

PRELUDE TO DINNER

Trio's Sampler Platter

A tasty trio of our house-made Buffalo dip, shrimp melt and spinach dip ~ \$10

Southern Starter

Boiled crawfish, Boudin sausage and fried frog legs. Served with all the fixin's ~ \$10

Fried Green Tomatoes

Stacked with fresh mozzarella cheese, crisp pancetta, roasted red peppers and buttermilk dressing ~ \$8

Fiery Black Tiger Shrimp

Smoky, sweet and spicy chile-rubbed shrimp, grilled and served with our zesty lemon aioli ~ \$1.50 each
(Order as many as you like!)

Parmesan Steak* Taco Salad

Grilled, thinly sliced steak served in a Parmesan shell. Topped with tomatoes, baby greens, balsamic vinaigrette and lemon aioli ~ \$9

Cajun Crab Cakes

With diced red peppers, shallots, scallions and jalapeños on a bed of field greens with remoulade sauce ~ \$9

Jambalaya

Grilled chicken and andouille sausage sautéed together with tomatoes, peppers, onions, garlic and rice ~ \$9

SOUPS

Everything Gumbo

Chicken, andouille sausage, shrimp, crawfish and tasso ham • Cup ~ \$6 • Bowl ~ \$7

Soup du jour

Your server will present the soup selections for the day
Cup ~ \$4 • Bowl ~ \$5

It is Trio's policy to add a 20% gratuity to parties of eight or more. Parties of ten or more will be presented with one check.

SALAD SLIDE

New Orleans Cobb Salad

Spicy smoky chicken, avocado, tomato, hard boiled eggs and sliced radish over a bed of romaine with Cajun dressing ~ \$9

Creole Caesar Salad

Crisp romaine tossed with our pan-fried croutons, freshly grated Parmesan and Creole Caesar dressing ~ \$7

Chopped Salad

Chopped romaine lettuce tossed with grilled chicken, blue cheese, red cabbage, pasta, tomatoes, bacon, green onions and your choice of dressing ~ \$9

House Salad

Field greens tossed with tomatoes, cucumbers, red cabbage, carrots and your choice of dressing ~ \$5

Make Any Salad Your Own:

Add Shrimp ~ \$4

Add Chicken ~ \$3

Add Salmon ~ \$4

Add Steak ~ \$3

House-Made Dressing Selection:

House Balsamic, Blue Cheese, Ranch, Raspberry Vinaigrette or Caesar Dressing

DINNER GROOVE

Yankee Pot Roast

Slow roasted beef chuck steak with roasted potatoes, baby onions and carrots ~ \$16

Seasonal Vegetable Terrine

Local seasonal vegetables poached and caramelized, topped with crispy leeks ~ \$14

Baked Four Cheese Macaroni with Andouille Sausage

Smoked mozzarella, Parmesan, cheddar and brie cheese baked together with golden cheddar topping and smoky andouille sausage ~ \$16

DINNER • 5:00 – 9:00 p.m. weeknights; Friday & Sat., 5:00 – 11:00 p.m.

CULINARY CONCERTO

Cowboy Ribeye • *House Feature*

Thick center cut ribeye grilled and served with herb roasted Yukon Gold potatoes with sautéed peppers and onions ~ \$32

Martini Filet

Grilled and broiled with gorgonzola, topped with marinated green olives. Served with caramelized cipollini onions and sautéed chard ~ \$31

T-Bone Steak

T-Bone cut steak paired with our Boursin mashed potatoes and seasonal mushrooms ~ \$27

Barbecue Pork Ribs

Tender, smoky, spicy and sweet. Trio's own ribs and sauce, with Cajun flair! ~ \$14

Pork Chop

Grilled chop, braised collard greens with smoked ham hocks, and black-eyed peas with tasso ham ~ \$21

Roasted Chicken

Herb marinated chicken, roasted and served with dirty rice and vegetable maque choux, topped with a zesty Cumberland sauce ~ \$20

Creole Seafood Pasta

Mussels, crawfish and cod fish tossed with pappardelle pasta and our Creole tomato sauce ~ \$20

SEAFOOD SONATA

Blackened Ahi Tuna

Sautéed white beans with cilantro pesto, topped with a fennel slaw and served with fennel scented blood orange jus ~ \$30

Halibut

Herbed panko and Parmesan crusted fillet, pan-fried and served with Israeli couscous, sautéed spinach and bacon burgundy sauce ~ \$26

Walleye

Pan seared and served with roasted tomatoes, warmed lettuce and sweet potato sauce ~ \$18

Scallops

Pan seared and served over a bed of curried Israeli couscous with parsley coulis ~ \$28

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