

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 \$17

TRIO SLIDERS TWO BEEF SLIDERS, STEAMED ONION, CHEESE \$11

*SHRIMP COCKTAIL COCKTAIL SAUCE, LEMON \$17

MEATBALLS TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO GRILLED BREAD \$14

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

SOUPS & SALADS

CUP \$7 / BOWL \$9

*VEGETABLE

CHICKEN NOODLE

DU JOUR

FRENCH ONION \$10

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 \$9

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

ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH \$17 / \$20

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

*SCOTTISH SALMON 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 \$20

*SANTA FE GRILLED CHICKEN, TORTILLA STRIPS, FIELD GREENS, BLACK BEAN SALSA, CILANTRO, CITRUS VINAIGRETTE \$20

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

*PEAR & GORGONZOLA BABY KALE, CANDIED PECANS, POMEGRANATE SEEDS, SHERRY VINAIGRETTE
CHILLED MARINATED FLANK STEAK \$26

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 TOPPING \$1 FOR VEGETABLES / \$2 FOR MEATS OR CHEESES

FLATBREAD \$13 PIZZA \$17

MARGHERITA ROMA TOMATOES, FRESH MOZZARELLA GARLIC, BASIL

FLATBREAD \$14 PIZZA \$18

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

FLATBREAD \$16 PIZZA \$20

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 \$16 PIZZA \$20

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

FLATBREAD \$14 PIZZA \$18

ENTREÉS

SEAFOOD POT PIE SCALLOP, LOBSTER, SHRIMP, ONION, CARROT, CELERY, POTATO, PERNOD \$36

SEARED SALMON ORZO, SPINACH, ZUCCHINI, SHIITAKE, ROASTED TOMATOES, DILL CRÈME FRAÎCHE \$33

JUMBO LUMP CRAB CAKE CAPELLINI PASTA, SAUTÉED ARTICHOKE, ROASTED GARLIC, HARISSA, PARMIGIANO BREADCRUMBS, DILL CRÈME FRAÎCHE \$38

*MISO GLAZED GROUPER COCONUT RICE, ASPARAGUS, HARICOTS VERTS, JALAPEÑO, RED BELL PEPPER CARROTS, ZUCCHINI \$44

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$29

TRIO MEATLOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE \$26

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 \$25

PUMPKIN AGNOLOTTI HOUSEMADE PASTA FILLED WITH RICOTTA & SQUASH, BROWN BUTTER, SAGE, PARMIGIANO AMARETTI CRUMBLE \$27

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

*FILET MIGNON 8 OUNCES, COMPOUND HERB BUTTER, BAKED POTATO \$49

SIDES

*FRENCH FRIES \$7

*HARICOTS VERTS \$8

*FRIED BRUSSELS SPROUTS \$10

*SWEET POTATO FRIES \$8

*SAUTÉED BROCCOLI \$7

LOBSTER MAC & CHEESE \$16

*TRUFFLE FRIES \$9

*BAKED POTATO \$8

*GARLIC MASHED POTATOES \$8

LOADED +\$2

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