

TRIO

G R I L L

BRUNCH PRIVATE DINING MENU

\$40 PER PERSON

APPETIZERS select one

YOGURT PARFAIT Greek yogurt, honey almond granola, macerated berries, honey drizzle, fresh mint

FRENCH ONION SOUP GRATINÉE savory beef & onion broth, brown butter croutons, gruyere, mozzarella

TRIO CAESAR* artisan romaine, boquerones anchovies, parmesan crisp, housemade caesar dressing

ENTRÉES select one

GRAND BISTRO BREAKFAST* french toast, two eggs any style, Nueske's bacon, home fries, fresh fruit

QUICHE FLORENTINE spinach, gruyere cheese, fines herbes, mixed greens

EGGS BENEDICT* English muffin, poached eggs, country ham, hollandaise, home fries

BRUNCH BURGER* Allen Brothers ground wagyu, sunny side up egg, Nueske's bacon, gruyere cheese, caramelized onions, tarragon aioli, brioche bun, hollandaise, home fries

FILET TIPS SALAD* Allen Brothers filet tips, romaine, Nueske's bacon, marinated tomatoes, crispy fried onions, hickory smoked blue cheese dressing

DESSERTS select one

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 tuille

EXECUTIVE CHEF **EDDIE MARINE** | 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 05.29.25