

Entrées

Appetizers

Fried Green Tomatoes \$8
With fresh mozzarella cheese, roasted red peppers and remoulade sauce

Fiery Black Tiger Shrimp \$1.50 ea
Smoky, chili rubbed shrimp, grilled and served with our zesty lemon aioli (order as many as you like)

***Parmesan & Steak "Tacos" \$9**
Grilled, thinly sliced tenderloin, served in a parmesan shell and topped with tomatoes, arugula and lemon aioli

Deviled Crab Cakes \$9
With diced red peppers, shallots, scallions and jalapeños on field greens with a citrus ginger peanut sauce

Fried Calamari \$11
Deep fried in a delicate batter and served with a zesty lemon aioli or cocktail sauce

Trio's Sampler Platter \$10
A tasty trio of our house-made dips, crab melt, artichoke and brie fondue and buffalo dip, served with toast points, toasted pita chips and corn tortillas

Soups

Jambalaya
Cup \$5 • Bowl \$6
With diced chicken, andouille sausage, rice, tomatoes and peppers

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

Salads

House Salad \$5
Chopped iceberg and romaine lettuces tossed with red cabbage and diced tomatoes served with your choice of dressing

Classic Caesar Salad* \$7
Crisp Romaine tossed with grape tomatoes, croutons, freshly grated Parmesan and our traditional Caesar dressing

Steakhouse Salad \$9
Sliced grilled tenderloin, romaine, green leaf and bibb lettuce, roasted potatoes, green beans, artichoke hearts, beefsteak tomatoes, bacon, red onions and your choice of dressing

All main courses (except the Yankee Pot Roast, Trio's Vegetarian Sauté and pasta dishes) are served with a choice of an entrée side and our vegetable du jour

Yankee Pot Roast \$16
Slow roasted beef chuck steak with sour cream mashed potatoes, baby onions and carrots

Barbecue Pork Ribs \$14
St. Louis style with Trio's own barbecue sauce

Pork Chop Porterhouse* \$24
Grilled 14 ounce chop topped with our creamy mustard sauce or au jus

Trio's Vegetarian Sauté \$12
Vegetarian sautéed broccoli, asparagus, baby carrots and broiled tomatoes with couscous salad and lime mustard vinaigrette

Roasted Stuffed Chicken Breast \$20
Roasted chicken breast stuffed with Chorizo sausage and bleu cheese

Cavatappi Pasta \$18
Grilled chicken, diced tomato, asparagus and smoked mozzarella tossed with Cavatappi pasta and our Cajun cream sauce

Bucatini Pasta \$14
Bucatini pasta tossed with fresh mozzarella, Italian sausage, oregano and our classic tomato sauce

New York Strip* \$27
Center cut New York strip, topped with herbed butter or au jus

Fillet Mignon* \$31
An eight ounce center cut filet nestled on a bed of puff pastry and mushroom duxelle, topped with a Madeira demi glaze or au jus

Cowboy Ribeye Steak* \$32
Center cut, grilled and served with Trio's own steak sauce or au jus

Blackened Beef Tenderloin Medallions \$31
Two 4 ounce medallions served with charred red onions

Entrée Sides

*Baked potato • Baked sweet potato • Custard potatoes • Rice pilaf
Sour cream mashed potatoes • Parmesan dusted steak fries*

Fresh Fish and Seafood

Just Grilled or Broiled

Served with a choice of an entrée side and our vegetable du jour

Chilean Sea Bass \$30

Halibut \$26

Whitefish \$18

Fish and Seafood Specials

Sautéed Chilean Sea Bass \$30

Fresh fillet lightly wrapped in potato curls, sautéed and served on a bed of steamed asparagus and tomato basil concasse

Halibut \$26

Panko and Parmesan encrusted fillet, pan seared and layered over Israeli couscous and sautéed spinach, finished with our bacon Burgundy mushroom sauce

Blackened Whitefish \$18

Lightly seasoned fillet, sautéed and served over cheesy pimento grits and drizzled with a pecan-praline sauce

Sea Scallops \$28

Fricasseed with scallions, red peppers and pink champagne sauce

Desserts

Crème Brûlée \$8

Traditional crème brule infused with the Chef's flavor du jour

Bread Pudding Du Jour \$8

Drizzled with caramel sauce and whipped cream (Ask your server for today's selection)

Creamy Vanilla Bean Ice Cream \$4

With chocolate ganache and/or caramel sauce \$5

Fruit Crisp Du Jour \$8

With vanilla bean ice cream (Ask your server for today's selection)

Chocolate & Peanut Butter

Beignets \$8

Served warm, dusted with powdered sugar, vanilla custard sauce

Praline Cheesecake \$8

With caramel and pecans

Beverages

We proudly serve Coca-Cola® products \$2.50

Iced tea or Lemonade \$2.50

Coffee \$2.50

Aqua Panna® bottled water - Liter \$5

San Pellegrino® Sparkling Water - Liter \$5

Espresso or Cappuccino \$4

Specialty Coffee Drinks

Non-alcoholic coffee drinks:

Pumpkin Spice Coffee \$4

Espresso, pumpkin spice syrup and steamed half 'n half

Snickers Latte \$4

Chocolate, caramel and hazelnut syrups, espresso and steamed milk

Caramel Nut Latte \$4

Caramel and hazelnut syrups, espresso and steamed milk

Cinnamon Roll Latte \$4

Cinnamon and caramel syrups, espresso and steamed milk

Black Forest Coffee \$4

Chocolate syrup, maraschino cherry juice, coffee and whipped cream, garnished with chocolate shavings and a cherry

Alcoholic coffee drinks:

Afternoon Delight \$6

Kahlúa, Bailey's, Frangelico and coffee

Russian Coffee \$6

Kahlúa, Frangelico, Smirnoff Vodka and coffee topped with whipped cream and nutmeg

Jamaican Coffee \$6

Dark rum, Kahlúa and coffee

Bourbon Street Mocha \$7

Chocolate syrup, Amaretto, Jim Beam whiskey, espresso and steamed milk

Irish Mint Latte \$7

Bailey's Irish Crème, crème de menthe, espresso and steamed milk

*Note: Foods may be cooked to order. Consuming raw or undercooked foods may increase your risk of food borne illness

It is Trio's policy to add a 20% gratuity to parties of eight or more. Parties of 10 or more will be presented one check.