

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

CHICKEN MILANESE
breaded chicken cutlet, baby arugula, shaved celery,
red onion, fresh mozzarella pearls, sun-dried tomato vinaigrette,
shredded parmesan, lemon chicken jus

SHRIMP FETTUCINE
gulf shrimp, roasted corn, blistered tomatoes,
nduja butter, herbed breadcrumbs

PAPPARDELLE BOLOGNESE
rosemary, thyme, herb gremolata,
roasted garlic parmesan whip

PISTACHIO CRUSTED SALMON*
wilted baby spinach, garlic whipped potatoes,
tomato tarragon butter

DESSERTS
choice of

VANILLA BEAN CRÈME BRULEE
berries

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

TRIO CAESAR*
artisan romaine, Boquerones anchovies, parmesan crisp,
housemade caesar dressing

CLASSIC JUMBO SHRIMP COCKTAIL
three chilled jumbo shrimp, cocktail sauce, lemon

HOUSEMADE GNOCCHI
roasted zucchini, heirloom cherry tomatoes, blue crab,
sweet corn puree, smoked tomato vinaigrette

ENTRÉES
choice of

PAN SEARED SEA SCALLOPS*
skillet corn, roasted mushrooms, corn puree, tomato persillade

CHILI SPICED TUNA*
crispy rice, broccolini, kimchi, cilantro aioli, soy marinated
cucumber, soy glaze

RED WINE BRAISED BEEF SHORT RIB
English pea puree, roasted vegetable ragout,
creamy peppercorn sauce, crispy shallots

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

BOURBON PEACH COBBLER
vanilla ice cream, Open Road Distilling Co.
Independence bourbon caramel sauce, 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 **ANTONIO CHAVARRIA** | 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.
SUMMER RW 26