



RESTAURANT WEEK DINNER MENU

JULY 14 – 20

First Course

Choice of:

FRENCH ONION SOUP GFF crouton, gruyère & provolone cheeses

LOBSTER BISQUE GFF sherry & chive oil

CAESAR GFF romaine, parmesan, garlic baguette, classic caesar dressing

WEDGE GFF baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing

ROASTED BEET GFF frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

Second Course

Choice of:

CREAMY HERB RISOTTO GFF bacon, scallions, red peppers, parmesan with chicken

CHICKEN FRANCAISE GFF parsley-caper lemon sauce, asparagus, parmesan leek potatoes

BEEF BOURGUIGNON GFF sautéed carrots, demi-glace, crispy onions, garlic mashed potatoes

PORK CHOP* GFF 14 oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes

SALMON* GFF pea purée, fingerling potatoes, heirloom tomatoes, fava beans

WALLEYE GFF seasonal aromatic vegetables, brown butter sauce

FILET MIGNON* GFF 6 oz. center cut, parmesan leek potatoes

Third Course

Choice of:

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

CHOCOLATE SOUFFLÉ CAKE warm fudge center

NEW YORK STYLE CHEESE CAKE spiced blueberry compote, lemon sugar

\$45 PER PERSON** Tax & Gratuity not included. No substitutions please. 062425

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

*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.

A MORRISSEY HOSPITALITY PROPERTY