

# TRIO

## DINNER

### STARTERS

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

\*TRIO DEVEILED EGGS FIVE EGGS WITH BLACK TRUFFLE & CHIVES \$8

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

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

\*SEASAME SEARED TUNA AVOCADO MASH, CUCUMBER, RADISH, WATERCRESS, PONZU \$18

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 BREAD \$12

### SOUPS & SALADS

CUP \$7 / BOWL \$8

FRENCH ONION  
(BOWL ONLY)

CHICKEN NOODLE

\*VEGETABLE

\*GAZPACHO

DU JOUR

CHOPPED HOUSE SHREDDED GREENS  
ROMA TOMATO, RED ONION, CROUTONS  
SWEET ITALIAN VINAIGRETTE \$8

CAESAR ROMAINE HEARTS, CROUTONS  
SHAVED PARMESAN \$8

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

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

\*INSALATA CAPRESE HEIRLOOM TOMATO, FRESH MOZZERELLA, LOCAL BASIL  
AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL \$12

### ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG  
BACON, CROUTONS, CHEDDAR JACK, RANCH \$15/\$19

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS  
ROMAINE HEARTS, SHAVED PARMESAN \$18

\*NAPLES BIBB & SPINACH, FLORIDA SHRIMP  
LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO  
RED ONION, SWEET ITALIAN VINAIGRETTE \$21

\*NICOISE ALBACORE TUNA, FIELD GREENS  
ROMA TOMATO, HARICOTS VERTS, EGG  
KALAMATA OLIVES, REDSKIN POTATO SALAD  
BALSAMIC VINAIGRETTE \$18 - SUB SEARED AHI TUNA +\$8

\*SCOTTISH SALMON FIELD GREENS, CUCUMBER  
ROMA TOMATO, POTATO STRAWS, CAPERS  
FETA, CITRUS VINAIGRETTE \$21

\*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 \$19

FRIED CHICKEN FIELD GREENS  
PECANS, FETA, BLUEBERRIES  
LEMON-HONEY MUSTARD VINAIGRETTE \$19

BEET & GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS, SCALLIONS  
GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$18

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

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## FLATBREAD & PIZZA

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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

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## ENTREÉS

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\*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 \$16  
CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, SARATOGA CHIPS OR FRUIT – (TRUFFLE FRIES +\$2)

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

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

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

RIGATONI BOLOGNESE THREE MEAT TRADITIONAL RAGU, PARMIGIANO \$27

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

\*GRILLED BRANZINO SWEET CORN & MASCARPONE PURÉE, SHIITAKE MUSHROOMS, CHARRED CORN  
FINGERLING POTATOES, PICKLED CIPOLLINI ONIONS, BALSAMIC GLAZE \$35

SEARED SALMON ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE \$29

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

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## SIDES

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\*GARLIC MASHED POTATOES \$8

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

\*TRUFFLE FRIES \$9

\*FRENCH FRIES \$7

\*SWEET POTATO FRIES \$8

\*SAUTÉED MUSHROOMS \$9

\*GRILLED ASPARAGUS \$9

\*CAMELIZED BRUSSELS SPROUTS \$9

TRUFFLE MAC & CHEESE \$10

\*SAUTÉED BROCCOLI \$7

\*HARICOTS VERTS \$8

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