

Starters

CHAMPIGNON VOL AU VENT chef's mushroom mix, thyme, garlic, shallot, brandy, truffle aioli, puff pastry bowl.	18
SEARED FOIE GRAS local cider consommé, apple-currant relish, brioche toast, jalapeño oil	22
LUMP CRAB CAKE citrus aioli	18
SHRIMP COCKTAIL horseradish cream, cocktail sauce, fresh radish	16
ESCARGOT cognac butter, garlic, toasted baguette	12
CALAMARI romesco, grated parmesan, herbs	18
POUTINE braised beef, white cheddar curds, mozzarella, demi-glace.	19
CRISPY BRUSSELS SPROUTS bacon jam, tomato coulis, burrata cheese	15
WALLEYE FINGERS cucumber remoulade	18
MUSSELS andouille sausage, garlic, shallot, butter, parsley, white wine	19
SALMON RILLETES smoked salmon, cream cheese, red onion, bell pepper, buttered crostini	14

Soups

SOUP DU JOUR	10 8 with entrée
FRENCH ONION	10 8 with entrée

Salads

BEET	12 9 with entrée
roasted red & golden beets, frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette	
CAESAR	10 7 with entrée
parmesan, garlic croutons	
MIXED GREENS	10 7 with entrée
radish, fennel, onion, cucumber, tomatoes, herb vinaigrette	

Sides

CREAMY LEEK POTATOES	6
GARLIC MASHED POTATOES	6
HOUSE CUT FRIES	6
WILD RICE MEDLEY	6
SEASONAL VEGETABLES	6
PARMESAN POLENTA	6
SAUTÉED SPINACH	6
RUSTIC RATATOUILLE	6
GRILLED ASPARAGUS	11

Seafood

JUMBO SEA SCALLOPS	MP
creamy parmesan polenta, mushroom, bacon, asparagus, paprika oil	
LUMP CRAB CAKES	35
seasonal succotash, citrus aioli	
COLD WATER	
LOBSTER TAIL	one 32 two 48
sautéed vegetable, creamy leek potatoes, drawn butter	
WALLEYE ROULADE	32
rustic ratatouille, basil pistou	
PAN ROASTED SALMON	
POT-AU-FEU	34
seasonal vegetable medley, herb broth, gremolada	

Steaks

ROSSINI	44
6 oz. filet mignon, potato shallot cake, sautéed spinach, demi-glace, foie gras butter	
PRIME TOP SIRLOIN	32
steak butter, house cut fries, béarnaise	
AU POIVRE	51
14 oz. new york strip, four peppercorn crust, grilled asparagus, brandy cream	

ADDITIONS

OSCAR 12, MUSHROOMS 6, ONIONS 6, TRUFFLE BUTTER 6, DEMI-GLACE 4, AU POIVRE 4, BÉARNAISE 3

Surf & Turf

4 OZ. PETITE FILET SERVED WITH:

WALLEYE	47
LUMP CRAB CAKE	51
COLD WATER LOBSTER TAIL	58
JUMBO SEA SCALLOPS	MP

All Surf & Turf entrées served with sautéed vegetables and creamy leek potatoes

Casual

BEEF BOURGUIGNON SLIDERS	18
pickled shallots, horseradish cream, house cut fries	
FRIED CHICKEN SANDWICH	16
buttermilk breaded, hot honey aioli, watermelon radish, house pickles, brioche bun, house cut fries	
TRIA DOUBLE SMASH BURGER	19
certified angus beef, local cheddar, bacon jam, fried onions, brioche bun, house cut fries	

Classics

DUCK BREAST	30
glazed brussels sprouts, wild rice medley, cherry demi-glace	
BONE-IN PORK CHOP	28
bourbon glaze, seasonal chutney, garlic mashed potatoes	
CHICKEN POT PIE	23
velouté, fresh herbs, puff pastry	
CHICKEN FRANÇAISE	24
creamy leek potatoes, lemon, caper, herb beurre blanc	
BEEF BOURGUIGNON	32
garlic mashed potatoes, aromatic vegetables, demi-glace, fried onions	



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 TRIARESTAURANT.COM
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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 05122023

