TRIO

DINNER

STARTERS

MEAT AND CHEESE BOARD ARTISANAL CURED MEATS AND CHEESES WITH SEASONAL ACCOUTREMENTS $15

TRIO DEVILED 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

CRABCAKES FALL SUCCOTASH, REMOULADE $15

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

SMOKED TROUT CROQUETS SMOKED RAINBOW TROUT & POTATO FRITTERS, SHALLOTS, CRÈME FRAICHE $9

TRIO SLIDERS TWO LONGDALE FARM BEEF SLIDERS, ONIONS, CHEESE $10

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, CRUMBLED BLEU CHEESE BACON, GRAPE TOMATO, BLEU CHEESE DRESSING $8

ENTRÉE SALADS

***NAPLES** BIBB & SPINACH, FLORIDA SHRIMP LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO RED ONION, SWEET ITALIAN VINAIGRETTE $18

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

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

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

HERB ENCRUSTED GOAT CHEESE ROASTED RED AND GOLDEN BEETS, BABY ARUGULA, TARRAGON CRISPS TARRAGON VINAIGRETTE $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

***THE TRIO** BIBB & SPINACH, GRILLED CHICKEN PINE NUTS, DRIED CRANBERRY, ROMA TOMATO GOAT CHEESE, HONEY POPPYSEED DRESSING $15

***NICOISE** ALBACORE TUNA, FIELD GREENS, TOMATO, HARICOTS VERTS, EGG, KALAMATA OLIVES REDSKIN POTATO SALAD, BALSAMIC VINAIGRETTE $15 - SUB SEARED AHI TUNA +$7

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 ROASTED ROMA TOMATO, PESTO
PROVOLONE, BASIL FLATBREAD $12 PIZZA $14

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, BRUSSELS SPROUT SALAD, BRAISING JUS $32

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

GOAT CHEESE BURGER LONGDALE FARM BEEF, GOAT CHEESE, ARUGULA, CARAMELIZED ONION
CHALLAH BUN, CHOICE OF SIDE $15

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

***FLORIDA GROUPER** FENNEL CRUST, 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

GNOCCHETTI LITTLE NECK CLAMS, RAPINI, WHITE WINE, CHILI FLAKES, BREAD CRUMBS $25

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***STUFFED PEPPER** QUINOA, LENTILS, ZUCCHINI, TOMATO, GUAJILLO CHILI SAUCE, MANCHEGO CHEESE FONDUE
FRISEE 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 $5
WHITE CHEDDAR MAC & CHEESE $7

POLENTA WITH BROWN BUTTER $6
CARAMELIZED BRUSSELS SPROUTS $9
SAUTÉED BROCCOLI $5
HARICOTS VERTS $6

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