

# TRIO

## DINNER

### STARTERS

**MEAT AND CHEESE BOARD** ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$16

**TRIO DEVEILED EGGS** FIVE EGGS WITH BLACK TRUFFLE AND CHIVES \$7

**GROUPER SLIDERS** THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$15

**SHRIMP BRUSCHETTA** FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN  
AGED BALSAMIC, ON SIXTEEN BRICKS BREAD \$14

**TRIO SLIDERS** TWO LONGDALE FARM BEEF SLIDERS, ONION, CHEESE \$10

**CRABCAKES** ROMESCO, FRISEE & GREEN APPLE SALAD, REMOULADE, LEMON \$16

**\*SHRIMP COCKTAIL** COCKTAIL SAUCE, LEMON \$15

**MEATBALLS** TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO, GRILLED PESTO BREAD \$12

**STEAMED MUSSELS** GARLIC, WHITE WINE BUTTER SAUCE \$16

### SOUPS AND SALADS

CUP \$5 / BOWL \$7

**FRENCH ONION**  
*(BOWL ONLY)*

**CHICKEN NOODLE**

**\*VEGETABLE**

**DUJOUR**

**CHOPPED HOUSE** SHREDDED GREENS  
ROMA TOMATO, RED ONION, CROUTONS  
SWEET ITALIAN VINAIGRETTE \$6

**CAESAR** ROMAINE HEARTS, CROUTONS  
SHAVED PARMESAN \$6

**\*KENWOOD** BIBB & SPINACH, GOAT CHEESE  
CRANBERRIES, PINE NUTS, ROMA TOMATO  
HONEY POPPYSEED DRESSING \$8

**\*WEDGE** ICEBERG, CRUMBLLED BLEU CHEESE  
BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$8

### ENTRÉE SALADS

**COBB** GRILLED CHICKEN, TOMATO, AVOCADO, EGG  
BACON, CROUTONS, CHEDDAR JACK, RANCH \$13/\$16

**CHICKEN CAESAR** GRILLED CHICKEN, CROUTONS  
ROMAINE HEARTS, SHAVED PARMESAN \$16

**\*NAPLES** BIBB & SPINACH, FLORIDA SHRIMP  
LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO  
RED ONION, SWEET ITALIAN VINAIGRETTE \$19

**\*NICOISE** ALBACORE TUNA, FIELD GREENS  
ROMA TOMATO, HARICOTS VERTS, EGG  
KALAMATA OLIVES, REDSKIN POTATO SALAD  
BALSAMIC VINAIGRETTE \$16 - SUB SEARED AHI TUNA +\$7

**\*SCOTTISH SALMON** FIELD GREENS, CUCUMBER  
ROMA TOMATO, POTATO STRAWS, CAPERS, FETA  
CITRUS VINAIGRETTE \$18

**\*THE TRIO** BIBB & SPINACH, GRILLED CHICKEN  
PINE NUTS, DRIED CRANBERRY, ROMA TOMATO  
GOAT CHEESE, HONEY POPPYSEED DRESSING \$16

**\*SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS  
FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$16

**FRIED CHICKEN** MIXED GREENS, PECANS, FETA  
BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE \$15

**BEEF AND GOAT CHEESE BOWL** OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS  
SCALLIONS, GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$16

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 OR CAN BE MADE GLUTEN FREE; PLEASE ALERT YOUR SERVER TO ANY ALLERGIES; 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  
FLATBREAD \$11 PIZZA \$15 ADDITIONAL TOPPINGS \$1 EACH

**MARGHERITA** SAN MARZANO TOMATOS, ROASTED  
ROMA TOMATOES, FRESH MOZZARELLA GARLIC, BASIL  
CHILI FLAKE FLATBREAD \$13 PIZZA \$17

**MEXICAN** BLACKENED CHICKEN, REFRIED BEANS  
JALAPENO, BLACK BEAN & TOMATO SALSA, CHEDDAR  
JACK, SOUR CREAM, AVOCADO CREMA, CILANTRO  
FLATBREAD \$13 PIZZA \$17

**BBQ** CHICKEN, SMOKED GOUDA, PROVOLONE  
RED ONION, CILANTRO FLATBREAD \$13 PIZZA \$17

**THAI** CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED  
CARROT, PROVOLONE, SWEET AND SPICY DRIZZLE  
FLATBREAD \$13 PIZZA \$17

**SMOKED SALMON** CHIVE CREAM CHEESE  
PROVOLONE, SMOKED GOUDA, RED ONION, CAPERS  
ARUGULA FLATBREAD \$14 PIZZA \$18

**MEDITERRANEAN** PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE  
ROASTED RED PEPPER, FONTINA, FETA CHEESE FLATBREAD \$13 PIZZA \$17

## ENTREÉS

**\*FILET MIGNON** GARLIC MASHED POTATOES, ASPARAGUS, MUSHROOM DEMI \$47

**LEMON CHICKEN** MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$24

**TRIO MEATLOAF** GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, MUSHROOM DEMI \$22

**BEEF BOURGUINON** RED WINE BRAISED BEEF, PEARL ONIONS, BACON, MUSHROOMS, BABY CARROTS, EGG NOODLES \$24

**TRIO BURGER** LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING, CHOICE OF SIDE \$15

**RED WINE-BRAISED PORK SHANK** POLENTA, ONION, CARROTS, CELERY, BRAISING JUS, BREAD CRUMBS \$38



**PENNE** VODKA TOMATO SAUCE, PARMIGIANO REGGIANO, ARUGULA, LEMON OIL \$18



**SEARED SALMON** ORZO, GRILLED ZUCCHINI, SPINACH, BASIL, GOLDEN RAISINS, DILL CRÈME FRAICHE \$29

**\*MISO-GLAZED GROUPE** ZUCCHINI, SQUASH, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE \$36

**\*HALIBUT** POLENTA, LEEKS AND SPINACH, SWEET CORN, BACON, SAGE, WHITE WINE BUTTER SAUCE \$35

**\*SHRIMP AND GRITS** WHITE GULF SHRIMP, STONE GROUND WHITE GRITS, TASSO HAM, CAJUN DEMI GLACE \$25

**\*MARINATED SWORDFISH** CANNELLINI BEAN RAGU WITH WHITE WINE, GRILLED LEMON, AND ARUGULA \$32

## SIDES

GARLIC MASHED POTATOES \$4

SWEET POTATO FRIES \$7

CARAMELIZED BRUSSELS SPROUTS \$9

BAKED POTATO \$4 (LOADED +\$2)

SAUTÉED MUSHROOMS \$8

POBLANO MAC & CHEESE \$9

TRUFFLE FRIES \$8

GRILLED ASPARAGUS \$9

SAUTÉED BROCCOLI \$6

FRENCH FRIES \$6

HARICOTS VERTS \$7

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