

# LUNCH 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 \$16

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

#### SOUPS & SALADS CUP \$7 / Bowl \$9

FRENCH ONION (BOWL ONLY) CHICKEN NOODLE \*VEGETABLE

DU JOUR

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 \$12

\*GORGONZOLA & PEAR baby kale, candied pecans, pomegranate seeds, sherry dijon vinaigrette \$12

# 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

\*SCOTTISH SALMON 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

TRADITIONAL TOMATO SAUCE, PROVOLONE, ADDITIONAL TOPPINGS \$1 EACH 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, SPINANCH, ROMA TOMATO, RED ONION, KALAMATA OLIVE, RED PEPPER, FONTINA, FETA flatbread \$14 pizza \$18

#### SANDWICHES

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

REUBEN CHOICE OF CORNED BEEF OR SMOKED TURKEY, SALTED RYE, SAUERKRAUT SWISS CHEESE, THOUSAND ISLAND \$18

CHICKEN SALAD LETTUCE, TOMATO, SIXTEEN BRICKS SOURDOUGH TOAST \$14

TUNA SALAD LETTUCE, TOMATO, SIXTEEN BRICKS WHEAT TOAST \$14

TRIO CLUB smoked turkey, ham, bacon, swiss & american cheese, lettuce, tomato, mayonnaise sixteen bricks sourdough toast \$16

CHICKEN PARMESAN SANDWICH FRIED CHICKEN BREAST, MARINARA, MOZZARELLA, ARUGULA, CHALLAH BUN \$18

FLORIDA GROUPER BLACKENED, GRILLED OR FRIED, LETTUCE, TOMATO, ONION, PESTO AIOLI, CHALLAH BUN \$24

TRIO BURGER lettuce, tomato, onion, pickle, challah bun, choice of one topping \$18

HALF SANDWICH & SOUP choice of cup of soup, side & sandwich club, chicken salad, tuna salad, or reuben \$16

# entrées

TRIO MEATLOAF garlic mashed potatoes, haricots verts, carrots, demi glace \$21

LEMON CHICKEN mushroom, tomato, garlic mashed potatoes, lemon caper beurre blanc \$22

\*SEARED SCALLOPS butternut squash risotto, candied pecans, crispy sage, parmesan apple cider gastrique \$29

SEARED SALMON orzo, spinach, zucchini, shiitake, spinach, roasted tomatoes, dill crème fraîche \$29

# SIDES

\*FRENCH FRIES \$7 \*Sweet potato fries \$8 \*Truffle fries \$9 \*HARICOTS VERTS \$8

\*SAUTÉED BROCCOLI \$7

\*FRIED BRUSSELS SPROUTS \$10 LOBSTER MAC & CHEESE \$16 \*GARLIC MASHED POTATOES \$8

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