

TRIO

G R I L L

RESTAURANT WEEK MENU

\$55

FIRST COURSE

*choice of*

- FRENCH ONION SOUP GRATINÉE**

savory beef & onion broth, brown butter croutons, gruyere, mozzarella
- BACON & BLUE**

iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing
- TUNA TARTARE NACHOS\***

wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

ENTRÉES

*choice of*

- DRY AGED ROASTED FREE BIRD CHICKEN**

colcannon potatoes, mustard chicken jus, grilled lemon
- SHRIMP AND GRITS**

creamy stone ground grits, andouille sausage, sauce etouffee
- LAYERED EGGPLANT**

breaded eggplant, fresh mozzarella, ricotta, pesto, mushroom pomodoro, saba
- HICKORY SMOKED ATLANTIC SALMON\***

corn, bacon & scallion risotto, smoked tomato butter, basil oil

DESSERTS

*choice of*

- APPLE COBBLER**

vanilla ice cream, powdered sugar
- HONEY VANILLA BEAN POTS DE CRÈME**

honeycomb, whipped cream, fresh berries, almond tuile
- KEY LIME PIE**

toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

\$65

FIRST COURSE

*choice of*

- SOY GLAZED PORK BELLY**

cucumber wakame salad, furikake, spicy aioli
- BACON & BLUE**

iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing
- CLASSIC JUMBO SHRIMP COCKTAIL**

three chilled jumbo shrimp, cocktail sauce, lemon
- HOUSEMADE GNOCCHI**

brown butter, brussels sprouts, roasted mushrooms, roasted parsnips, crispy sage, candied walnuts

ENTRÉES

*choice of*

- PAN SEARED DAYBOAT SCALLOPS\***

roasted root vegetables, roasted mushrooms, parsnip porcini puree, hazelnut brown butter
- SESAME SEARED TUNA\***

nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry
- BRAISED SHORT RIB**

roasted garlic potato puree, mushroom and carrot ragout, baby kale, pearl onions, red wine jus
- FILET MIGNON\* | + \$15**

7 oz CAB, whipped potatoes, grilled asparagus, Chianti jus
- BONELESS RIBEYE\* | + \$15**

14 oz CAB, whole roasted sweet shallot

DESSERTS

*choice of*

- APPLE COBBLER**

vanilla ice cream, powdered sugar
- CHOCOLATE HAZELNUT MOUSSE DOME**

hazelnut anglaise, candied hazelnuts, caramel praline ice cream, chocolate tuile
- KEY LIME PIE**

toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

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

We are happy to accommodate dietary restrictions, but we kindly ask that you limit substitutions.

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