

# TRIO

## G R I L L

SUMMER  
PRIVATE DINING MENU  
\$60 PER PERSON

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### SOUP & SALADS

choice of

**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

choice of

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

**HICKORY SMOKED ATLANTIC SALMON\*** corn, bacon & scallion risotto, smoked tomato butter, basil oil

**RIGATONI PRIMAVERA** English peas, heirloom cherry tomatoes, roasted peppers, mushrooms, baby spinach, roasted red pepper garlic cream

### DESSERTS

served family style

**BOURBON PEACH 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 tuile

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

TRIO 05.29.25