

# TRIO

## DINNER

### STARTERS

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

**\*TRIO DEVEILED 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)*

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

**CAESAR** ROMAINE HEARTS, CROUTONS  
SHAVED PARMESAN \$7

#### CHICKEN NOODLE

#### \*VEGETABLE

#### DU JOUR

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

**\*WEDGE** ICEBERG, CRUMBLED 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  
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 CRANBERRIES, ROMA TOMATO  
GOAT CHEESE, HONEY POPPYSEED DRESSING \$18

**\*SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS  
FIELD GREENS, BLACK BEAN  
SALSACITRUS 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

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

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

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

**MEXICAN** BLACKENED CHICKEN, REFRIED BEANS  
JALAPEÑO, BLACK BEAN & TOMATO SALSA, CHEDDAR JACK  
SOUR CREAM, AVOCADO CREMA, CILANTRO  
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

## ENTRÉES

\***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, TOMATOES, GARLIC, GUAJILLO MOLE, MANCHEGO CHEESE SAUCE  
FRISÉE SALAD, BREAD CRUMBS \$25

\***RED WINE BRAISED SHORTRIB** GLAZED BABY CARROTS, PEAS, PEARL ONIONS  
HORSERADISH-WHIPPED POTATOES, 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 PUREE, SAUTÉED SPINACH & LEEKS, GARLIC BEURRE BLANC  
FRIED PARSNIPS, LEMON \$29

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

**HALIBUT** ISRAELI COUSCOUS, SAUTEED BROCCOLINI, GRILLED CORN, TOMATOES, SHERRY CREAM SAUCE \$37

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

## SIDES

GARLIC MASHED POTATOES \$8

SWEET POTATO FRIES \$8

CARAMELIZED 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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