THANKSGIVING DINNER

STARTERS

*TRIO DEVILED EGGS truffle, candied bacon, green onion $11

SHRIMP BRUSCHETTA florida shrimp, tomato basil relish, mozzarella, parmesan aged balsamic, sixteen bricks bread $18

CHILI GLAZED CALAMARI napa & red cabbage, scallion, carrot, ginger garlic vinaigrette $18

*SHRIMP COCKTAIL cocktail sauce, lemon $17

SOUPS & SALADS

CUP $7.50 / BOWL $9.50

*VEGETABLE | CHICKEN NOODLE | BUTTERNUT BISQUE

FRENCH ONION ($11)

CHOPPED HOUSE shredded greens, roma tomato, red onion, croutons, sweet italian vinaigrette $9

CAESAR romaine hearts, croutons, shaved parmesan $9

*WEDGE iceberg, crumbled bleu cheese, bacon, grape tomato, bleu cheese dressing $13

*HARVEST red & green kale, goat cheese, grapes, craisins, roasted squash pecans, apple, maple cider vinaigrette $15

ENTRÉE SALADS

COBB grilled chicken, tomato, avocado, egg, bacon, croutons, cheddar jack, ranch $22

*NAPLES bibb & spinach, florida shrimp, lump crab, avocado, egg, grape tomato, red onion sweet italian vinaigrette $25

ENTREÉS

ROASTED TURKEY BREAST

GRAVY, GARLIC MASHED POTATOES, TRADITIONAL STUFFING, GLAZED CARROTS, HARICOT VERTS, HOUSE MADE CRANBERRY SAUCE

$44 ADULTS // $24 KIDS

SEARED FLORIDA GROUPER curried pearl cous cous with shitake mushrooms and bell peppers roasted carrots, orange miso glaze, green onion ribbons $47

LEMON CHICKEN mushroom, tomato, garlic mashed potatoes, lemon caper beurre blanc $32

TRIO MEATLOAF garlic mashed potatoes, haricots verts, carrots, demi glace $29

*SEARED SALMON orzo, sauteed spinach, tomato, soy roasted mushrooms, dill crème fraiche $33

*FILET MIGNON 8 ounces, compound herb butter, baked potato $54

HALIBUT HEMINGWAY panko and herb crust, caper, coconut rice, asparagus, lemon butter $38

CHILDREN'S MENU

TRIO BEEF SLIDERS two grilled mini burgers, american cheese with french fries $10

CHICKEN FINGERS breaded white meat chicken breast with honey mustard & french fries $9

GRILLED CHEESE with fries $8

SIDES

*GARLIC MASHED POTATOES $8

*BAKED POTATO $8 loaded +$2

*CRANBERRY SAUCE $3

*HARICOT VERTS $8

* ASPARAGUS $9

TRADITIONAL STUFFING $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