

# Appetizers

**Bruschetta Boursin**  
Marinated Tomatoes,  
Garlic & Fresh Basil \$8

**Escargot**  
Baked in Garlic Butter \$7

**Beef Bites**  
Seared in Montreal Spices &  
Red Wine with Béarnaise \$9

**Crab Cakes**  
Roasted Tomato Aioli \$10

**Grand Marnier Seared Scallops**  
Grilled Pineapple with Toasted Pumpkin Seeds,  
Bacon & Honey \$12

**Spinach & Artichoke Dip**  
Toasted Garlic Baguettes \$8

**Dijon Chicken Bites**  
With Mushrooms on a  
Bed of Sautéed Spinach \$7

**Walleye Fingers**  
Cucumber Rémoulade \$12

**Chicken Tenderloins**  
Fried Golden with a  
Honey Mustard Dipping Sauce \$7

**Calamari**  
Lemon Aioli \$10

**Shrimp Pronto Pup**  
Lightly Battered Skewered Rock Shrimp  
with Lemon Aioli and Sriracha \$9

**Mushroom Puff**  
Boursin Cheese & Dijon Cream \$8

# Soups & Salads

**Cream of Wild Rice  
& Brie Soup**  
\$6 à la Carte ~ \$4 with Entrée

**French Onion Soup**  
Provolone Cheese  
\$7 à la Carte ~ \$5 with Entrée

**Scallop & Cucumber Soup**  
Creamery Butter & Red Bell Pepper  
\$8 à la Carte ~ \$6 with Entrée

**Wedge Salad**  
Tomatoes & Bacon, Choice of  
French/Bleu Cheese, Bleu Cheese or  
Creamy Buttermilk Dressing  
\$7 à la Carte ~ \$4 with Entrée

**Spinach Salad**  
Dried Cherries, Spiced Walnuts,  
Crumbled Bleu Cheese &  
Sweet Onion Vinaigrette  
\$7 à la Carte ~ \$4 with Entrée

**Roasted Beet Salad**  
Arugula & Frisée Bitter Greens  
with Cambozola Cheese, Candied  
Walnuts & Balsamic Reduction  
\$8 à la Carte ~ \$5 with Entrée

**Caesar Salad**  
Parmesan Cheese & Garlic Croutons  
\$7 à la Carte ~ \$4 with Entrée  
With Chicken \$12 ~ Shrimp \$13 ~ Scallops \$15  
Beef Tips \$14 ~ Salmon \$13 ~ Calamari \$11

# Entrées

*Include Signature Bread Basket*

**Tournedos of Beef**  
Served with Parmesan Leek Potatoes

**Dijon**  
Dijon Cream Sauce \$26

**Sautéed Mushroom**  
Wild Mushroom Blend \$27

**Béarnaise**  
Shrimp & Asparagus \$28

**Walleye Your Way**  
Served with Sautéed Vegetable Medley

**Broiled**  
Fresh Lemon \$21

**Blackened**  
Drawn Butter \$22

**Pan Fried**  
Pecan Butter Sauce \$24

**Veal Scaloppine**  
Served with Parmesan Leek Potatoes

**Piccata**  
Lemon Butter Caper Sauce \$24

**Marsala**  
Wild Mushroom Marsala Sauce \$25

**Caprese**  
Tomato & Fresh Mozzarella \$27

**Chicken Penne**  
Spinach, Roasted Red Peppers,  
Wild Mushrooms, Marinara  
& Boursin Cheese Sauce \$15

**Pappardelle Pasta**  
Olive Oil, Garlic,  
Sausage, Roasted Red Peppers  
& Mozzarella Cheese \$17

**Chardonnay Chicken**  
Artichokes, Mushrooms,  
Tomatoes, Prosciutto  
& Parmesan Leek Potatoes \$18

**Parmesan Crusted Chicken**  
Morel Mushroom Sauce  
& Parmesan Leek Potatoes \$17

**Stuffed Chicken**  
Wild Rice, Spinach, Boursin Cheese,  
Roast Shallot Demi-Glace  
& Parmesan Leek Potatoes \$19

**Pork Shank**  
Braised in Summit's Sweet Wort  
with Cheese & Chive Grits \$18

**Steak Frites**  
Herb-Butter Basted and Grilled  
Top Sirloin with House Cut Fries  
with Béarnaise Sauce \$22

**Filet Mignon**  
Grilled and Brushed with Herb Butter  
& Parmesan Leek Potatoes  
6 oz. \$28 9 oz. \$34

**Ribeye**  
14 oz. with Garlic Rosemary  
Butter, French Fried Onions &  
Parmesan Leek Potatoes \$30

**New York Strip**  
Grilled Bone-In with Roast Bone Marrow,  
Parsley Salad & Parmesan Leek Potatoes \$32

**Lamb Chops**  
Balsamic & Herb Marinated  
with Parmesan Leek Potatoes \$27

**Venison**  
Grilled Medallions Marinated in  
Olive Oil, Garlic & Rosemary served with  
Roast Spaghetti Squash and Asparagus \$30

**Salmon**  
Grilled with Seven Spice Butter,  
Sautéed Greens, Asparagus  
& Tomatoes \$22

**Ahi Tuna**  
Peppercorn Seared with Wasabi Currant  
& Chive Oil with Herb Risotto \$24

**Halibut**  
Seared and Served with  
Grilled Zucchini, Tomato Concassé &  
a Dill Champagne Beurre Blanc \$28

**Sea Bass**  
Bee Pollen & Fennel Encrusted with  
Pernod Sauce on Sautéed Spinach, Tomatoes,  
Artichokes & Kalamata Olives \$29

**Scallops**  
Pan Seared with Dijon Cream  
& Herb Risotto \$24

**Shrimp Scampi**  
Sautéed with Garlic White Wine  
& Lemon Butter Cream  
with Herb Risotto \$26

Sides à la Carte \$3

~ Asparagus with Hollandaise ~ Sautéed Vegetable Medley ~ Acorn Squash Casserole ~ Green Beans ~  
~ Sautéed Mushrooms ~ Herb Risotto ~ Parmesan Leek Potatoes ~ House Cut Fries with Béarnaise ~

# Casual Classics

*Include Signature Bread Basket*

*For Burger & Sandwiches, Substitute a Caesar Salad for Kettle Chips or House Cut Fries \$2*

**Tria's Half-Pound Burger**  
Kosher Pickle & Choice of  
Kettle Chips or House Cut Fries \$10  
Add: Thick Sliced Bacon \$2  
Sautéed Mushrooms \$2  
Swiss, Cheddar or Bleu Cheese \$1

**Chicken Pot Pie**  
~ A Classic ~ Served Piping Hot \$14

**Chicken Club Sandwich**  
Cheddar Cheese, Thick Sliced Bacon,  
Roasted Tomato Aioli & Choice of  
Kettle Chips or House Cut Fries \$11

**Walleye Sandwich**  
Fresh Spinach, Cucumber Rémoulade &  
Choice of Kettle Chips  
or House Cut Fries \$13

**Prime Rib  
French Dip Sandwich**  
Horseradish Cream & Au Jus for  
Dipping, Kosher Pickle & Choice of  
Kettle Chips or House Cut Fries \$14

**Baked Mac & Cheese**  
Four Cheeses with Toasted  
Cracker Crumbs \$14 ~ Half Size \$7

# Tria

RESTAURANT  
AND BAR

# Specials

*Include Signature Bread Basket*

**Daily Special**  
Market Price

**Wednesday ~ Maple  
Glazed Pork Chop**  
14 oz. Frenched Chop in a  
Maple Apple Cider Glaze  
with Mashed Potatoes \$18

**Thursday ~ Prime Rib**  
Horseradish Encrusted with  
Green Beans, Twice Baked, Bleu Cheese  
Potatoes & Warm Popover  
Queen Cut \$20 ~ King Cut \$24  
*Limited Availability*

**Friday ~ Cioppino**  
Seafood Stew of Salmon, Sea Bass,  
Scallops, Shrimp & Calamari in  
Saffron Tomato Broth with Potatoes,  
Tomatoes, Onions & Leeks \$27

**Saturday ~ Beef Short Ribs**  
Braised with Mushrooms, Onions &  
Bacon over Mashed Potatoes \$24

**Sunday ~ Prime Rib**  
Horseradish Encrusted with  
Green Beans, Twice Baked, Bleu Cheese  
Potatoes & Warm Popover  
Queen Cut \$20 ~ King Cut \$24  
*Limited Availability*

# Private Dining

Tria has 6 group and private dining areas to choose from with seating capacities ranging up to 200 people.

Please ask for a manager to learn more about our private dining options and menus.

# Gift Cards

Ask your server today,  
buy online at [triarestaurant.com](http://triarestaurant.com)  
or call 651-426-9222

# Hours

Bar

Mon-Thu ~ 4pm to 10pm  
Fri-Sat ~ 4pm to 11pm  
Sun ~ 10am to 9pm

**Early Bird Happy Hour**  
Mon-Fri ~ 4pm to 6:30pm

**Late Night Happy Hour**  
Mon-Thu ~ 9pm to close  
Sun ~ 8pm to close

**Dinner**  
Mon-Thu ~ 5pm to 9pm  
Fri-Sat ~ 5pm to 10pm  
Sun ~ 4pm to 8pm

**Brunch**  
Sun ~ 10am to 4pm

Split Entree Charge \$3

18% Gratuity Will Be Added to Parties of 8 or More

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