

TRIO

SPECIAL TO-GO MENU

3 COURSE MEAL | \$35 PER PERSON

G R I L L

BY ORDERING FROM US, YOU ARE SUPPORTING A
SMALL LOCAL BUSINESS THROUGH AN INCREDIBLY DIFFICULT TIME

ADD A BOTTLE FOR \$15

WHITES

VILLA SANDI, PROSECCO

MATANZAS CREEK, SAUVIGNON BLANC

FIGUIERE MAGALI, ROSE

REDS

KAIKEN, RESERVE MALBEC

"THE HUNTSMAN", CABERNET SAUVIGNON

WILD HILLS, PINOT NOIR

SALADS choice of

BACON & BLUE hearts of romaine, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

TRIO CAESAR artisan romaine, Boquerones anchovies, parmesan crisp

ENTRÉES choice of

BEEF BOLOGNESE braised beef ragout, hand-cut pappardelle, Parmigiano-Reggiano

PAN ROASTED HALF CHICKEN wild rice, dried cherries, bacon lardons, haricots verts, preserved lemon jus

RED WINE BRAISED SHORT RIB parsnip puree, baby carrots, pearl onions, mushrooms, red wine jus

HICKORY SMOKED ATLANTIC SALMON* sweet potato hash, granny smith apple, sweet potato puree, apple cider sherry reduction

PAN SEARED DAYBOAT SCALLOPS* butternut squash puree, shaved brussels sprouts, warm bacon vinaigrette, charred lemon emulsion

FILET MIGNON* 6 oz CAB, whipped potatoes, grilled asparagus, Chianti jus (+\$10)

NEW YORK STRIP* Allen Brothers 12 oz, whole roasted sweet shallot (+\$10)

BONELESS RIBEYE* Allen Brothers 12 oz, whole roasted sweet shallot (+\$10)

DESSERTS served family style

DARK CHOCOLATE TORTE grand marnier crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream

KEY LIME PIE toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

A LA CARTE

APPETIZERS

SOY GLAZED PORK BELLY 14 cucumber wakame salad, house pickled ginger, spicy aioli

ROASTED CAULIFLOWER 10 fall spiced with harissa yogurt, preserved lemon, sultana raisins, kalamata olives, hazlenuts, tahini vinaigrette

CHARCUTERIE BOARD 23

Prosciutto Americano, soppressata, copa, Landaff cheddar, idiazabal (sheep), bûcheron (goat), grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto, grilled grand rustico

SIDES +8

SAUTÉED HARICOTS VERTS

GARLIC WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

ROASTED MUSHROOMS