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  sauce gribiche, fried caper .......................................................... 18
SHRIMP COCKTAIL  horseradish cream, cocktail sauce, fresh radish .............................................. 16
ESCARGOT  cognac butter, garlic, toasted baguette ................................................................. 14
CALAMARI  red onion, brussels sprouts, carrot, lemon, citrus aioli ............................................. 18
POTOUTE  braised beef, white cheddar curds, mozzarella, gravy .................................................... 19
CRISPY BRUSSELS SPROUTS  bacon jam, tomato coulis, burrata cheese .................................... 16
HALLEYE STRIPS  cucumber remoulade ...................................................................................... 18
GRILLED OCTOPUS  cherry caramel, chow chow relish, jalapeno oil ........................................... 24

Sides

SOUP DU JOUR ........................................ 10
FRENCH ONION ........................................ 12

Salads

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

Seafood

HALLEYE .............................................. 34
beurre noisette, seasonal vegetables
NORWEGIAN SALMON* ........................................ 35
fingerling potatoes, braised red cabbage, garlic confit, white wine mustard sauce
CHILEAN SEA BASS .................................. 45
miso glazed, edamame, ginger, charred scallion oil
JUMBO SEA SCALLOPS ......................... 52
creamy parmesan polenta, mushroom, bacon, asparagus, 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

DUCK A LA’ORANGE* .............................. 38
magnet duck breast, baby carrots, creamy leek potatoes
BONE-IN PORK CHOP* ............................ 38
dry-aged duroc porterhouse, bourbon glaze, seasonal chutney, garlic mashed potatoes
LAMB CHOPS* ....................................... 55
candied pistachio, mint gastrique, parmesan polenta

Seafood

TRIA HOUSE SALAD .................................. 10
radish, fennel, onion, cucumber, tomatoes, herb vinaigrette
SEAFOOD LOUIE ...................................... 27
jumbo lump crab, shrimp, romaine, avocado, asparagus, hard-boiled egg, tomato, cucumber

Classics

SEASONAL VEGETABLES  ..................... 9
SAUTEED MUSHROOMS ...................... 11
GRILLED ASPARAGUS  ......................... 11
BRAISED RED CABBAGE ...................... 8
PAREMAN POLENTA  .......................... 9
CREAMY LEEK POTATOES  .................. 8
GARLIC MASHED POTATOES  ............ 8
POMMES FRITES  ............................... 8

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

MOULES FRITES  ..................................... 26
pernod, fennel, cream

CHICKEN POT PIE  ............................... 25
velouté, fresh herbs, puff pastry

HAND CARVED PRIME RIB SANDWICH .................. 23
fried onion, horseradish cream, au jus, house cut fries

MUSHROOM & HAVARTI BURGER* ........ 22
certified angus beef, wild mushrooms, havarti, roasted garlic, brioche bun, house cut fries

Celebrations

ASK YOUR SERVER ABOUT OUR BIRTHDAY & ANNIVERSARY SPECIALS

TRIA Description

651.426.9222
TRIARESTaurant.COM
5559 CENTERVILLE RD
NORTH OAKS, MN 55127
A M R I S S E Y
HOSPITALITY PROPERTY

TRIA Hours

TUE-THU 4-8PM | FRI-SAT 4-10PM
SUN 10AM-6PM | 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 111023