

Small Plates

PARISIAN CHEESE PLATE **GFF**

cambozola, brie, honey boursin, citrus compote, spiced walnuts, artisan crisps & crostini 11

POTATO SKINS **GFF**

bacon, smoked gouda mix, chives, sour cream 11

SEARED DUCK CRISPS **GFF**

honey boursin, cherry reduction 13

SESAME CRUSTED TUNA **GFF**

linguini, sweet chili sauce, frisée, soy peanut butter aioli 15

●●● CRAB CAKE

cajun rémoulade, fried capers 17

●●● SEARED SCALLOP* **GFF**

grand marnier, grilled pineapple, toasted pepitas, bacon, honey 19

Oysters

FRESH* **GFF** citrus mignonette, lemon

ROCKEFELLER* spinach & pernod cream, parmesan breadcrumbs

3 for 15 | 6 for 27

Soups

●●● FRENCH ONION **GFF**

crouton, gruyère & provolone cheeses with entrée 7 ~ à la carte 11

LOBSTER BISQUE **GFF**

sherry & chive oil with entrée 9 ~ à la carte 13

Salads

WEDGE **GFF**

baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing starter salad with entrée 7 ~ à la carte 11

●●● ROASTED BEET **GFF**

frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette starter salad with entrée 9 ~ à la carte 13

Shareables

ESCARGOT **GFF**

gruyère & provolone cheeses, garlic butter, sliced baguette 15

SMOKED GOUDA DIP **GFF**

five cheeses, leeks, spinach, artichokes, artisan crisps & crostini 15

BRUSSELS SPROUTS **GFF**

garlic & parmesan, spiced walnuts, peppadew, siracha honey glaze 17

COCONUT CRUSTED CHICKEN STRIPS

sweet & spicy orange sauce 17

●●● WALLEYE STRIPS

buttermilk-battered, cucumber rémoulade 19

●●● BEEF BITES AU POIVRE* **GFF**

wild mushrooms, peppercorn brandy cream, garlic baguette 19

TRIA HOUSE **GFF**

mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette starter salad with entrée 5 ~ à la carte 9

CAESAR **GFF**

romaine, parmesan, classic Caesar dressing, garlic baguette starter salad with entrée 5 ~ à la carte 9

GRILLED PEACH & CHICKEN **GFF**

mixed greens, chicken, grilled peaches, blackberries, candied walnuts, goat cheese, peach vinaigrette ~ entrée 25

CHARRED SALMON* **GFF**

mixed greens, ginger soy-marinated salmon, spicy lemon aioli, red onions, heirloom tomatoes, champagne vinaigrette ~ entrée 29

make any à la carte starter salad an entrée by adding a chicken breast +12 charred salmon* or steak bites* +16

Signatures

●●● CHICKEN FRANÇAISE **GFF**

parsley-caper lemon sauce, asparagus, parmesan leek potatoes 29

DUCK CONFIT* **GFF**

chicken demi-glace, rosemary & thyme roasted potatoes 35

VEAL MARSALA* **GFF**

garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 39

SALMON* **GFF**

polenta cake, port red onion marmalade, creamy cucumber & fennel salad 35

WALLEYE **GFF**

seasonal aromatic vegetables brown butter sauce 37

SCALLOPS* **GFF**

root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 55

LOBSTER **GFF**

butternut squash risotto, asparagus, drawn butter, lemon two 4 oz. tails 55 ~ one 4 oz. tail 35

General Manager - Nikki Scott

Executive Chef - Mauricio Cabrera Cardona

Sous Chef - Dan German

Joe Holstad



●●● Tria's Signature Item

GFF – denotes gluten-free friendly: menu items that can be made gluten-free upon request.

Chops & Steaks

Choice of vegetable medley, butternut squash risotto, house-cut fries, garlic mashed, parmesan leek, or baked potato with butter, sour cream & chives

CHOPS

PORK CHOP* **GFF**

14 oz dry-aged porterhouse, bourbon glaze, apple chutney 37

LAMB CHOPS* **GFF**

mint jelly sauce 55

TOURNEDOS

●●● DIANE* **GFF**

wild mushrooms, dijon brandy cream 49

OSCAR* **GFF**

béarnaise, crab & asparagus 55

STEAKS

topped with house steak butter

FILET MIGNON* **GFF**

4 oz. 35 ~ 6 oz. 45 ~ 8 oz. 55

●●● RIBEYE* **GFF**

12 oz. 55

SURF & TURF

4 OZ. PETITE FILET MIGNON* & CHOICE OF:
GARLIC SHRIMP **GFF** 49 - CRAB CAKE 51
WALLEYE **GFF** 55 - SALMON* **GFF** 55
LOBSTER TAIL **GFF** 65 - SEARED SCALLOPS* **GFF** 69

STEAK ENHANCEMENTS

CRISPY OR CARAMELIZED ONIONS **GFF** 4
BÉARNAISE **GFF** 4 - BLEU CHEESE CRUST **GFF** 4
WILD MUSHROOMS **GFF** 6 - OSCAR* **GFF** 10

Classics

FISH & CHIPS

beer-battered cod, house-cut fries, charred lemon aioli 25

PESTO PRIMAVERA **GFF**

cavatappi, cream, spinach, parmesan, vegetable medley, garlic baguette 25
chicken 29 ~ shrimp 35

BUTTERNUT SQUASH RISOTTO **GFF**

goat cheese, red wine glaze 25
chicken 29 ~ shrimp 35
salmon* 39 ~ scallops* 55

●●● CHICKEN POT PIE

chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 29

●●● BEEF BOURGUIGNON **GFF**

sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 35

BACON & CHEDDAR BURGER* **GFF**

bourbon glaze, candied pepper bacon, cheddar, fried onions, garlic aioli, house-cut fries 25

Sides

GARLIC MASHED **GFF** classic potatoes 7

PARMESAN LEEK **GFF** creamy potatoes 7

BAKED POTATO **GFF** butter, sour cream, chives 7

POMMES FRITES **GFF** house-cut fries, béarnaise 9

RISOTTO **GFF** butternut squash risotto 13

VEGETABLE MEDLEY **GFF** seasonal 9

ASPARAGUS **GFF** hollandaise 11

BRUSSELS SPROUTS **GFF** garlic & parmesan 11

WILD MUSHROOMS **GFF** sautéed in garlic butter 15

A 20% service charge will be added for parties of 8 or more. Dinner 3.3.26

Consumer advisory: *item is served raw, undercooked or contains raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY