

# TRIO

## DINNER

### STARTERS

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

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

**GROUPE SLIDERS** THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$16

**SHRIMP BRUSCHETTA** FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN  
AGED BALSAMIC, ON SIXTEEN BRICKS BREAD \$15

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

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

**\*SHRIMP COCKTAIL** COCKTAIL SAUCE, LEMON \$17

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

### SOUPS AND SALADS

CUP \$6 / BOWL \$8

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

**CHICKEN NOODLE**

**\*VEGETABLE**

**DUJOUR**

**\*GAZPACHO**

**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  
CRANBERRIES, PINE NUTS, ROMA TOMATO  
HONEY POPPYSEED DRESSING \$9

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

**\*CAPRESE**

LOCAL HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL AND BALSAMIC GLAZE \$14

### ENTRÉE SALADS

**COBB** GRILLED CHICKEN, TOMATO, AVOCADO, EGG  
BACON, CROUTONS, CHEDDAR JACK, RANCH \$14/\$17

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

**\*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 \$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 \$17

**\*SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS  
FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$17

**FRIED CHICKEN** MIXED GREENS, PECANS, FETA  
BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE \$16

**BEET AND 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 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 \$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 JALAPENO, BLACK BEAN & TOMATO SALSA, CHEDDAR JACK, SOUR CREAM, AVOCADO CREMA, CILANTRO  
FLATBREAD \$14 PIZZA \$18

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

**BBQ** CHICKEN, SMOKED GOUDA, PROVOLONE RED ONION, CILANTRO FLATBREAD \$14 PIZZA \$18

**THAI** CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED CARROT, PROVOLONE, SWEET AND SPICY DRIZZLE  
FLATBREAD \$14 PIZZA \$18

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

## ENTREÉS

**\*FILET MIGNON** 6 OUNCES, GARLIC ROSEMARY ROASTED POTATOES, SAUTÉED SPINACH RED WINE DEMI, CRISPY ONION \$42

**LEMON CHICKEN** MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$27

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

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



**LUMACHE** SLOW ROASTED CHICKEN, ITALIAN SAUSAGE, SAUTÉED BROCCOLINI, PECORINO \$24

**RIGATONI BOLOGNESE** THREE MEAT TRADITIONAL RAGU, PARMIGIANO \$27



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



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

**\*HALIBUT** POLENTA, LEEKS AND SPINACH, SWEET CORN, BACON, SAGE, WHITE WINE BUTTER SAUCE \$37

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

**GRILLED BRANZINO** COUSCOUS SALAD WITH CUCUMBERS, TOMATOES, LEMON VINAIGRETTE \$35

**\*SEARED SALMON** SWEET CORN PURÉE, GRILLED CORN, CREMINI MUSHROOMS, BRUSSELS SPROUTS PICKLED ONION AND BALSAMIC REDUCTION \$29

## SIDES

GARLIC MASHED POTATOES \$7

BAKED POTATO \$7 (LOADED +\$2)

TRUFFLE FRIES \$8

FRENCH FRIES \$7

SWEET POTATO FRIES \$8

SAUTÉED MUSHROOMS \$9

GRILLED ASPARAGUS \$9

CARAMELIZED BRUSSELS SPROUTS \$9

POBLANO MAC & CHEESE \$9

SAUTÉED BROCCOLI \$7

HARICOTS VERTS \$8

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