

TRIO

G R I L L

CLASSICS

TRIO DAIQURI Don Q Cristal rum, Combier pamplemousse, Luxardo Maraschino, fresh lime, Bitterman's Boston bittahs	13
SAGE MARGARITA sage infused Hornitos Plata tequila, blackberry, fresh lime, blackberry foam	15
TRIO MANHATTAN Open Road Distilling Co. Eagle Eye rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	17
BARREL AGED MAPLE OLD FASHIONED Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup, Angostura aromatic bitters, Angostura orange bitters	17

HOUSE

DAILY NEWS Open Road Distilling Co. American Gin, Dolin Blanc vermouth, jasmine tea, fresh lemon, Angostura orange bitters	14
FLORAL EXPERIENCE Spanish orange infused Open Road Distilling Co. American Gin, lavender, peppercorn, elderflower, fresh lime, Angostura orange bitters	15
SMOKING ON A PLANE Open Road Distilling Co. Independence Bourbon, Aperol, Ancho Reyes Verde, house-made passionfruit shrub, fresh lemon, Angostura orange bitters	15
MINT YOUR WORDS Ketel One Botanicals cucumber mint vodka, cucumber, mint, fresh lemon, Q Mixers tonic water	15
FROM TEQUILA WITH LOVE Hornitos Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime	17

SEASONAL

FOGATA Amaras Verde Joven mezcal, Combier pamplemousse, house-made passionfruit shrub, fresh lime, Fee Brothers Grapefruit bitters	16
C'EST LA VIE Fabrizia Limoncello, Dolin Genepy le Chamois, Combier pamplemousse, fresh lemon, egg white, Angostura orange bitters, Peychaud's bitters	16

ZERO PROOF

LESS IS MORE house-made passionfruit shrub, jasmine tea, fresh lime, Q Mixers soda water	9
SANS TEQUILA blackberry, pineapple, cilantro, jalapeno, fresh lime, Q Mixers soda water	10
BLANK & TONIC cucumber, mint, fresh lemon, Q Mixers tonic water	10

DRAFT BEER

ATLAS TROPIC THUNDER IPA <i>EXCLUSIVE BREW</i>	8.5
STELLA ARTOIS	8
NARRAGANSETT	6.5
GUINNESS	9
PORT CITY OPTIMAL WIT	8.5
BELLS AMBER ALE	7.5
HARDYWOOD PILS	8
ASLIN CLEAR NIGHTS WEST COAST IPA	8.5
DOGFISH HEAD 60 MINUTE IPA	9

REDS

PINOT NOIR CHATEAU BIANCA	17
PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	21
TEMPRANILLO SARDON	15
NEBBIOLO G.D. VAJRA	18
RHONE BLEND COTE MAS	12
GRENACHE OTHERS	17
MALBEC KILLKA	14
CABERNET SAUVIGNON PRISONER CO. 'UNSHACKLED'	17
CABERNET SAUVIGNON MATTHEWS	16
RED BLEND HARVEY & HARRIET	18
PETITE SIRAH J LOHR "TOWER ROAD"	16
CABERNET FRANC RAPPAHANNOCK CELLARS	13

RESERVES

CHARDONNAY ROMBAUER	26
NAPA VALLEY RED TAKEN	21
CABERNET SAUVIGNON FAUST	33

WHITES

PINOT GRIGIO VILLA SANDI	14
SANCERRE CHERRIER CUVÉE LES CHAILLOUX	19
SAUVIGNON BLANC VAVASOUR	16
CHENIN BLANC BADENHORST "SECATEURS"	14
ALBARINO ABADIA DE SAN CAMPIO	15
GRUNER VELTLINER RUDI PICHLER 'FEDERSPIEL'	17
CHARDONNAY YALUMBA 'Y SERIES'	13
CHARDONNAY BRAVIUM	18
RIESLING TRIMBACH	14
ROSÉ FLEURS DE PRAIRIE	15

BUBBLY

PROSECCO VILLA SANDI IL FRESCO	16
CAVA BRUT CANTAGRILLOS	14
BRUT ROSE LUCIEN ALBRECHT	17

BOTTLED BEER

AMSTEL LIGHT	6
MODELO ESPECIAL	7
MILLER LITE	6
HEINEKEN	6
CORONA	7
MAMA'S LITTLE YELLA PILS (CAN)	7
DOGFISH HEAD 90 MINUTE IPA	8
ATHLETIC BREWING CO. RUN WILD IPA N/A	7
BECK'S N/A	6

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APPETIZERS

CLASSIC JUMBO SHRIMP COCKTAIL three chilled jumbo shrimp, cocktail sauce, lemon	16 LEMON GARLIC SHRIMP jumbo shrimp, garlic, preserved lemon & white wine butter, garlic grand rustico	19
BEEF CARPACCIO* black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery	19 FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara	19
SOY GLAZED PORK BELLY cucumber wakame salad, furikake, spicy aioli	17 BAKED CLAMS OREGANATA herbed breadcrumbs, garlic butter, white wine	17
BLUE BAY MUSSELS spicy tomato sauce, preserved lemon, truffled garlic bread	18 HOUSEMADE GNOCCHI asparagus, English peas, grape tomatoes, parmesan crisp, roasted red pepper butter, basil pesto, crispy parmesan	18
TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	21 CHARCUTERIE BOARD Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto	27
OYSTERS* <i>served with cocktail sauce, mignonette, lemon</i> 1/2 DOZEN 19 DOZEN 36 CHEF'S SELECTION		

SOUP & SALADS

FRENCH ONION SOUP GRATINÉE savory beef & onion broth, brown butter croutons, gruyere, mozzarella	13 HEIRLOOM TOMATO SALAD bocconcini mozzarella, cucumber, red onion, fresh basil, aged balsamic	14
BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	15 TRIO CAESAR* artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing	14

LAND

DRY AGED ROASTED FREE BIRD CHICKEN colcannon potatoes, mustard chicken jus, grilled lemon
RIGATONI PRIMAVERA English peas, heirloom cherry tomatoes, roasted peppers, mushrooms, baby spinach, roasted red pepper garlic cream
NEW FRONTIER BISON NEW YORK STRIP* short rib and potato hash, red wine jus, habanero mustard
RED WINE BRAISED SHORT RIB baby vegetable ragout, horseradish potato puree, red wine jus, preserved lemon gremolata
NEW YORK STRIP* 14 oz Allen Brothers, whole roasted sweet shallot
BONELESS RIBEYE* 14 oz Allen Brothers, whole roasted sweet shallot
FILET MIGNON* 7 oz Allen Brothers, whipped potatoes, grilled asparagus, Chianti jus

SEA

34 CRAB CAKES spicy remoulade, corn & tomato relish, boardwalk fries	38
26 SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	39
38 SEAFOOD CIOPPINO white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico	38
48 SOY GLAZED CHILEAN SEABASS carrot ginger puree, garlic spinach, citrus beurre blanc	49
52 HICKORY SMOKED ATLANTIC SALMON* corn, bacon & scallion risotto, smoked tomato butter, basil oil	36
61 PAN SEARED DAYBOAT SCALLOPS* skillet corn, roasted mushrooms, corn puree, tomato persillade	43
57	

STEAK ENHANCEMENTS

Blue Cheese \$5	Jumbo Shrimp \$15
Sautéed Mushrooms \$9	Crab Cake \$17
Crispy Fried Onions \$4	Scallops \$16

SIDES | 12

TRIO FRIES herb garlic oil, duck fat hollandaise	VEGETABLE OF THE DAY chef's daily selection	FRIED BRUSSELS SPROUTS apple vinaigrette, parmesan
JUMBO ASPARAGUS garlic butter, herbed breadcrumbs	TRIPLE CHEESE MACARONI parmesan crisp	GARLIC WHIPPED POTATOES roasted garlic cream

EXECUTIVE CHEF **EDDIE MARINE** | 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