

## STARTERS

### **HOUSE MADE VINEGAR CHIPS \$9**

Smoked Blue Cheese, Bacon, & Scallions

### **WOOD FIRED PESTO BREAD \$9**

Fontina, Mozzarella, & Sun-Dried Tomatoes,  
Balsamic Vinaigrette

### **TRIO'S BRICK OVEN FAVORITE \$10**

Herb Parmesan Pizza Wedges with Warm Marinara & Goat  
Cheese, White Bean Dip, & Tapenade

### **CRISPY CALAMARI \$13**

Tossed with Sweet Pepper Sauce,  
Banana Peppers & Sriracha Aioli

### **SALMON CAKES \$13**

Cajun Remoulade & Corn Relish

### **ONION SOUP \$7**

Puff Pastry & Mozzarella Cheese

### **MULLIGATAWNY SOUP**

Our Signature

Cup \$6 Bowl \$7

### **TODAY'S SOUP**

Cup \$6 Bowl \$7

### **‡ MIXED GREENS SALAD \$6**

Diced Tomatoes & Cucumbers

### **‡ SPINACH SALAD \$7**

Topped with Bacon, Mushrooms, Feta Cheese, Red  
Onion, & Diced Tomatoes

### **‡ TRIO'S BABY GREEN SALAD \$7**

Strawberries, Granny Smith Apples, Cheddar, Smoked  
Bleu Cheeses, Candied Pecans, & Apple Vinaigrette

### **SOUP & MIXED GREEN SALAD \$12**

(\$1 Extra for Spinach or Trio's Baby Greens)

## DRESSINGS

Smoked Blue Cheese, Ranch, Killer, Sweet & Sour, 1000 Island, \* Caesar

Vinaigrettes: Creamy Dijon, Apple, Cilantro-Lime, Italian, Raspberry-Basil, & Balsamic

## SPECIALTY SALADS

### **\*‡ SALMON CAESAR SALAD \$18**

Romaine, Parmesan Cheese, Roma Tomatoes, Crustinis, & Caesar Dressing

### **‡ GRILLED CHICKEN & SPINACH \$14**

Mushrooms, Egg, Roma Tomato, Crispy Onion Straws, & Warm Bacon Vinaigrette

### **‡ BALSAMIC CHICKEN \$14**

Mixed Greens, Strawberries, Almonds, Goat Cheese & Raspberry Vinaigrette

### **‡ SMOKED TURKEY COBB \$15**

Smoked Turkey, Mixed Greens, Cheddar Cheese, Smoked Bleu Cheese, Bacon,  
Avocado, Scallions, Tomato, Egg & "Killer" Dressing

### **‡ TRIO SAMPLER \$14**

Toasted Pecan Chicken Salad, Baby Greens, Granny Smith Apples, Cheddar,  
Smoked Bleu Cheese, Candied Pecans, Apple Vinaigrette, & Seasonal Fruit

### **\*‡ SOUTHWESTERN SALMON \$18**

Mixed Greens, Red Onion, Green, Red, & Poblano Pepper Medley, Avocado, Corn Relish,  
Cilantro Lime Vinaigrette, & Tortilla Strips

## SANDWICHES, ETC.

Choice of Fries, Pasta Salad, or Fresh Fruit

Substitute a Cup of Soup or Mixed Green Salad for \$3

or a Bowl of Soup, Onion Soup, Spinach Salad or Trio's Baby Greens for \$4

### **GREEK VEGGIE WRAP \$12**

Tapenade, Red Onion, Cucumber, Banana Peppers, Lettuce,  
Roma Tomatoes, & Feta Cheese

### **ADD GRILLED CHICKEN \$2**

### **THE CROISSANT CLUB \$14**

Smoked Turkey, Swiss Cheese, Lettuce, Tomato,  
Bacon & Herb Mayonnaise

### **ONE GREAT CHICKEN \$14**

Grilled, Honey-Barbecue Sauce, Granny Smith Apples & Melted  
Cheddar Cheese, Toasted Milano Roll

### **TRIO'S CHICKEN FINGERS \$13**

Buttermilk-Fried & "Killer" Dressing

### **CHICKEN SALAD SANDWICH \$14**

Toasted Pecans, & Pepper-Jack Cheese,  
on Grilled Sourdough Bread

### **SWEET PEPPER FRIED CHICKEN \$14**

Smoked Bacon, Sweet Pepper Jelly, Sriracha Aioli, &  
Pepper-Jack Cheese on Toasted Brioche Bun

### **REUBEN \$14**

Corned Beef, Sauerkraut, Swiss Cheese, & 1000 Island  
Dressing on Rye

### **\*PICK-A-CHEESEBURGER \$14**

Angus Beef, Choice of Smoked Bleu, Mozzarella, Pepper-Jack,  
Cheddar, or American Cheese on a Brioche Bun

### **\*ROASTED BEEF TENDERLOIN \$15**

Grilled Onions, Crispy Onion Straws, Melted Pepper-Jack  
Cheese & Herb Mayonnaise on a Toasted Milano Roll

## BRICK OVEN PIZZAS

### **BLT WITH A TWIST \$14**

Roasted Garlic Base, Mozzarella & Fontina Cheese Blend, Pecan Wood Smoked Bacon, Spinach, & Roma Tomatoes

### **ITALIAN SAUSAGE \$14**

Roasted Garlic Oil Base, Mozzarella & Fontina Cheese Blend, Italian Sausage, Red & Green Peppers, Red Onion, Feta Cheese & Herb Parmesan

### **PEPPERONI, MUSHROOM, & SAUSAGE \$14**

Marinara Base, Mozzarella & Fontina Cheese Blend, Pepperoni, Mushroom, & Italian Sausage

### **TRIO'S MEAT LOVERS \$14**

White Bean Base, Mozzarella & Fontina Cheese Blend, Ground Beef, Pepperoni, Pecan Wood Smoked Bacon, Green Peppers, & Red Onion

### **MEDITERRANEAN \$13**

Olive Tapenade Base, Mozzarella & Fontina Cheese Blend, Spinach, Sun-Dried Tomatoes, Red Onions & Feta Cheese

### **ROASTED VEGETARIAN \$13**

Roasted Garlic Base, Mozzarella & Fontina Cheese Blend, Red Peppers, Onions, Kalamata Olives, Spinach, Mushrooms, Banana Peppers, & Roma Tomatoes

### **TOMATO AND FRESH BASIL \$13**

Roasted Garlic Base, Mozzarella & Fontina Cheese Blend, Roma Tomatoes, & Goat Cheese

### **PESTO & FOUR CHEESE \$13**

Basil Pesto Base, Mozzarella & Fontina Cheese Blend, Herb Parmesan, Goat Cheese, Sun-Dried Tomatoes, & Fresh Basil

#### **ANY ITEMS ON THIS PAGE:**

**Add a Mixed Green Salad \$5; Spinach Salad or Trio's Baby Greens \$6**

## ENTREES

### **g CAJUN SHRIMP & GRITS \$19**

Collard Greens, Charred Tomato-Tasso Gravy, & Crispy Onion Straws

### **\* g SEARED LEMON PEPPER SALMON \$20**

Creamed Cauliflower, Grilled Asparagus & Citrus Beurre Blanc

### **FARRO RISOTTO**

Roasted Carrots, Mushrooms, Grilled Red Onion, Spinach & Citrus Beurre Blanc

**Grilled Balsamic Chicken \$16 \* Pan Seared Scallops \$21 \*Grilled Salmon \$20**

### **\* SEARED SHRIMP & SCALLOPS \$21**

Pesto Angel Hair Pasta, Grape Tomatoes, Red & Yellow Peppers, Sun-Dried Tomato Butter & Feta Cheese

### **\* g 6 OZ. FILET MIGNON \$MARKET PRICE**

Grilled Asparagus, Whipped Potatoes, & Mushroom Demi-Glace

### **\* g 10 OZ. GRILLED RIBEYE \$MARKET PRICE**

Sauteed Green Beans, Yellow & Red Peppers, Whipped Potatoes, & Roasted Garlic Herb Butter

### **MEATLOAF TRIO \$18**

Ground Veal, Beef & Pork, Sauteed Green Beans, Yellow & Red Peppers, Whipped Potatoes, & Charred Tomato-Tasso Gravy

### **SOUTHERN FRIED CHICKEN \$16**

Boneless Breast, Apple Cider Collard Greens, Whipped Potatoes, & Charred Tomato-Tasso Gravy

### **CHICKEN PICCATA \$17**

Angel Hair Pasta, Peppers, Grape Tomatoes, Capers, with Lemon-Garlic Butter & Citrus Beurre Blanc

### **THREE CHEESE TORTELLINI \$14**

Parmesan Cream & Marinara

**Add Chicken \$5 or Shrimp \$6**

### **WOOD SMOKED CHICKEN PENNE \$16**

Roasted Mushrooms & Garlic Parmesan Cream

### **\* 10 OZ. PRIME RIB WEDNESDAY**

Available after 4pm

Sauteed Green Beans, Yellow & Red Peppers, & Whipped Potatoes

Horseradish Cream Sauce & Au Jus

**\$MARKET PRICE**

~20% GRATUITTY WILL BE ADDED FOR ALL PARTIES OF 6 OR MORE~

g ITEMS THAT CAN BE MADE TO BE GLUTEN FREE

\* CONSUMING UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.