Small Plates

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

SEARED DUCK CRISPS GFF
honey boursin, cherry reduction 13

TOMATO BRUSCHETTA BOURSIN
balsamic-marinated tomatoes, garlic, fresh basil 13

SESAME CRUSTED TUNA GFF
linguini, sweet chili sauce, frisée, soy peanut butter aioli 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
garlic & parmesan, spiced walnuts, peppadew, sriracha honey glaze 17

CHICKEN TENDERS
hand-breaded tenders, honey mustard 17

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

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

Soups & Salads

make any à la carte salad an entrée by adding: chicken + 12 salmon or steak* + 16*

●●● **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

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

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

GRILLED PEACH & CHICKEN GFF
mixed greens with romaine, chicken, fire roasted peaches, raspberries, goat cheese, red onions, candied walnuts, avocado, raspberry balsamic vinaigrette
entrée ~ 25

AVOCADO CRAB TOWER GFF
crab, chopped greens, bacon, tomato bruschetta, french cocktail dressing
entrée ~ 29

Signatures

VEGETABLE RISOTTO GFF
carrots, peas, asparagus, parmesan 25
chicken 29 ~ shrimp 35

●●● **CHICKEN FRANÇAISE** GFF
parsley-caper lemon sauce, asparagus, parmesan leek potatoes 29

CHICKEN POT PIE
savory cream sauce, chicken, peas, carrots, mushrooms 29

LINGUINI & MUSSELS GFF
spinach, white wine garlic butter sauce 35

●●● **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 39

SEA BASS* GFF
spinach, mushrooms, tomatoes,
caper lemon sauce 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

FISH & CHIPS
hand-battered haddock, charred lemon aioli, fries, coleslaw 25

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

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

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 vegetable risotto 13
WILD MUSHROOMS GFF sautéed in garlic butter 15

A 20% service charge will be added for parties of 8 or more. Dinner 06.2026

**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.**

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