

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 sweet grape cherry tomatoes, croutons, freshly grated parmesan and our traditional Caesar dressing

Add Grilled Chicken \$4 • Add Grilled Salmon \$5

Add Grilled Shrimp \$6

Grilled Shrimp Salad \$10

Smoky, chili rubbed shrimp, grilled and served over seasonal mixed greens and mango couscous, drizzled with lemon-sesame soy vinaigrette

Chopped Salad \$9

Chopped Iceberg and romaine lettuces tossed with chunks of roasted chicken, blue cheese, red cabbage, ditalini pasta, diced tomatoes, bacon and green onions, served with your choice of dressing

Dressing Selection: House Balsamic, Blue Cheese, Ranch, Raspberry Vinaigrette or Caesar Dressing (All dressings made in-house)

Starters

Tomato Basil Bisque Cup \$4 Bowl \$5

With fresh basil, thyme, tomatoes and crème

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

Appetizers

Deviled Crab Cakes \$9

With diced red peppers, shallots, scallions and jalapeños on field greens with a citrus ginger peanut 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

Crab Melt \$9

Fresh crab, dill, peppers & a melted mixture of cheeses baked until golden brown and served with crispy dill toast points, toasted pita chips and corn tortillas

St. Louis Style Chicken Struts \$6

Fried boneless chicken tenders served with barbecue and garlic aioli sauces

Sandwiches

All sandwiches are served with your choice of side salad or fries

Pulled Pork Sandwich \$8

Slow-Braised and tossed in our house-made sweet and tangy barbecue sauce, served with melted provolone and shredded red cabbage, all piled high on a generous Kaiser roll

Black Angus Burger \$9

8 oz. Black Angus burger, cooked to your liking, with sliced tomatoes, lettuce and red onion, served on a hefty Kaiser roll with your choice of cheddar, smoked mozzarella or crumbled bleu cheese

California Turkey Breast \$9

Tender sliced mesquite turkey breast with avocado, sliced tomatoes, red onions, provolone cheese and a cilantro mayonnaise on herbed ciabatta bread

Veggie Wrap \$8

Seasonal fire roasted vegetables layered with hummus, shredded lettuce and diced tomatoes, served on a char-grilled spinach wrap

Chicken Florentine Ciabatta \$9

Grilled chicken breast, spinach, roasted red peppers, lemon basil and feta cheese served on toasted ciabatta bread with a garlic cilantro mayonnaise

Blackened Tilapia \$9

Fresh filet blackened and topped with juicy mango slices, lettuce and our lemon-cilantro mayo all piled high on an artisan bun

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

Pizza

Pizza of the Day \$8

Your server will present selection for the day

Entrées

Meatloaf \$9

Our classic meatloaf served with creamy mashed potatoes, vegetable du jour and your choice of barbecue Sauce or our rich beef gravy

Athenian Greek Pasta \$8

Orzo pasta, grilled chicken, sun dried tomatoes, black olives, scallions, fresh oregano, crumbled feta cheese and toasted pine nuts

Salmon Fillet \$11

Fresh filet grilled and served over Israeli couscous, vegetable du jour and mango salsa

Desserts

Crème Brûlée \$8

Traditional crème brûlée 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

*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.*