

TRIO

DINNER

STARTERS

MEAT AND CHEESE BOARD ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$16

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

GROUPER SLIDERS THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$15

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN
AGED BALSAMIC, ON SIXTEEN BRICKS BREAD \$14

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

CRABCAKES ROMESCO, FRISEE & GREEN APPLE SALAD, REMOULADE, LEMON \$16

***SHRIMP COCKTAIL** COCKTAIL SAUCE, LEMON \$15

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

***STEAMED MUSSELS** GARLIC, WHITE WINE BUTTER SAUCE \$16

SOUPS AND SALADS

CUP \$5 / BOWL \$7

FRENCH ONION
(BOWL ONLY)

CHICKEN NOODLE

***VEGETABLE**

DUJOUR

CHOPPED HOUSE SHREDDED GREENS
ROMA TOMATO, RED ONION, CROUTONS
SWEET ITALIAN VINAIGRETTE \$6

CAESAR ROMAINE HEARTS, CROUTONS
SHAVED PARMESAN \$6

***KENWOOD** BIBB & SPINACH, GOAT CHEESE
CRANBERRIES, PINE NUTS, ROMA TOMATO
HONEY POPPYSEED DRESSING \$8

***WEDGE** ICEBERG, CRUMBLLED BLEU CHEESE
BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$8

ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG
BACON, CROUTONS, CHEDDAR JACK, RANCH \$13/\$16

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS
ROMAINE HEARTS, SHAVED PARMESAN \$16

***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 \$16 - SUB SEARED AHI TUNA +\$7

***SCOTTISH SALMON** FIELD GREENS, CUCUMBER
ROMA TOMATO, POTATO STRAWS, CAPERS, FETA
CITRUS VINAIGRETTE \$18

***THE TRIO** BIBB & SPINACH, GRILLED CHICKEN
PINE NUTS, DRIED CRANBERRY, ROMA TOMATO
GOAT CHEESE, HONEY POPPYSEED DRESSING \$16

***SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS
FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$16

FRIED CHICKEN MIXED GREENS, PECANS, FETA
BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE \$15

BEEF AND GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS
SCALLIONS, GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$16

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 \$11 PIZZA \$15 ADDITIONAL TOPPINGS \$1 EACH

MARGHERITA SAN MARZANO TOMATOS, ROASTED
ROMA TOMATOES, FRESH MOZZARELLA GARLIC, BASIL
CHILI FLAKE FLATBREAD \$13 PIZZA \$17

MEXICAN BLACKENED CHICKEN, REFRIED BEANS
JALAPENO, BLACK BEAN & TOMATO SALSA, CHEDDAR
JACK, SOUR CREAM, AVOCADO CREMA, CILANTRO
FLATBREAD \$13 PIZZA \$17

BBQ CHICKEN, SMOKED GOUDA, PROVOLONE
RED ONION, CILANTRO FLATBREAD \$13 PIZZA \$17

THAI CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED
CARROT, PROVOLONE, SWEET AND SPICY DRIZZLE
FLATBREAD \$13 PIZZA \$17

SMOKED SALMON CHIVE CREAM CHEESE
PROVOLONE, SMOKED GOUDA, RED ONION, CAPERS
ARUGULA FLATBREAD \$14 PIZZA \$18

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE
ROASTED RED PEPPER, FONTINA, FETA CHEESE FLATBREAD \$13 PIZZA \$17

ENTREÉS

***FILET MIGNON** GARLIC MASHED POTATOES, ASPARAGUS, MUSHROOM DEMI \$47

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$24

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

BEEF BOURGUINON RED WINE BRAISED BEEF, PEARL ONIONS, BACON, MUSHROOMS, BABY CARROTS, EGG NOODLES \$24

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING, CHOICE OF SIDE \$15



SEARED SALMON ORZO, GRILLED ZUCCHINI, SPINACH, BASIL, GOLDEN RAISINS, DILL CRÈME FRAICHE \$29

***MISO-GLAZED GROUPER** ZUCCHINI, SQUASH, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE \$36

HALIBUT POLENTA, LEEKS AND SPINACH, SWEET CORN, BACON, SAGE, WHITE WINE BUTTER SAUCE \$35

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



PENNE VODKA TOMATO SAUCE, PARMIGIANO REGGIANO, ARUGULA, LEMON OIL \$18

LASAGNA BOLOGNESE LAYERS OF TRADITIONAL MEAT RAGU, BECHAMEL, PARMESAN AND PASTA
RYE BREAD CRUMBS, PARSLEY AND LEMON ZEST \$26

SIDES

GARLIC MASHED POTATOES \$4

SWEET POTATO FRIES \$7

CARAMELIZED BRUSSELS SPROUTS \$9

BAKED POTATO \$4 (LOADED +\$2)

SAUTÉED MUSHROOMS \$6

POBLANO MAC & CHEESE \$9

TRUFFLE FRIES \$8

CREAMED SPINACH \$8

SAUTÉED BROCCOLI \$6

FRENCH FRIES \$6

GRILLED ASPARAGUS \$9

HARICOTS VERTS \$7

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