

TRIO

FALL PRIVATE DINING MENU

\$90 PER PERSON

G R I L L

APPETIZERS select three

served family style

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

ANTIPASTI roasted vegetables, basil pesto, olives, crostini, cheese and meats

FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara

WAGYU MEATBALLS Trio marinara, garlic chips, garlic rustico, parmesan

TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

SOUP & SALADS

SOUP OF THE DAY Chef's choice

BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

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

ENTRÉES select four

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

SOY GLAZED CHILEAN SEABASS carrot ginger puree, garlic spinach, citrus beurre blanc

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

PAN SEARED SEA SCALLOPS* roasted spaghetti squash, caramelized onions, roasted butternut squash, angel hair pasta, maple walnut brown butter sauce

BONELESS RIBEYE* 14 oz Allen Brothers, whole roasted sweet shallot | +\$10 supplement

FILET MIGNON* 7 oz Allen Brothers, whipped potatoes, grilled asparagus, Chianti jus | +\$10 supplement

SIDES select three

served family style

garlic whipped potatoes • fried Brussels sprouts • triple cheese macaroni • jumbo asparagus • trio fries

DESSERTS

served family style

WARM APPLE COBBLER Great Falls vanilla bean ice cream, ORD Independence Bourbon butterscotch sauce

KEY LIME PIE toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

CHOCOLATE HAZELNUT MOUSSE DOME hazelnut anglaise, candied hazelnuts, caramel praline ice cream, chocolate tuille

EXECUTIVE CHEF **ANTONIO CHAVARRIA** | ASSISTANT GENERAL MANAGER **GUSTAVO BARRANTES**

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

TRIO 10.08.26