

# TRIO

## G R I L L

### CLASSICS

|                                                                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>ESPRESSO MARTINI*</b><br>vanilla infused Open Road Distilling Co. American vodka,<br>Mr. Black coffee liqueur, Disarrono, house-brewed espresso, espresso foam | 16 |
| <b>SAGE MARGARITA*</b><br>sage infused Hornitos Plata tequila, blackberry, fresh lime,<br>blackberry foam                                                         | 16 |
| <b>TRIO MANHATTAN</b><br>Open Road Distilling Co. Eagle Eye rye whiskey, Carpano Antica<br>sweet vermouth, Fee Brothers whiskey barrel-aged bitters               | 17 |
| <b>BARREL AGED MAPLE OLD FASHIONED</b><br>Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup,<br>Angostura aromatic bitters, Angostura orange bitters    | 17 |

### HOUSE

|                                                                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>GREENER ON THIS SIDE</b><br>Open Road Distilling Co. American gin, Licor 43, verdita, cinnamon,<br>fresh lime, Angostura orange bitters                                        | 14 |
| <b>FLORAL EXPERIENCE</b><br>Spanish orange infused Open Road Distilling Co. American Gin,<br>lavender, peppercorn, elderflower, fresh lime, Angostura orange bitters              | 16 |
| <b>SMOKING ON A PLANE</b><br>Open Road Distilling Co. Independence Bourbon, Aperol,<br>Ancho Reyes Verde, house-made passionfruit shrub, fresh lemon,<br>Angostura orange bitters | 16 |
| <b>MINT YOUR WORDS</b><br>Ketel One Botanicals cucumber mint vodka, cucumber, mint,<br>fresh lemon, Q Mixers tonic water                                                          | 15 |
| <b>FROM TEQUILA WITH LOVE</b><br>Hornitos Reposado tequila, Solerno blood orange liqueur, pineapple,<br>cilantro, jalapeño, fresh lime                                            | 17 |

### SEASONAL

|                                                                                                                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>WINNER WINNER...</b><br>Open Road Distilling Co. Independence bourbon, Rothman & Winter Orchard<br>apricot liqueur, fresh lemon, peated scotch spray<br><i>get five dollars off your chicken dinner with purchase</i> | 17 |
| <b>SUNSET IN THE CARIBBEAN</b><br>Planteray Stiggins pineapple rum, Luxardo Maraschino, Campari,<br>Amaro Montenegro, all spice dram, Fee Brothers black walnut bitters                                                  | 16 |

### ZERO PROOF

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>LESS IS MORE</b><br>house-made passionfruit shrub, jasmine tea, fresh lime,<br>Q Mixers soda water       | 9  |
| <b>SANS TEQUILA</b><br>blackberry, pineapple, cilantro, jalapeno, fresh lime, Q Mixers soda water           | 10 |
| <b>POCO DINERO</b><br>verdita, agave, fresh lime, Fee Brothers grapefruit bitters,<br>Q Mixers Indian tonic | 11 |

### DRAFT BEER

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

### REDS

|                                                        |    |
|--------------------------------------------------------|----|
| <b>PINOT NOIR</b> CHATEAU BIANCA                       | 17 |
| <b>PINOT NOIR</b> BELLE GLOS "CLARK & TELEPHONE"       | 21 |
| <b>TEMPRANILLO</b> SARDON                              | 16 |
| <b>NEBBIOLO</b> G.D. VAJRA                             | 18 |
| <b>RHONE BLEND</b> COTE MAS                            | 12 |
| <b>MALBEC</b> KILLKA                                   | 15 |
| <b>CABERNET SAUVIGNON</b> BROWNE FAMILY 'DO EPIC SH*T' | 16 |
| <b>CABERNET SAUVIGNON</b> PRISONER CO. 'UNSHACKLED'    | 18 |
| <b>RED BLEND</b> HARVEY & HARRIET                      | 18 |
| <b>PETITE SIRAH</b> J LOHR "TOWER ROAD"                | 16 |
| <b>PRIORAT</b> VALL LLACH                              | 19 |
| <b>BEAUJOLAIS</b> DOMAINE DU VIEUX BOURG               | 15 |

### RESERVES

|                                 |    |
|---------------------------------|----|
| <b>CHARDONNAY</b> ROMBAUER      | 27 |
| <b>NAPA VALLEY RED</b> TAKEN    | 21 |
| <b>CABERNET SAUVIGNON</b> FAUST | 33 |

### WHITES

|                                                   |    |
|---------------------------------------------------|----|
| <b>PINOT GRIGIO</b> VILLA SANDI                   | 15 |
| <b>SANCERRE</b> CHERRIER CUVÉE LES CHAILLOUX      | 21 |
| <b>SAUVIGNON BLANC</b> VAVASOUR                   | 16 |
| <b>CHENIN BLANC</b> BADENHORST "SECATEURS"        | 14 |
| <b>ALBARINO</b> ABADIA DE SAN CAMPIO              | 15 |
| <b>GRUNER VELTLINER</b> RUDI PICHLER 'FEDERSPIEL' | 18 |
| <b>CHARDONNAY</b> SARACINA                        | 15 |
| <b>CHARDONNAY</b> BRAVIUM                         | 18 |
| <b>RIESLING</b> TRIMBACH                          | 15 |
| <b>ROSÉ</b> LA JOLIE FLEUR                        | 14 |

### BUBBLY

|                                  |    |
|----------------------------------|----|
| <b>PROSECCO</b> AVISSI           | 16 |
| <b>CAVA BRUT</b> CANTAGRILLOS    | 14 |
| <b>BRUT ROSE</b> LUCIEN ALBRECHT | 17 |

### BOTTLED BEER

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

# TRIO

## G R I L L

### APPETIZERS

**CLASSIC JUMBO SHRIMP COCKTAIL**  
three chilled jumbo shrimp, cocktail sauce, lemon

**BEEF CARPACCIO\***  
black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery

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

**BLUE BAY MUSSELS**  
spicy tomato sauce, preserved lemon, truffled garlic bread

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

**OYSTERS\***

*served with cocktail sauce, mignonette, lemon*

1/2 DOZEN **19** DOZEN **36**

**CHEF'S SELECTION**

**16 LEMON GARLIC SHRIMP** **19**  
jumbo shrimp, garlic, preserved lemon & white wine butter, garlic grand rustico

**19 FLASH FRIED CALAMARI** **19**  
cherry peppers, artichokes, olives, Trio marinara

**17 BROILED GARLIC BUTTER OYSTERS** **22**  
bearnaise, herb gremolata, Ibérico ham

**19 HOUSEMADE GNOCCHI** **19**  
spicy Italian sausage ragout, vodka sauce, broccolini, whipped ricotta, basil pesto, parmesan crisp

**21 CHARCUTERIE BOARD** **27**  
Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto

### SOUP & SALADS

**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

**13 TRIO CAESAR\*** **15**  
artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing

**15 BURRATA** **19**  
roasted grapes, mixed greens, green grapes, red onions, shaved fennel, golden balsamic vinaigrette, candied walnuts, lavash

### LAND

**SHORT RIB AND WAGYU BEEF BOLOGNESE**  
fettuccine pasta, rosemary, thyme, herb gremolata, roasted garlic parmesan whip

**BRAISED BEEF SHORT RIB**  
wild mushroom strudel, porcini cream, parsnips, baby carrots, parsnip chips

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

**NEW FRONTIER BISON NEW YORK STRIP\***  
short rib and potato hash, red wine jus, habanero mustard

**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

**31 SESAME SEARED TUNA\*** **39**  
nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

**48 SEAFOOD CIOPPINO** **38**  
white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico

**34 SOY GLAZED CHILEAN SEABASS** **49**  
carrot ginger puree, garlic spinach, citrus beurre blanc

**39 SMOKED ATLANTIC SALMON\*** **37**  
pumpkin orzo risotto, pancetta, shaved Brussels sprouts, crispy sage, toasted pepitas

**52 PAN SEARED SEA SCALLOPS\*** **43**  
spaghetti squash, caramelized onions, roasted butternut squash, angel hair pasta, maple walnut brown butter

**57 SHRIMP & GRITS** **28**  
creamy stone ground grits, andouille sausage, sauce etouffee

**STEAK ENHANCEMENTS**

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

### SIDES | 12

**TRIO FRIES**  
herb garlic oil, bearnaise

**JUMBO ASPARAGUS**  
garlic butter, herbed breadcrumbs

**VEGETABLE OF THE DAY**  
chef's daily selection

**TRIPLE CHEESE MACARONI**  
parmesan crisp

**FRIED BRUSSELS SPROUTS**  
apple vinaigrette, parmesan

**GARLIC WHIPPED POTATOES**  
roasted garlic cream

CULINARY DIRECTOR **MICHAEL HUFF** | EXECUTIVE CHEF **DANE SEWLALL** | 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 09.18.25