

Starters

CHAMPIGNON VOL AU VENT chef's mushroom mix, thyme, garlic, shallot, brandy, truffle aioli, puff pastry bowl.15

SEARED FOIE GRAS local cider consommé, apple-currant relish, brioche toast, jalapeño oil22

LUMP CRAB CAKE citrus aioli18

SHRIMP COCKTAIL horseradish cream, cocktail sauce, fresh radish16

ESCARGOT cognac butter, garlic, toasted baguette12

CALAMARI romesco, grated parmesan, herbs18

POUTINE braised beef, white cheddar curds, mozzarella, demi-glace.16

CRISPY BRUSSELS SPROUTS bacon jam, tomato coulis, burrata cheese15

WALLEYE FINGERS cucumber remoulade18

MUSSELS andouille sausage, garlic, shallot, butter, parsley, white wine16

SALMON RILLETES smoked salmon, cream cheese, red onion, bell pepper, buttered crostini14

Soups

SOUP DU JOUR 10 | 8 with entrée

FRENCH ONION 10 | 8 with entrée

Salads

BEET 12 | 9 with entrée
roasted red & golden beets, frisée,
goat cheese, candied pistachios,
white balsamic-honey vinaigrette

CAESAR 10 | 7 with entrée
parmesan, garlic croutons

MIXED GREENS 10 | 7 with entrée
radish, fennel, onion, cucumber,
tomatoes, herb vinaigrette

Sides

CREAMY LEEK POTATOES 6

GARLIC MASHED POTATOES 6

HOUSE CUT FRIES 6

WILD RICE MEDLEY 6

SEASONAL VEGETABLES 6

PARMESAN POLENTA 6

SAUTÉED SPINACH 6

RUSTIC RATATOUILLE 6

GRILLED ASPARAGUS 11



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 5959 CENTERVILLE RD
 NORTH OAKS, MN 55127
 A MORRISSEY
 HOSPITALITY PROPERTY

Celebrations

ASK YOUR SERVER ABOUT OUR
 BIRTHDAY & ANNIVERSARY SPECIALS

Seafood

JUMBO SEA SCALLOPS MP
creamy parmesan polenta, mushroom,
bacon, asparagus, paprika oil

LUMP CRAB CAKES 35
seasonal succotash, citrus aioli

**COLD WATER
LOBSTER TAIL** one 32 | two 42
sautéed vegetable, creamy leek potatoes,
drawn butter

WALLEYE ROULADE 32
rustic ratatouille, basil pistou

**PAN ROASTED SALMON
POT-AU-FEU** 34
seasonal vegetable medley, herb broth,
gremolada

Steaks

ROSSINI 44
6 oz. filet mignon, potato shallot cake,
sautéed spinach, demi-glace, foie gras
butter

PRIME TOP SIRLOIN32
steak butter, house cut fries, béarnaise

AU POIVRE51
14 oz. new york strip, four peppercorn
crust, grilled asparagus, brandy cream

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ADDITIONS
OSCAR 12, MUSHROOMS 6, ONIONS 6,
TRUFFLE BUTTER 6, DEMI-GLACE 4,
AU POIVRE 4, BÉARNAISE 3

Surf & Turf

4 OZ. PETITE FILET SERVED WITH:

WALLEYE 44

LUMP CRAB CAKE 46

COLD WATER LOBSTER TAIL 51

JUMBO SEA SCALLOPS MP

All Surf & Turf entrées served with sautéed vegetables and creamy leek potatoes

Casual

BEEF BOURGUIGNON SLIDERS 18
pickled shallots, horseradish cream,
house cut fries

FRIED CHICKEN SANDWICH 16
buttermilk breaded, hot honey aioli,
watermelon radish, house pickles,
brioche bun, house cut fries

TRIA DOUBLE SMASH BURGER 19
certified angus beef, local cheddar, bacon jam,
fried onions, brioche bun, house cut fries

Hours

TUE-THU 4-9PM | FRI-SAT 4-10PM
 SUN 10AM-8PM
 CLOSED MON

Classics

DUCK BREAST30
glazed brussels sprouts, wild rice medley,
cherry demi-glace

BONE-IN PORK CHOP28
bourbon glaze, seasonal chutney,
garlic mashed potatoes

CHICKEN POT PIE23
velouté, fresh herbs, puff pastry

CHICKEN FRANÇAISE24
creamy leek potatoes, lemon, caper,
herb beurre blanc

BEEF BOURGUIGNON32
garlic mashed potatoes, aromatic vegetables,
demi-glace, fried onions

*Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

An 18% service charge will be added to parties of 9 or more. A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. Dinner 04112023

