Small Plates

PARISIAN CHEESE PLATE GFF
cambozola, brie, honey boursin, citrus compote,
spiced walnuts, artisan crisps & crostini 11

BOURSIN CROQUETTES
mashed potato croquettes, four cheese mornay sauce, red pepper coulis 11

SEARED DUCK CRISPS GFF
honey boursin, cherry reduction 13

TUNA TARTARE
tuna, chives, cilantro, ginger, garlic, scallion, soy sauce 15

●●● **CRAB CAKE**
crab, tarragon citrus aioli 17

OYSTERS*
fresh GFF or rockefeller 3 for 15 | 6 for 27

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
parmesan, garlic, spiced walnuts, peppadew, sriracha honey glaze 17

MUSSELS GFF
mussels, andouille sausage, white wine, garlic, clam juice, butter 19

●●● **WALLEYE STRIPS**
buttermilk-battered, cucumber rémoulade 19

CAJUN STEAK BITES*
whiskey glaze, horseradish cream, crispy onions 19

Soups & Salads

add protein to any à la carte salad: chicken + 12 salmon or steak* + 16*

●●● **FRENCH ONION** GFF
crouton, gruyère & provolone cheeses
with entrée 7 ~ à la carte 11

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

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

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

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

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

Signatures

WILD MUSHROOM RISOTTO GFF
mushrooms, peas, boursin cheese,
cream, smoked paprika oil 25
chicken 29 ~ shrimp 35

UPSIDE DOWN CHICKEN POT PIE
chicken, diced carrots, peas, onions,
potatoes, velouté, herbs, puff pastry 29

●●● **CHICKEN FRANÇAISE** GFF
parsley-caper lemon sauce, asparagus,
parmesan leek potatoes 31

CHICKEN PARMESAN
fried chicken parmesan, marinara sauce,
melted mozarella, creamy pasta 33

●●● **BEEF BOURGUIGNON** GFF
sautéed carrots, crispy onions,
demi-glace, garlic mashed potatoes 35

VEAL MARSALA* GFF
garlic butter noodles, baby spinach,
wild mushrooms, marsala sauce 41

BRANZINO* GFF
pan-seared fish, tomato, mushrooms,
herbs, garlic, wine jus 45

●●● **Tria's Signature Item**

GFF **– denotes gluten-free friendly: menu items that can be made gluten-free upon request. Those with severe allergies should note that we are not always able to avoid cross-contamination.**

Chops & Steaks

Choice of seasonal vegetables, vegetable risotto, fries, garlic mashed or parmesan leek potatoes

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

STEAK ENHANCEMENTS

CRISPY OR CARAMELIZED ONIONS GFF 4
BÉARNAISE GFF 4 ~ **BLEU CHEESE CRUST** GFF 4

Classics

WHISKEY BURGER GFF
whiskey glaze, cheddar, candied pepper
bacon, fried onions, garlic aioli, fries 25

FISH & CHIPS
hand-battered haddock, charred lemon aioli,
fries, coleslaw 27

PESTO PRIMAVERA GFF
spinach, cream, parmesan, vegetable
medley, garlic baguette 25
chicken 29 ~ shrimp 35

SALMON* GFF
red pepper coulis, chive oil,
seasonal vegetables 35

WALLEYE GFF
seasonal vegetables, brown butter sauce 37

LOBSTER LINGUINE GFF
lobster, bacon, onions, lobster bisque, chives
4 oz. 45 ~ 8 oz. 55

Sides

GARLIC MASHED POTATOES GFF 7
PARMESAN LEEK POTATOES GFF 7
POMMES FRITES GFF fries, béarnaise 9
SEASONAL VEGETABLES GFF 9
ASPARAGUS GFF hollandaise 11
BRUSSELS SPROUTS GFF garlic & parmesan 11
RISOTTO GFF wild mushroom risotto 13
WILD MUSHROOMS GFF sautéed in garlic butter 15

A 20% service charge will be added for parties of 8 or more. Dinner 09.2026

**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

Cocktails

FIZZ THE SEASON
tanquray gin, cranberry, lemon, rosemary simple syrup, soda 10

BLUEBERRY BLISS
tattersall tightline vodka, blue curacao, lemon 10

CITRUS GOT REAL
tattersall barreled rum, citrus, triple sec, sugar rim 12

PEAR NECESSITY
absolut pear, cinnamon, line, agave, orange bitters 12

BLACKBERRY THYME OLD FASHIONED
jim beam, blackberry, thyme, angostura bitters 12

JOHNNY APPLESEED
j carver apple brandy, lemon, honey cinnamon simple syrup, ginger beer 14

BOURBON AFFAIR
tattersall 6 year wheated bourbon, amaro, bitters 14

Martinis

GATSBY
beefeater gin, absolut vodka, elderflower, lime, sparkling wine 10

MOVING DAY MARTINI
tattersall vodka, peach schnapps, cranberry, lemon 10

FRENCH MARTINI
tattersall tightline vodka, raspberry, pineapple, lime 12

SALTY POOCH
absolut grapefruit, sea salt, grapefruit 12

Spirit-Free

POMEGRANATE PUNCH
ginger beer, pomegranate, lime, mint, simple syrup 7

FIGGY STARDUST
fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6
SEASONAL ROTATION 8 ~ **KONA BIG WAVE** 8
ALASKAN AMBER ~ **SURLY FURIOUS** 8
WARPIGS FOGGY GEEZER 8

Bottle & Can

COORS LIGHT ~ **BUSCH LIGHT** 6
STELLA ARTOIS 7
FULTON LONELY BLONDE 7
CORONA ~ **AMSTEL LIGHT** 7
WHITE CLAW 7 ~ **HIGH NOON** 8
LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7
ATHLETIC UPSIDE DAWN 7
HEINEKEN 0.0 7

Wine

	Glass | Bottle
SPARKLING WINE	
Wycliff Brut, CA	7 | 26
Risata Moscato, Canelli, ITA	9 | 34
Benvolio Prosecco, Veneto, ITA	10 | 38
Roederer Estate Brut, CA	70
Perrier Jouet, FRA	123
Veuve Clicquot Champagne, Reims, FRA	125
RIESLING	
Kung Fu Girl, Columbia Valley, WA	10 | 38
Selbach Incline, Mosel, DEU	14 | 53
Maximin Grünhaus, Abtsberg, Mosel, DEU	92
CHARDONNAY	
Murphy-Goode, Sonoma, CA	9 | 34
Oak Farm, Lodi, CA	12 | 46
Sonoma-Cutrer, Sonoma, CA	14 | 53
Beringer Reserve, CA	80
Jordan, Sonoma, CA	22 | 85
Louis Jadot Puligny-Montrachet, Burgundy, FRA	170
SAUVIGNON BLANC	
Murphy-Goode, Sonoma, CA	9 | 34
Juggernaut, Marlborough, NZL	12 | 46
Twomey, Sonoma, CA	61
Henri Bourgeois “Les Ruchons” Sancerre, Loire Valley, FRA	114
ROSÉ & OTHER WHITES	
Santa di Terrossa Pinot Grigio, Veneto, ITA	9 | 34
A to Z Wineworks Pinot Grigio, OR	12 | 46
Campuget Rosé, Rhône, FRA	9 | 34
Conundrum, White Blend, CA 37	37
Dellile Chaleur, Bordeaux Style White Blend, WA	62
Nikolaihof Hefeabzug, Grüner Veltliner, Wachau, AUT	86
PINOT NOIR	
Murphy-Goode, Sonoma, CA	9 | 34
Banshee, Santa Barbara, CA	12 | 46
J Vineyards, Russian River Valley, CA	91
Cloudy Bay, Marlborough, NZL	93
Flowers, Sonoma Coast, CA	96
MERLOT	
Sterling, Central Valley, CA	9 | 34
Emmolo, Napa Valley, CA	86
Duckhorn, Napa Valley, CA	92
CABERNET SAUVIGNON	
Murphy-Goode, Sonoma, CA	9 | 34
Oak Farm Tievoli, Lodi, CA	12 | 46
Beringer Knights Valley, Sonoma, CA	18 | 68
Cyrus, Sonoma, CA	111
Jordan, Alexander Valley, CA	114
OTHER REDS	
Cosentino Zinfindel, CA	11 | 42
Doña Paula Malbec, Mendoza, ARG	12 | 46
Cline Syrah, Sonoma, CA	14 | 53
Brancaia, ITA	57
Ridge Three Valleys Blend, Sonoma, CA	18 | 68
Stag’s Leap Syrah, CA	86
Frog’s Leap Zinfandel, Napa Valley, CA	92
Justin Isosceles Blend, Paso Robles, CA	117

Ask Your Server To See Our Captain’s List