

# Brunch Menu

Served with One Glass of Orange Juice, Champagne or a Mimosa

## Breakfast Classics

Include Warm French Beignets

### Two Eggs Breakfast

Two Eggs Your Way & Choice of Breakfast Meat  
with Parmesan Leek Potatoes \$10

### Morgan's Breakfast

Two Eggs Your Way, Two Pancakes, Two Sausages,  
Two Strips of Thick Sliced Bacon & Parmesan Leek Potatoes \$12

### Steak & Eggs

3 oz. Tenderloin Medallion & Two Eggs Your Way  
with Parmesan Leek Potatoes \$14

## Benedicts

Served with Parmesan Leek Potatoes

### Traditional

Pit Ham on Toasted English Muffin  
Topped with Poached Eggs & Hollandaise Sauce \$13

### Grilled Tenderloin

Tender Slices of Roast Tenderloin on Toasted English Muffin  
Topped with Poached Eggs & Bearnaise Sauce \$16

### East Coast

Crab Cake Topped with Poached Eggs and Choron Sauce \$15

## Wild Mushroom Omelet

Sautéed Wild Mushrooms & Boursin Cheese  
with Parmesan Leek Potatoes \$12

## Ham & Cheese Omelet

Pit Ham & Cheddar Cheese  
with Parmesan Leek Potatoes \$11

## Florentine Omelet

Spinach, Tomato and Asparagus  
with Boursin Cheese \$13

## Tria Scramble

Sausage, Onions, Mushrooms & Spinach  
with Parmesan Leek Potatoes \$7

## Quiche Lorraine

Pit Ham, Bacon, Onions & Swiss Cheese \$11

## Pancakes

Stack of Three with Whipped Butter, Maple Syrup  
& Choice of Breakfast Meat \$9  
Topped with Fresh Berries \$11

## Ricotta Pancakes

Stack of Three with Maple Syrup & Choice of Breakfast Meat \$12  
Topped with Fresh Berries \$14

## French Toast

Whipped Butter, Maple Syrup & Choice of Breakfast Meat \$11  
Topped with Fresh Berries \$13

## Belgian Waffle

Whipped Butter, Maple Syrup & Choice of Breakfast Meat \$10  
Topped with Fresh Berries \$12

## Sides à la Carte

Two Pancakes \$3

Two Eggs \$2

Side of Meat ~ Pit Ham, Bacon or Sausage \$3  
Parmesan Leek Potatoes \$3

Sourdough Toast or English Muffin \$2

## Lunch Classics

Include Signature Bread Basket

### 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

### 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

### Prime Rib

### French Dip Sandwich

Horseradish Cream & Au Jus for Dipping, Kosher Pickle  
& Choice of Kettle Chips or House Cut Fries \$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

### Tria's Half-Pound Burger

Kosher Pickle & Choice of Kettle Chips  
or House Cut Fries \$10  
With Thick Sliced Bacon or Sautéed Mushrooms \$2  
Swiss, Cheddar or Bleu Cheese \$1

### Chicken Pot Pie

~ A Classic ~ Served Piping Hot \$14

### Chicken Penne

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

## Honey Mustard Glazed Ham

Served with Green Beans  
& Parmesan Leek Potatoes \$16

## Chardonnay Chicken

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

## Salmon

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

## Ahi Tuna

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

## Prime Rib

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

## Sides à la Carte

Asparagus with Hollandaise \$3  
Acorn Squash Casserole \$3

## Beverages

Coffee \$2.75

Hot Teas \$2.75

Cappuccino \$4

Café Latte \$4

Café Mocha \$4.50

Tria Bloody Mary \$7

Garden Bloody or Regular \$7

Long Island Iced Tea \$9

Harvey Wallbanger \$7

Champagne or Mimosa \$4

Fresh Juice \$3.50

Orange

Grapefruit

Apple

Tomato

V8

## 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 [triarrestaurant.com](http://triarrestaurant.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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