

# 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 \$16

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN  
AGED BALSAMIC, 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 \$17

### SOUPS & SALADS

CUP \$7 / BOWL \$9

FRENCH ONION  
(BOWL ONLY)

CHICKEN NOODLE

\*VEGETABLE

DU JOUR

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, CRUMBLER BLEU CHEESE, BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$12

\*GORGONZOLA & PEAR BABY KALE, CANDIED PECANS, POMEGRANATE SEEDS, SHERRY DIJON VINAIGRETTE \$12

### 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 \$19

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

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

---

## FLATBREAD & PIZZA

---

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

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

SEASONAL SWISS CHARD, BUTTERNUT SQUASH, PANCETTA, CRISPY SAGE, PECORINO, POMEGRANATE MOLASSES

FLATBREAD \$16 PIZZA \$20

---

## ENTRÉES

---

\*SEARED SCALLOPS BUTTERNUT SQUASH RISOTTO, CANDIED PECANS, CRISPY SAGE, PARMESAN

APPLE CIDER GASTRIQUE \$39

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

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 \$25

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING \$18

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

\*BLUE CORN TAMALE CURRY BUTTERNUT SQUASH PURÉE, ROASTED BUTTERNUT SQUASH, POMEGRANATE, CILANTRO \$27

LUMACHE PASTA HOUSEMADE ITALIAN CHICKEN SAUSAGE, RAPINI, PECORINO, BRODO \$26

LASAGNA BOLOGNESE TRADITIONAL RAGU, BÉCHAMEL, PARMIGIANO, GREMOLATA \$32

\*RED WINE BRAISED SHORTRIB GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES

FRESH HORSERADISH, BRAISING JUS \$36

LAMB SHANK CASSOULET WHITE BEANS, BACON, LAMB JUS, CARROTS, BREADCRUMBS \$43

\*FILET MIGNON 8 OUNCES, COMPOUND HERB BUTTER, BAKED POTATO \$48

---

## 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

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