



# Happy Hour

In the Bar

Everyday 4pm - 6pm  
Sunday - Thursday 8pm - Close

## Appetizer Specials

\$6

Escargot, Dijon Chicken Bites, Bruschetta Boursin  
or Buttermilk Battered Chicken Tenderloins

\$7

Mushroom Puff, Mussels Marinieres,  
Calamari or Spinach & Artichoke Dip

\$8

Seared Foie Gras, Crab Cakes,  
Beef Bites au Poivre or Margherita Flatbread

\$9

Wild Mushroom Flatbread,  
Prosciutto & Arugula Flatbread,  
Walleye Fingers, Grand Marnier Seared Scallops  
or Carr Valley Cheese Board

## Drinks Specials

\$3

House Rail Cocktails or Michelob Golden Light

\$4

Featured Jameson, Beefeater, Captain Morgan  
or Pinnacle Cocktails, Summit EPA,  
Callaway Chardonnay & Cabernet

\$5

GatoNegro Chardonnay or Cabernet Sauvignon  
Seasonal Draught or Stella Artois

\$6

Any Signature Martini,  
Classic Martini or Classic Cocktail

An MHC Managed Property



# Signature Martinis

## Tria Tini

Grey Goose Vodka or Bombay Sapphire Gin 9  
Add One Grilled Shrimp & Two Bleu Cheese Olives 2

## Black Cherry

Effen Black Cherry Vodka,  
Cranberry Juice & Lime 9

## Pomegranate

Absolut Vodka, Cointreau & Pomegranate Juice 9

## Winter Vacation

Absolut Mandarin, Triple Sec, Malibu,  
Orange Juice & Cream 8

## Chocolate Martini

Absolut Vanilia, Godiva Chocolate Liqueur  
& Baileys 9

# Classic Martinis & Cocktails

## Cosmopolitan

Absolut Citron, Triple Sec & Cranberry Juice 8

## Manhattan

Maker's Mark Bourbon, Bitters & Sour Cherries 9

## Red Sangria

Strawberries, Seasonal Berries & Brandy 8

## Jameson Big Ginger

Jameson Irish Whiskey  
& Cock 'n Bull Ginger Beer 8

## Old Fashioned

Maker's Mark Bourbon, Bitters,  
Orange & Sour Cherries 9

## Apple Pie

Cinnamon Infused Absolut Vodka, Apfelkorn,  
Butterscotch Schnapps & Apple Cider 9

## Margarita

Cuervo Gold Tequila, Triple Sec & Fresh Lime 7

## Mojito

Bacardi Limon, Fresh Lime,  
Fresh Mint & Club Soda 8



# Draught Beer

Michelob Golden Light 4.5  
Summit Extra Pale Ale 5.5  
Stella Artois Lager 6.5  
Seasonal 6.5

# Bottled Beer

Michelob Ultra 4.5  
Bud Light 4.5  
Miller Lite 4.5  
Coors Light 4.5  
O'Doul's 4.5  
Heineken 5.5  
Fat Tire Amber Ale 5.5  
Sam Adams Lager 5.5  
Amstel Light 5.5  
Corona Lager 5.5  
Guinness 7.5

# Wine by the Glass

## White

Canyon Road White Zinfandel, CA 5  
Callaway Chardonnay, CA 5  
GatoNegro Chardonnay, Chile 6  
Glen Carlou Chardonnay, South Africa 8  
14 Hands Riesling, WA 7  
Ca' Del Sarto Pinot Grigio, Italy 8  
Columbia Crest H3 Pinot Gris, WA 9  
Sea Glass Sauvignon Blanc, CA 8  
Alta Vista Torrontes, Argentina 8  
Terra d'Oro Moscato, CA 9  
Carousel Brut NV, France 8

## Red

Callaway Cabernet Sauvignon, CA 5  
GatoNegro Cabernet Sauvignon, Chile 6  
14 Hands Cabernet Sauvignon, WA 7  
Coppola Diamond Cabernet Sauvignon, CA 9  
Votre Santé Pinot Noir, CA 9  
Columbia Crest H3 Merlot, WA 9  
DAM Red Zinfandel Blend, CA 6  
Pueblo Del Sol Tannat, Uruguay 7  
Shoofly Shiraz, Australia 7  
Peter Lehmann Shiraz, Australia 8  
Antigal Uno Malbec, Argentina 10



# Appetizers

Sweet Potato Fries  
Sriracha Ranch Sauce 4

House Cut French Fries  
With Béarnaise Sauce 4

Escargot  
Baked in Garlic Butter 7

Bruschetta Boursin  
Tomatoes, Garlic & Fresh Basil 8

Buttermilk Battered Chicken Tenderloins  
Fried Golden with Honey Mustard Dipping Sauce 7

Mushroom Puff  
Boursin Cheese & Dijon Cream 9

Dijon Chicken Bites  
Mushrooms on a Bed of Sautéed Spinach 8

Spinach & Artichoke Dip  
Toasted Garlic Baguettes 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

Calamari  
Lemon Aioli 9

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

Carr Valley Cheese Board  
Billy Bleu, Cocoa Cardona, Mobay, White Cheddar  
& Bread Cheeses with Lingonberry Preserves, Spiced  
Walnuts, Grapes & Toasted French Baguette 12



# Flatbreads

Wild Mushroom

Boursin Cheese, Garlic & Chive Oil 12

Margherita

Mozzarella, Tomato & Basil 11

Prosciutto & Arugula

Arugula, Balsamic Reduction & Chive Oil 12

# Soups & Salads

French Onion Soup

7 à la Carte ~ 5 with Entrée

Spinach

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

# Casual Classics

●●● 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

Your 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



# Sandwiches

Served with House Cut Fries.  
Substitute Caesar Salad or Sweet Potato Fries 2.5

**Chicken Prosciutto Panini**  
Prosciutto, Swiss & Tomato  
with Roasted Tomato Aioli on Ciabatta 12

**Pork Trio**  
Pork Belly, Cutlet, Rillettes & White Cheddar  
with Dijon Mayo on Ciabatta 13

**Walleye Po Boy**  
Lettuce, Tomato & Pickled Red Onion  
with Red Pepper Aioli on a French Baguette 14

**Prime Rib French Dip**  
Horseradish Cream & au Jus on Ciabatta 15

**Twin Tenderloin**  
Caramelized Onions & Horseradish Sauce  
on Slider Buns with Side of Bearnaise & Pickle 16

# Burgers

All Burgers are Certified Angus Beef.  
Served on a Pretzel Bun with House Cut Fries.  
Substitute Caesar Salad or Sweet Potato Fries 2.5

**Tria's Build Your Own**  
Lettuce, Tomato & Onion on a Toasted Roll 10  
Add: Thick Sliced Bacon 2.5  
Add: Mushrooms, Swiss, Cheddar or Bleu Cheese 1.5

**Black & Bleu**  
Cracked Black Pepper,  
Caramelized Onions & Bleu Cheese 11

**Caprese**  
Tomato, Mozzarella, Basil & Balsamic Reduction 12

**Cordon Bleu**  
Ham & Swiss with Lettuce, Tomato, Onion & Pickle 13

**Farmer's**  
Thick Sliced Bacon, Pork Rillettes,  
Fried Egg & White Cheddar 14

**Rossini**  
Foie Gras, Truffle, Gruyere & Demi Glace 18

**Vegetarian Portabello Mushroom**  
Grilled Red Peppers, Red Onions, Avocado,  
Boursin Cheese, Roasted Tomato Aioli,  
Lettuce & Tomato 14