#### **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, furikake, spicy aioli

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

## **SOUP & SALADS**

SOUP OF THE DAY Chef's choice

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

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

# **ENTRÉES** select three

**DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon **HICKORY SMOKED ATLANTIC SALMON\*** fava bean puree, malibu carrots, asparagus, orzo, whole grain mustard sauce

**PAN SEARED DAYBOAT SCALLOPS\*** cauliflower puree, roasted mushrooms, spring vegetable ragout, charred lemon emulsion, hazelnut brown butter

**SPRING VEGETABLE RISOTTO** English peas, fava beans, roasted mushrooms, asparagus, garlic pistachio butter, shaved parmesan

BONELESS RIBEYE\* 14 oz CAB, whole roasted sweet shallot | +\$10 supplement

## **SIDES** select one

served family style

garlic whipped potatoes • fried brussels sprouts • triple cheese macaroni • spring vegetable ragout • jumbo asparagus • trio fries

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

#### **DESSERTS**

served family style

**STRAWBERRY SHORTCAKE** warm butter cake, strawberry compote, strawberry coulis, whipped cream

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

**CHOCOLATE HAZELNUT MOUSSE DOME** hazelnut anglaise, candied hazelnuts, caramel praline ice cream, chocolate tuille

#### EXECUTIVE CHEF EDDIE MARINE | SENIOR GENERAL MANAGER REES FREIBERG