

TRIO

DINNER

STARTERS

- MEAT AND CHEESE BOARD** ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$15
- TRIO DEVEILED EGGS** FIVE EGGS WITH FRIED GARLIC, PICKLED ONION, BREAD CRUMBS, PAPRIKA \$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
- SMOKED TROUT CROQUETS** SMOKED RAINBOW TROUT & POTATO FRITTERS, SHALLOT, DILL CRÈME FRAICHE \$9
- TRIO SLIDERS** TWO LONGDALE FARM BEEF SLIDERS, ONION, CHEESE \$10
- CRABCAKES** SUCCOTASH, REMOULADE \$15
- *SHRIMP COCKTAIL** COCKTAIL SAUCE, LEMON \$15
- STEAMED MUSSELS** ONE POUND OF PRINCE EDWARD ISLAND MUSSELS, WARM BAGUETTE, CHOICE OF SAUCE:
VODKA TOMATO & BASIL, WHITE WINE BUTTER & FRESH HERBS, OR SPICY COCONUT CURRY \$18
- MEATBALLS** TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO, GRILLED PESTO BREAD \$12

SOUPS AND SALADS

CUP \$5 / BOWL \$6

FRENCH ONION (BOWL ONLY) **CHICKEN NOODLE** ***VEGETABLE** **DU JOUR**

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 \$18

***NICOISE** ALBACORE TUNA, FIELD GREENS
ROMA TOMATO, HARICOTS VERTS, EGG
KALAMATA OLIVES, REDSKIN POTATO SALAD
BALSAMIC VINAIGRETTE \$15 - 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 \$15

***SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS
FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$15

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

BEET 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 \$10 PIZZA \$12 ADDITIONAL TOPPINGS \$1 EACH

MARGHERITA SAN MARZANO TOMATOS
FRESH MOZZARELLA GARLIC, BASIL, CHILI FLAKE
FLATBREAD \$13 PIZZA \$15

MEXICAN BLACKENED CHICKEN, REFRIED BEANS
JALAPENO, BLACK BEAN & TOMATO SALSA, CHEDDAR
JACK, SOUR CREAM, AVOCADO CREMA, CILANTRO
FLATBREAD \$13 PIZZA \$15

BBQ CHICKEN, SMOKED GOUDA, PROVOLONE
RED ONION, CILANTRO FLATBREAD \$13 PIZZA \$15

THAI CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED
CARROT, BEAN SPROUTS, PROVOLONE
FLATBREAD \$13 PIZZA \$15

SMOKED SALMON CHIVE CREAM CHEESE
PROVOLONE, SMOKED GOUDA, RED ONION, CAPERS
ARUGULA FLATBREAD \$14 PIZZA \$16

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE
ROASTED RED PEPPER, FONTINA, FETA CHEESE FLATBREAD \$12 PIZZA \$14

ENTREÉS

***FILET MIGNON** GARLIC & HERB ROASTED FINGERLING POTATOES, SAUTÉED SWISS CHARD & KALE
MUSHROOM JUS \$44

***13-HOUR BRAISED PORK SHANK** SWEET CORN POLENTA, CARROTS, CELERY, BRAISING JUS, BREAD CRUMBS \$36

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

TRIO MEATLOAF GARLIC MASHED POTATOES, CARAMELIZED BRUSSELS SPROUTS, CARROTS, MUSHROOM DEMI \$22

***BEEF SHORTRIB** POTATO GRATIN, BRUSSEL SPROUT SALAD, BRAISING JUS \$32

TRIO BURGER LONGDALE FARM BEEF, LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN
CHOICE OF ONE TOPPING, CHOICE OF SIDE \$13

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***SEARED SALMON** POTATO PARSNIP PUREÉ, SAUTÉED SPINACH, BROWN BUTTER CAPER LEMON SAUCE \$29

***FLORIDA GROUPER** BLACKENED, SAUTÉED KALE, SWISS CHARD & LEEKS, CORN PUREÉ \$36

***HALIBUT** SUSHI RICE ARANCINI, BOK CHOY, COCONUT CURRY \$35

***SCALLOPS** ROASTED MUSHROOM TRUFFLE RISOTTO \$34

SMOKED RAINBOW TROUT FREGOLA SARDA WITH OKRA, SQUASH, JALAPEÑO, ROASTED RED PEPPER \$31

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PAPPARDELLE BOLOGNESE FRESH PAPPARDELLE, TRADITIONAL RAGU, PARMIGIANO REGGIANO \$23

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

ORECCHIETTE SAUTEED SHRIMP, PECORINO, BLACK PEPPER, PEAS & MINT \$25

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***STUFFED PEPPER** QUINOA, LENTILS, ZUCCHINI, TOMATO, GUAJILLO CHILI SAUCE, MANCHEGO CHEESE FONDUE
FRISÉE SALAD, GREMOLATA - VEGETARIAN \$20

***MUSHROOM TRUFFLE RISOTTO** CARNAROLLI RICE, ROASTED MUSHROOMS, PARMESAN - VEGETARIAN \$19

SIDES

GARLIC MASHED POTATOES \$4

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

TRUFFLE FRIES \$6

FRENCH FRIES \$4

SWEET POTATO FRIES \$6

SAUTÉED MUSHROOMS \$6

SAUTÉED SPINACH \$6

POBLANO MAC & CHEESE \$8

POLENTA WITH BROWN BUTTER \$6

CARAMELIZED BRUSSELS SPROUTS \$9

SAUTÉED BROCCOLI \$6

HARICOTS VERTS \$7

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