

## Breakfast

<b>YOGURT PARFAIT</b> .....	12
fresh fruit, house made granola, honey	
<b>TWO EGG BREAKFAST*</b> .....	15
two eggs your way, creamy leek potatoes, choice of breakfast meat	
<b>TRIA SCRAMBLE</b> .....	18
scrambled eggs, andouille sausage, onions, mushrooms, spinach, creamy leek potatoes	
<b>MORGAN'S BREAKFAST*</b> .....	18
two eggs your way, two pancakes, two sausage links, two strips of thick-cut bacon, creamy leek potatoes	
<b>TRIA HASH*</b> .....	21
beef tenderloin tips, onion, red bell pepper, poached eggs, arugula pesto	
<b>STEAK &amp; EGGS*</b> .....	24
prime top sirloin, two eggs your way, bearnaise, creamy leek potatoes	
<b>LOBSTER SCRAMBLE</b> .....	32
scrambled eggs, lobster, cream cheese, chives, toasted brioche, asparagus, hollandaise	
<b>FRIED CHICKEN &amp; WAFFLES</b> .....	18
sweet & spicy bacon maple syrup	
<b>CRÈME BRULÉE FRENCH TOAST</b> .....	16
crème brulee batter, brioche, pecan sauce	

## Benedicts

<b>TRADITIONAL*</b> .....	17
pit ham, toasted english muffin, poached eggs, hollandaise	
<b>POUTINE*</b> .....	19
fries, braised beef, cheese curds, poached eggs, gravy	
<b>SMOKED SALMON*</b> .....	19
pumpnickel toast, poached eggs, dill hollandaise	

## Omelets

<b>DENVER</b> pit ham, onions, bell pepper, cheddar .....	16
<b>WILD MUSHROOM</b> gruyere cheese .....	19
<b>CRAB &amp; AVOCADO</b> boursin cheese .....	22

## Classics

<b>BONE-IN PORK CHOP</b> .....	38	<b>EGG SANDWICH*</b> .....	15
dry-aged duroc porterhouse, bourbon glaze, seasonal chutney, mashed potatoes		over easy egg, pit ham, arugula, tomato, caramelized onion, maple aioli, brioche	
<b>BEEF BOURGUIGNON</b> .....	32	<b>HAND CARVED PRIME RIB SANDWICH</b> .....	23
garlic mashed potatoes, aromatic vegetables, demi-glace, fried onions		fried onion, horseradish cream, au jus, house cut fries	
<b>CHICKEN POT PIE</b> .....	25	<b>MUSHROOM &amp; HAVARTI BURGER*</b> .....	22
velouté, fresh herbs, puff pastry		certified angus beef, wild mushrooms, havarti, roasted garlic, brioche bun, house cut fries	
<b>RISOTTO</b> .....	23		
wild mushroom, roasted asparagus, boursin, paprika oil			
<b>31 chicken   36 shrimp</b>			
<b>39 norwegian salmon*</b>			

## Soups

<b>SOUP DU JOUR</b> .....	10
<b>FRENCH ONION</b> .....	12

## Salads

<b>BEET</b> .....	12
roasted red & golden beets, frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette	
<b>CAESAR</b> .....	10
parmesan, garlic croutons	
<b>TRIA HOUSE SALAD</b> .....	10
radish, fennel, onion, cucumber, tomatoes, herb vinaigrette	

## Sides

<b>EGG*</b> .....	3
<b>SOURDOUGH TOAST</b> .....	5
<b>ENGLISH MUFFIN</b> .....	5
<b>PIT HAM</b> .....	6
<b>THICK-CUT BACON</b> .....	6
<b>SAUSAGE LINKS</b> .....	6
<b>FRESH FRUIT</b> .....	7
<b>PANCAKES</b> .....	9
<b>HOME FRIES</b> .....	8
<b>CREAMY LEEK POTATOES</b> .....	8
<b>GRILLED ASPARAGUS</b> .....	11

## Brunch Drinks

<b>MIMOSA</b> .....	5
<b>CHAMPAGNE</b> .....	4
<b>TRIA BELLINI</b> .....	6
<b>BLOODY MARY</b> .....	8
<b>MIMOSA MARGARITA</b> .....	8
<b>BREAKFAST SHOT</b> .....	8



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 A MORRISSEY  
 HOSPITALITY PROPERTY

## Celebrations

ASK YOUR SERVER ABOUT OUR  
 BIRTHDAY & ANNIVERSARY SPECIALS

## Hours

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

\*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. Brunch 111023

