

# 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

\*GAZPACHO

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, CRUMBLED BLEU CHEESE, BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$13

\*CAPRESE SALAD HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, EXTRA VIRGIN OLIVE OIL, BASIL, BALSAMIC \$15

# 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

\*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 \$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

#### FLATBREAD & PIZZA

SEASONAL STREET CORN WITH JALAPEÑO, BACON, CREAM SAUCE, CHIPOTLE CREMA, CILANTRO, LIME, TAJIN FLATBREAD \$16 PIZZA \$20

TRADITIONAL TOMATO SAUCE, PROVOLONE - ADDITIONAL TOPPINGS \$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, JALAPEŇO, 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

SEARED SALMON ORZO, CHARRED SWEET CORN, CHERRY TOMATOES, SPINACH, SWEET CORN CREMA, HERB OIL \$33

JUMBO LUMP CRAB CAKE SHAVED FENNEL & APPLE SALAD, ROMESCO, LEMON OIL, HAZELNUTS \$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 \$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

\*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 \$36

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

#### SIDES

\*FRENCH FRIES \$7

\*SWEET POTATO FRIES \$8

\*TRUFFLE FRIES \$9

\*HARICOTS VERTS \$8

\*SAUTÉED BROCCOLI \$7

\*BAKED POTATO \$8

LOADED +\$2

\*FRIED BRUSSELS SPROUTS \$10

LOBSTER MAC & CHEESE \$16

\*GARLIC MASHED POTATOES \$8