

Starters

BREAD BASKET housemade bread, new york flatbread crackers, garlic parmesan butter 6

CHAMPIGNON VOL AU VENT chef's mushroom mix, thyme, garlic, shallot, brandy, truffle aioli, puff pastry bowl. 18

LUMP CRAB CAKE cajun remoulade, fried caper 19

SHRIMP COCKTAIL horseradish cream, cocktail sauce, fresh radish 16

ESCARGOT cognac butter, garlic, toasted baguette 14

FRITTO MISTO squid, shrimp, red onion, parsley, brussels sprout leaves, citrus aioli. 19

POUTINE braised beef, white cheddar curds, mozzarella, gravy 19

CRISPY BRUSSELS SPROUTS cherries, walnuts, prosciutto 16

WALLEYE STRIPS cucumber remoulade 18

STEAMED MUSSELS white wine, dijon mustard, saffron 19. 19

Soups

SOUP DU JOUR 10

FRENCH ONION 12

Salads

BEET 12
roasted red & golden beets, frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

TRIA HOUSE SALAD 10
radish, fennel, onion, cucumber, tomatoes, herb vinaigrette

CAESAR..... 10
parmesan, garlic croutons

CHOPPED WEDGE 14
romaine, crumbled blue cheese, red onion, tomatoes, bacon, catalina dressing

SEAFOOD LOUIE 27
jumbo lump crab, shrimp, romaine, avocado, asparagus, hard-boiled egg, tomato, cucumber

Seafood

WALLEYE 35
beurre noisette, seasonal vegetables

NORWEGIAN SALMON* . . . 36
creamy risotto, asparagus, fennel, white wine mustard sauce

HALIBUT 46
sugar snap peas, fingerling potatoes, shellfish nage, charred scallion oil

JUMBO SEA SCALLOPS 53
creamy cheddar grits, bacon, peas, pearl onion confit, paprika oil

Steaks

CHOICE OF CREAMY LEEK POTATOES, GARLIC MASHED POTATOES, OR HOUSE CUT FRIES

HAND CUT FILET MIGNON* 48
steak butter, 7 oz.

RIBEYE* 54
steak butter, 14 oz.

PRIME TOP SIRLOIN*..... 38
steak butter, 10 oz.

Chops and Game

MAGRET DUCK BREAST* 39
cherries, baby carrots, creamy leek potatoes

BONE-IN PORK CHOP* 38
dry-aged duroc porterhouse, bourbon glaze, seasonal chutney, garlic mashed potatoes

LAMB CHOPS* 56
fava beans, edamame, pistachio, mint, soffritto

STEAK ADDITIONS

BÉARNAISE 3, DEMI-GLACE 4, AU POIVRE 4, ONIONS 6, OSCAR 12, SHRIMP 13, NORWEGIAN SALMON* 16, CRAB CAKE 16, SCALLOPS 23, LOBSTER TAIL 25

Sides

SEASONAL VEGETABLES..... 9

SAUTEED MUSHROOMS 11

GRILLED ASPARAGUS..... 11

BROCCOLI AU GRATIN 12

AGED CHEDDAR GRITS 10

CREAMY LEEK POTATOES..... 8

GARLIC MASHED POTATOES..... 8

POMMES FRITES..... 8

Classics

LOBSTER SPAGHETTI..... 39
bisque, espelette, chive

PAN ROASTED HALF CHICKEN . 28
garlic mashed potatoes, seasonal vegetables, pan jus

BEEF BOURGUIGNON..... 32
garlic mashed potatoes, aromatic vegetables, demi-glance, fried onions

RISOTTO 24
wild mushroom, sweet peas, boursin, paprika oil
32 chicken | 37 shrimp
40 norwegian salmon*

CHICKEN MADIERA 29
sautéed chicken cutlets, bacon, mushrooms, shallots, garlic mashed potatoes

CHICKEN POT PIE 27
velouté, fresh herbs, puff pastry

STEAK SANDWICH*..... 27
prime top sirloin, arugula, cambazola cheese, shallot demi

CROQUE MADAME BURGER* 24
angus beef, toasted brioche, mornay, ham, fried egg, frisée, cornichon



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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. Dinner 040324

