

# TRIO

## DINNER

### STARTERS

MEAT & CHEESE BOARD ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$18

\*TRIO DEVILED EGGS FIVE EGGS WITH BLACK TRUFFLE & CHIVES \$7

GROUPER SLIDERS THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$16

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN  
AGED BALSAMIC, SIXTEEN BRICKS BREAD \$16

\*SEASAME SEARED TUNA AVOCADO MASH, CUCUMBER, RADISH, WATERCRESS, PONZU \$17

TRIO SLIDERS TWO BEEF SLIDERS, STEAMED ONION, CHEESE \$10

P.E.I. MUSSELS PRINCE EDWARD ISLAND MUSSELS, SPICY VODKA SAUCE, BASIL, WARM BAGUETTE \$16

\*SHRIMP COCKTAIL COCKTAIL SAUCE, LEMON \$17

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

### SOUPS & SALADS

CUP \$6 / BOWL \$8

FRENCH ONION  
*(BOWL ONLY)*

CHICKEN NOODLE

\*VEGETABLE

DU JOUR

CHOPPED HOUSE SHREDDED GREENS  
ROMA TOMATO, RED ONION, CROUTONS  
SWEET ITALIAN VINAIGRETTE \$7

CAESAR ROMAINE HEARTS, CROUTONS  
SHAVED PARMESAN \$7

\*KENWOOD BIBB & SPINACH, GOAT CHEESE  
DRIED CRANBERRIES, PINE NUTS, ROMA  
TOMATO HONEY POPPYSEED DRESSING \$9

\*WEDGE ICEBERG, CRUMBLLED BLEU CHEESE  
BACON, GRAPE TOMATO  
BLEU CHEESE DRESSING \$10

### ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG  
BACON, CROUTONS, CHEDDAR JACK, RANCH \$15/\$18

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS  
ROMAINE HEARTS, SHAVED PARMESAN \$17

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

\*NICOISE ALBACORE TUNA, FIELD GREENS  
ROMA TOMATO, HARICOTS VERTS, EGG  
KALAMATA OLIVES, REDSKIN POTATO SALAD  
BALSAMIC VINAIGRETTE \$17 - SUB SEARED AHI TUNA +\$8

\*SCOTTISH SALMON FIELD GREENS, CUCUMBER  
ROMA TOMATO, POTATO STRAWS, CAPERS, FETA  
CITRUS VINAIGRETTE \$19

\*THE TRIO BIBB & SPINACH, GRILLED CHICKEN  
PINE NUTS, DRIED CRANBERRY, ROMA TOMATO  
GOAT CHEESE, HONEY POPPYSEED DRESSING \$18

\*SANTA FE GRILLED CHICKEN, TORTILLA STRIPS  
FIELD GREENS, BLACK BEAN SALSA  
CITRUS VINAIGRETTE \$18

FRIED CHICKEN MIXED GREENS  
PECANS, FETA BLUEBERRIES  
LEMON-HONEY MUSTARD VINAIGRETTE \$18

BEET & GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS, SCALLIONS  
GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$17

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  
FLATBREAD \$12 PIZZA \$16 ADDITIONAL TOPPINGS \$1 EACH

MARGHERITA SAN MARZANO TOMATOS  
ROASTED ROMA TOMATOES, FRESH MOZZARELLA  
GARLIC, BASIL, CHILI FLAKE FLATBREAD \$14 PIZZA \$18

MEXICAN BLACKENED CHICKEN, REFRIED BEANS  
JALAPEÑO, BLACK BEAN & TOMATO SALSA, CILANTRO  
CHEDDAR JACK, SOUR CREAM, AVOCADO CREMA  
FLATBREAD \$15 PIZZA \$19

BBQ CHICKEN, SMOKED GOUDA, PROVOLONE  
RED ONION, CILANTRO FLATBREAD \$15 PIZZA \$19

THAI CHICKEN, PEANUT SAUCE, CHIVES  
SHREDDED CARROTS, PROVOLONE  
SWEET & SPICY DRIZZLE FLATBREAD \$15 PIZZA \$19

SMOKED SALMON CHIVE CREAM CHEESE  
PROVOLONE, SMOKED GOUDA, RED ONION  
CAPERS, ARUGULA FLATBREAD \$16 PIZZA \$19

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE  
ROASTED RED PEPPER, FONTINA, FETA CHEESE FLATBREAD \$14 PIZZA \$18

## ENTREÉS

\*FILET MIGNON 6 OUNCES, GARLIC ROSEMARY ROASTED POTATOES, SAUTÉED SPINACH  
RED WINE DEMI, CRISPY ONION \$46

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$28

TRIO MEATLOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, MUSHROOM DEMI \$24

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING  
CHOICE OF SIDE \$16

STUFFED PEPPER QUINOA, LENTILS, GARLIC TOMATOES, GUAJILLO MOLE  
MANCHEGO CHEESE SAUCE FRISEE SALAD, BREAD CRUMBS \$25

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

SHRIMP SPAGHETTI OVEN ROASTED TOMATOES, GARLIC, HABANERO OIL, BASIL, BREAD CRUMBS \$26

RIGATONI BOLOGNESE THREE MEAT TRADITIONAL RAGU, PARMIGIANO \$27

\*SEARED SALMON POTATO-PARSNIP PURÉE, SAUTÉED SPINACH & LEEKS, GARLIC BUERRE BLANC  
FRIED PARSNIPS, LEMON \$29

\*MISO-GLAZED GROUPEL ZUCCHINI, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE \$38

\*HALIBUT CRAB FRIED RICE, CARROT GINGER BUTTER, EGG, CILANTRO, GINGER  
BOK CHOY- CARROT & CHIVE SALAD, LEMON OIL \$37

\*GRILLED BRANZINO SAUTÉED SWISS CHARD, FINGERLING POTATOES, CELERY ROOT PURÉE, GRILLED LEMON \$35

## SIDES

\*GARLIC MASHED POTATOES \$8

\*SWEET POTATO FRIES \$8

\*CAMELIZED BRUSSELS SPROUTS \$9

\*BAKED POTATO \$8 LOADED +\$2

\*SAUTÉED MUSHROOMS \$9

TRUFFLE MAC & CHEESE \$10

\*TRUFFLE FRIES \$8

\*GRILLED ASPARAGUS \$9

\*SAUTÉED BROCCOLI \$7

\*FRENCH FRIES \$7

\*HARICOTS VERTS \$8

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