
APPETIZERS select two
served family style

ANTIPASTI roasted vegetables, basil pesto, olives, crostini, cheese and meats

FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara

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

TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

SOUP & SALADS select three

SOUP OF THE DAY Chef's choice

BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

BABY SPINACH SALAD granny smith apples, red onion, roasted butternut squash, warm bacon vinaigrette, fried goat cheese, spiced pecans

TRIO CAESAR artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing

ENTRÉES select three

GRILLED CHICKEN PAILLARD wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

HICKORY SMOKED ATLANTIC SALMON* root vegetable hash, brussels sprouts, sweet potato puree, warm bacon vinaigrette, vin cotto

PAN SEARED DAYBOAT SCALLOPS* fall ratatouille, baby kale, butternut squash puree, brown butter

PAPPARDELLE BOLOGNESE braised beef ragout, egg pappardelle, shaved parmesan

SIDES \$3 per side, per person
served family style

garlic whipped potatoes • fried brussels sprouts • triple cheese macaroni • fall ratatouille • jumbo asparagus •
herbed hand-cut fries with duck fat hollandaise

DESSERTS served family style

CARROT CAKE cream cheese butter cream, candied walnuts, chai anglaise

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

DARK CHOCOLATE TORTE Grand Marnier crème anglaise, Luxardo cherry, chocolate pearls, whipped cream