, PINE NUTS, DILL CRÈME FRAÎCHE \$32

SEARED SCALLOPS COUSCOUS, BABY CARROTS, SWISS CHARD, ROASTED MUSHROOMS, SHERRY BUTTER \$39

\* GROUPER HEMINGWAY JUMBO LUMP CRAB, LEMON CAPER BUTTER, BASMATI RICE, BROCCOLI \$44

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$28

TRIO MEATLOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE \$24

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING \$16

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, SARATOGA CHIPS OR FRUIT – (TRUFFLE FRIES +\$2)

\*CAULIFLOWER STEAK BUTTERNUT SQUASH PUREE, LEMON PRESERVES, PICKLED ONIONS,  
CHIMICHURRI, FENNEL & ARUGULA SALAD \$27

SPAGHETTI WITH SHRIMP TOASTED GARLIC, ROASTED TOMATOES, HABANERO, BREAD CRUMBS, BASIL \$26

\*RED WINE BRAISED SHORTRIB GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES  
FRESH HORSERADISH, BRAISING JUS \$36

\*PORK CHOP 13 OUNCE GRILLED BONE IN CHOP, BUTTERNUT SQUASH GRATIN, ASPARAGUS  
GRAIN MUSTARD SAUCE \$39

\*FILET MIGNON 8 OUNCES, COMPOUND HERB BUTTER, BAKED POTATO \$46

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## SIDES

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\*GARLIC MASHED POTATOES \$8

SWEET POTATO FRIES \$8

FRIED BRUSSELS SPROUTS \$10

\*BAKED POTATO \$8 LOADED +\$2

\*GRILLED ASPARAGUS \$7

\*ROASTED BUTTERNUT SQUASH \$7

TRUFFLE FRIES \$9

\*CAULIFLOWER RICE \$9

\*SAUTÉED BROCCOLI \$7

FRENCH FRIES \$7

\*HARICOTS VERTS \$8

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