

••• Dinner Menu •••

Entrées are Served with Signature Bread Basket.

— Appetizers —

Escargot

Baked in Garlic Butter 7

Mushroom Puff

Boursin Cheese & Dijon Cream 9

Bruschetta Boursin

Tomatoes, Garlic & Fresh Basil 8

Spinach & Artichoke Dip

Toasted Garlic Baguettes 9

Dijon Chicken Bites

Mushrooms on a Bed of Sautéed Spinach 8

Calamari

Lemon Aioli 9

Seared Foie Gras

Spinach, Onion Marmalade & Cherry Gastrique 10

Mussels Marinieres

White Wine, Garlic, Shallot Butter & Parsley 9

Crab Cakes

Roasted Tomato Aioli 10

Walleye Fingers

Cucumber Remoulade 12

Beef Bites Au Poivre

Peppercorns & Brandy Cream Sauce 11

••• Seared Scallops

Grand Marnier, Grilled Pineapple, Toasted Pumpkin Seeds, Bacon & Honey 12

— Flatbreads —

••• Wild Mushroom

Boursin Cheese, Garlic & Chive Oil 12

Margherita

Mozzarella, Tomato & Basil 11

Prosciutto & Arugula

Arugula, Balsamic & Chive Oil 12

— Soups —

Cream of Wild Rice & Brie Soup

6 à la Carte ~ 4 with Entrée

••• French Onion Soup

7 à la Carte ~ 5 with Entrée

Scallop & Cucumber Soup

8 à la Carte ~ 6 with Entrée

— Salads —

Mixed Greens

Radish, Fennel, Onion, Cucumber & Tomatoes with Herb Vinaigrette 6 à la Carte ~ 3 with Entrée

Wedge

Tomatoes & Bacon, Choice of French/Bleu Cheese, Bleu Cheese or Creamy Buttermilk 7 à la Carte ~ 4 with Entrée

••• Spinach

Dried Cherries, Spiced Walnuts, Crumbled Bleu Cheese & Sweet Onion Vinaigrette 8 à la Carte ~ 5 with Entrée

Roasted Beet

Arugula & Frisée, Cambozola Cheese, Candied Walnuts & Balsamic Reduction 9 à la Carte ~ 6 with Entrée

Caesar

Parmesan & Garlic Croutons 7 à la Carte ~ 4 with Entrée
With Calamari 11 ~ Chicken 12 ~ Salmon 13
Beef Tips 14 ~ Shrimp 15 ~ Scallops 16

— Pasta —

Fettuccine Alfredo

Tossed with Cream & Parmesan 14
With Chicken 16 ~ Shrimp 19 ~ Scallops 24

Sausage Penne

Andouille Sausage, Peppers, Onions & Tomato Cream Sauce 17 ~ Add Shrimp 6

••• Lobster Linguine

Lobster with Tomato, Basil, Garlic & White Wine Sauce 26

— Poultry —

Choice of Herb Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Sautéed Fingerling Potatoes.

Chicken Francaise

Lemon & Parsley Sauce 19

Chicken Cordon Bleu

Ham, Cheese & Brown Butter Sauce 21

••• Coq Au Vin

Bacon, Mushrooms, Onion & Red Wine Demi 25

Cassoulet

Duck Confit, Sausage, Pork Belly, Tomato & White Beans 26

— Beef Tournedos —

Choice of Herb Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Sautéed Fingerling Potatoes.

Wild Mushroom

Sautéed Wild Mushroom Blend 26

••• Béarnaise

Shrimp & Asparagus 27

Rossini

Foie Gras, Truffle & Madeira Demi Glace 28

— Steaks —

Choice of Herb Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Sautéed Fingerling Potatoes.

Top Sirloin

8 oz. with Bacon Bleu Cheese Butter 26

Filet Mignon

Grilled & Brushed with Rosemary Butter 6 oz. 26 ~ 8 oz. 32

Ribeye

12 oz. with Garlic Rosemary Butter & French Fried Onions 32

••• New York au Poivre

12 oz. Peppered & Pan Seared with Brandy Cream Sauce 34

— Veal —

Choice of Fettuccine Alfredo, Herb Risotto, Parmesan Leek Potatoes or Sautéed Fingerling Potatoes.

Piccata

Lemon Butter Caper Sauce 25

••• Marsala

Wild Mushroom Marsala Wine Sauce 26

Parmesan

Mozzarella & Marinara Sauce 27

— Chops & Game —

Choice of Herb Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Sautéed Fingerling Potatoes.

Pork Chop

12 oz. Maple Apple Cider Glazed Chop 19

••• Lamb Chops

Grilled Balsamic & Herb Marinated with Mint Bearnaise 28

Venison

Grilled Olive Oil, Garlic & Rosemary Marinated Medallions 32

— Fish —

Tuna Nicoise

Seared & Served with Spinach, Tomatoes, Fennel, Kalamata Olives & Potatoes 20

Salmon

Seared & Served with Lime Gastrique & Green Beans 22

Walleye

Sautéed with Seasoned Flour with Lemon Brown Butter Sauce & Sautéed Vegetables 24

Halibut

Seared & Served with Grilled Zucchini, Tomato Concasse & Dill Champagne Beurre Blanc 30

••• Sea Bass

Bee Pollen & Fennel Encrusted with Pernod Sauce on Sautéed Spinach, Tomatoes, Artichokes & Kalamata Olives 34

— Seafood —

Scallops St. Jacques

Seared with Fish Veloute Sauce & Boursin Whipped Potatoes 24

••• Seven Spice Prawn

Grilled with Seven Spice Butter & Herb Risotto 26

— Casual Classics —

Include Signature Bread Basket.

••• Chicken Pot Pie

~ A Classic ~ Served Piping Hot 14

Baked Mac & Cheese

Four Cheeses with Toasted Cracker Crumbs 14
Half Size 7 ~ Add Bacon & Tomatoes 3

Wild Rice Meatloaf

Boursin Mashed Potato & Tomato Demi Glace 16

Beef Bourguignon

Beef Sirloin Braised in Red Wine with Mushrooms, Bacon & Pear Onions Served Over Fettuccine 17

Tria Frites

Choice of Entrée Listed Below Served with House Cut Fries & Bearnaise

Walleye Fingers 16

Chicken Tenderloin 17

Mussels 18

Top Sirloin 8 oz. 24

Filet 6 oz. 24 ~ 8 oz. 30

Ribeye 12 oz. 30

New York Strip 12 oz. 32

— Sides —

Sautéed Vegetable Medley 3

Asparagus with Hollandaise 4

Sautéed Mushrooms 4

Green Beans 4

Acorn Squash Dressing 4

Sautéed Fingerling Potatoes 3

Boursin Mashed Potatoes 3

Parmesan Leek Potatoes 3

Sweet Potato Fries 4

House Cut Fries with Béarnaise 4

Herb Risotto 3

Baked Mac & Cheese 7

••• Tria Signature Menu Item

Please ask your server for vegetarian options.

Tria

RESTAURANT
— BAR —
EVENT CENTER

Weekly Features

Friday

Cioppino 28

Saturday

Beef Short Ribs 28

Thursday & Sunday

Prime Rib

Queen Cut 22 ~ King Cut 26

Happy Hour In the Bar

Everyday 4pm - 6pm

Sun - Thurs 8pm - Close

\$4 Featured Jameson, Beefeater, Captain Morgan or Pinnacle Cocktails and our extensive happy hour menu.

1/2 Price Wine Flights

Sunday - Thursday

Purchase of 2 entrees required.

Free Birthday Wine

Dine with us the week of your birthday and we'll give you a complimentary bottle of wine priced at your age.

Purchase of 2 entrees required. Please ask your server for details.

Free Anniversary Dessert & Champagne

Dine with us the week of your wedding anniversary and we'll give you each a complimentary glass of champagne and a special anniversary dessert to share. Purchase of 2 entrees required. Please ask your server for details.

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.

Hours

Brunch

Sun ~ 10am to 4pm

Dinner

Mon-Thu 5pm to 9pm

Fri-Sat 5pm to 10pm

Sun 4pm to 8pm

Bar

Mon-Thu 4pm to 10pm

Fri-Sat 4pm to 11pm

Sun 10am to 9pm

An MHC Managed Property

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