

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

DRY AGED ROASTED FREE BIRD CHICKEN

colcannon potatoes, mustard chicken jus, grilled lemon

SHRIMP & GRITS

creamy stone ground grits, andouille sausage, sauce etouffee

SHORT RIB AND WAGYU BEEF BOLOGNESE

fettuccine pasta, rosemary, thyme, herb gremolata, roasted garlic parmesan whip

HICKORY SMOKED ATLANTIC SALMON*

pumpkin orzo risotto, pancetta, shaved Brussels sprouts, crispy sage, toasted pepitas

DESSERTS

choice of

VANILLA BEAN CRÈME BRÛLEE

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 GNOCHI

spicy Italian sausage ragout, vodka sauce, broccolini, whipped ricotta, basil pesto, parmesan crisp

ENTRÉES

choice of

PAN SEARED SEA SCALLOPS*

spaghetti squash, caramelized onions, roasted butternut squash, angel hair pasta, maple walnut brown butter

SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

BRAISED BEEF SHORT RIB

wild mushroom strudel, porcini cream, parsnips, baby carrots, parsnip chips

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

APPLE COBBLER

vanilla ice cream, 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.