

# TRIO

G R I L L

## WINTER PRIVATE DINING MENU

\$90 PER PERSON

### APPETIZERS select three

served family style

**CLASSIC JUMBO SHRIMP COCKTAIL** three 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

**SOY GLAZED PORK BELLY** cucumber wakame salad, furikake, spicy aioli

**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

**DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon

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

**SESAME SEARED TUNA\*** nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

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

**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

**APPLE COBBLER** vanilla ice cream, bourbon caramel, powdered sugar

**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** | SENIOR GENERAL MANAGER **REES FREIBERG**

\* 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 02.09.26