

## Small Plates

### POMMES FRITES **GFF**

house-cut fries, béarnaise 9

### PARISIAN CHEESE PLATE **GFF**

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

### FOIE GRAS MOUSSE **GFF**

toasted brioche, fig gastrique frisée,  
champagne vinaigrette 13

### ●●● CRAB CAKE

cajun rémoulade, fried caper 15

### ●●● 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

## Shareables

### ESCARGOT **GFF**

gruyère & provolone cheeses,  
garlic butter, sliced baguette 13

### LEEK, SPINACH & ARTICHOKE DIP **GFF**

cream & parmesan cheeses,  
artisan crisps & crostini 15

### BRUSSELS SPROUTS **GFF**

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

### ●●● WALLEYE STRIPS

buttermilk-battered, cucumber rémoulade 19

### ●●● BEEF BITES AU POIVRE\* **GFF**

peppercorn brandy cream,  
garlic baguette 19

## Salads

### 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 7 ~ à la carte 11

### GRILLED PEACH & CHICKEN **GFF**

mixed greens, chicken, grilled peaches,  
blackberries, candied pecans, 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 salmon fillet\* or steak bites\* + 18

## Signatures

### ●●● CHICKEN FRANÇAISE **GFF**

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

### VEAL\* **GFF**

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

### DUCK\* **GFF**

beluga lentils, petite greens,  
fava beans, orange slices, olives,  
citrus vinaigrette 45

### SALMON\* **GFF**

pea purée, fingerling potatoes,  
heirloom tomatoes, fava beans,  
peas, salmon roe 33

### WALLEYE **GFF**

seasonal aromatic vegetables  
brown butter sauce 35

### HALIBUT\* **GFF**

asparagus, citrus beurre blanc,  
pineapple salsa, petite greens 49

### LOBSTER **GFF**

herb risotto, asparagus, drawn butter, lemon  
two 4 oz. tails 49 ~ one 4 oz. tail 29

## Steaks

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

## TOURNEDOS OF BEEF

### DIJON\* **GFF**

caramelized onions, dijon cream 45

### ●●● DIANE\* **GFF**

wild mushrooms, dijon brandy cream 47

### OSCAR\* **GFF**

béarnaise, crab & asparagus 49

### ROSSINI\* **GFF**

seared foie gras, black truffle, demi-glace 59

## CLASSIC CUTS

topped with house steak butter

### FILET MIGNON\* **GFF**

4 oz. 29 ~ 6 oz. 39 ~ 8 oz. 49

### ●●● RIBEYE\* **GFF**

12 oz. 45 ~ 18 oz. 65

## SURF & TURF

4 OZ. PETITE FILET MIGNON\* & CHOICE OF:

GARLIC SHRIMP **GFF** 41 - CRAB CAKE 43

WALLEYE **GFF** 45 - SALMON\* **GFF** 47

LOBSTER TAIL **GFF** 49 - SEARED SCALLOPS\* **GFF** 55

## STEAK ENHANCEMENTS

CRISPY OR CARAMELIZED ONIONS 4

BÉARNAISE **GFF** 4 - BLEU CHEESE CRUST **GFF** 4

AU POIVRE **GFF** 4 - WILD MUSHROOMS **GFF** 6

OSCAR **GFF** 10 - GARLIC PRAWNS **GFF** 12

LOBSTER TAIL **GFF** 20 - SEARED SCALLOPS\* **GFF** 26

## Classics

### CREAMY HERB RISOTTO **GFF**

bacon, scallions, red peppers, parmesan 25  
with chicken 29 ~ shrimp 35  
salmon 39 ~ scallops 45

### ●●● CHICKEN POT PIE

chicken, diced carrots, peas, onions,  
potatoes, velouté, herbs, puff pastry 27

### ●●● BEEF BOURGUIGNON **GFF**

sautéed carrots, crispy onions,  
demi-glace, garlic mashed potatoes 31

### ●●● PORK CHOP\* **GFF**

14 oz. dry-aged porterhouse, bourbon glaze,  
apple chutney, garlic mashed potatoes 35

### LOBSTER SPAGHETTI **GFF**

lobster bisque, onion, bacon, chives 39

### BACON-CHEDDAR BURGER\* **GFF**

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

## Sides

GARLIC MASHED classic potatoes 7

PARMESAN LEEK creamy potatoes 7

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

RISOTTO creamy herb 13

VEGETABLE MEDLEY seasonal 9

ASPARAGUS **GFF** hollandaise 11

BRUSSELS SPROUTS **GFF** garlic parmesan 9

CARROTS **GFF** cumin-dusted, honey boursin 11

WILD MUSHROOMS sautéed in garlic butter 13



Executive Chef:  
Mauricio Cabrera

●●● Tria's Signature Item

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

A 20% service charge will be added for parties of 8 or more. Dinner 04-30-25

\*Consumer advisory: item is served raw, under cooked 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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