TRIO

DINNER

STARTERS

*TRIO DEVILED EGGS truffle, candied bacon, chive $11

GROUPER SLIDERS three crispy fried sliders, shredded lettuce, gribiche $18

SESAME SEARED TUNA crab stuffed avocado, ponzu, crunchy wonton $17

SHRIMP BRUSCHETTA florida shrimp, tomato basil relish, mozzarella, parmesan balsamic glaze, eleven grain artisan bread $19

TRIO BEEF SLIDERS two sliders, steamed onion, american cheese $15

*SHRIMP COCKTAIL cocktail sauce, lemon $17

MEATBALLS two pork & veal meatballs, tomato basil sauce, ricotta, pesto grilled bread $16

CHILI GLAZED CALAMARI napa & red cabbage, scallion, carrot, ginger garlic vinaigrette $18

SOUPS & SALADS

CUP $7.50 / BOWL $9.50

*VEGETABLE CHICKEN NOODLE DU JOUR FRENCH ONION ($11- BOWL ONLY)

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 $11

*WEDGE iceberg, crumbled bleu cheese, bacon, grape tomato, bleu cheese dressing $13

*HARVEST green & purple baby kale, goat cheese, grapes, craisins, roasted butternut squash pecans, apple, maple cider vinaigrette $15

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 $26

*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 oven-roasted beets, 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

SEASONAL SWEET POTATO PUREE, ROASTED RED PEPPERS, SPECK, PROVOLONE, ARUGULA, BALSAMIC GLAZE
FLATBREAD $17 PIZZA $20

ENTREÉS

HALIBUT HEMINGWAY PANKO & HERB CRUST, LUMP CRAB, COCONUT RICE, ASPARAGUS
CAPERS, LEMON BUTTER $42

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

JUMBO LUMP CRAB CAKE CAPPELINI, ARTICHOKES, TOASTED GARLIC, HARISSA, DILL CRÈME FRAÎCHE $39

SEARED FLORIDA GROUPER CURRIED PEARL COUSCOUS, SHIITAKE MUSHROOM, BELL PEPPERS
ROASTED CARROTS, ORANGE MISO GLAZE, GREEN ONION $47

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC $32

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

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

TRIO MEATLOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE $29

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, BRIOCHE BUN, CHOICE OF CHEESE $20
ADD BACON, SAUTEED MUSHROOMS OR CARAMELIZED ONIONS +$2
CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, SARATOGA CHIPS OR FRUIT (TRUFFLE FRIES +$2)

PORK OSSO BUCO BRAISED BONE IN PORK SHANK, CREAMY POLENTA, BRAISING JUS, CRISPY ONION $42

*RED WINE BRAISED SHORTRIB GLAZED BABY CARROTS, PEAS, PEARL ONIONS,
HORSERADISH MASHED POTATOES FRESH HORSERADISH, BRAISING JUS $40

*FILET MIGNON 8 OUNCES, COMPOUND HERB BUTTER, BAKED POTATO $54

SIDES

*FRENCH FRIES $7

*SWEET POTATO FRIES $8

*BAKED POTATO $8
LOADED +$2

*HARICOTS VERTS $8

*SAUTÉED BROCCOLI $8

GRILLED ASPARAGUS $9
PARMESAN, BREADCRUMB, LEMON

*TRUFFLE FRIES $9

*GARLIC MASHED POTATOES $8

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