

HAPPY HOLIDAYS

THREE COURSE PRIX FIXE MENU

STARTING AT \$45

Available November 28 through December 23



Choice of Starter

FRENCH ONION SOUP **GFF** crouton, gruyère & provolone cheeses

LOBSTER BISQUE **GFF** sherry & chive oil + 2

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

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

ROASTED BEET SALAD **GFF** frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette + 2

Choice of Entrée

TRIA FAVORITES

CHICKEN FRANÇAISE **GFF** parsley-caper lemon sauce, asparagus, parmesan leek potatoes 45

BEEF BOURGUIGNON **GFF** sautéed carrots, crispy onions, demi-glaze, garlic mashed potatoes 45

SALMON* **GFF** polenta cake, port red onion marmalade, creamy cucumber & fennel salad 45

WALLEYE **GFF** seasonal aromatic vegetables, brown butter sauce 50

PORK CHOP* **GFF** 14 oz dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 50

VEAL MARSALA* **GFF** garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 50

TOURNEDOS DIANE* **GFF** wild mushrooms, dijon brandy cream, parmesan leek potatoes 60

TOURNEDOS OSCAR* **GFF** béarnaise, crab & asparagus, parmesan leek potatoes 65

FILET MIGNON* **GFF** choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 55 ~ 8 oz. 65

RIBEYE* **GFF** choice of garlic mashed or parmesan leek potatoes ~ 12 oz. 65

LAMB CHOPS* **GFF** mint jelly sauce, choice of garlic mashed or parmesan leek potatoes 65

SCALLOPS* **GFF** root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 65

LOBSTER **GFF** butternut squash risotto, asparagus, drawn butter, lemon ~ two 4 oz. tails 65

PETITE FILET* & GARLIC SHRIMP **GFF** choice of garlic mashed or parmesan leek potatoes 60

PETITE FILET* & CRAB CAKE choice of garlic mashed or parmesan leek potatoes 60

PETITE FILET* & WALLEYE **GFF** choice of garlic mashed or parmesan leek potatoes 65

PETITE FILET* & SALMON* **GFF** choice of garlic mashed or parmesan leek potatoes 65

PETITE FILET* & LOBSTER TAIL **GFF** choice of garlic mashed or parmesan leek potatoes 75

Choice of Dessert

CRÈME BRÛLÉE **GFF** vanilla cream, caramelized sugar

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

BREAD PUDDING brioche bread, raisins, salted caramel sauce ~ add a la mode +2

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ add à la mode +2

PEACH COBBLER grilled peaches, cookie crumble ~ add à la mode +2

Menu items subject to change based on availability. While supplies last. Tax and gratuity not included.

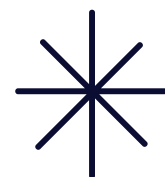
A 20% service charge will be added for parties of 8 or more.

*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



Magic from the North Pole



Experience the wonder of the holidays with Santa's Workshop and Breakfast with Santa - featuring visits from Santa or his elf, cookie decorating, and a festive hot chocolate bar.

Visit our website for event details

SATURDAY, DECEMBER 6, 13 & 20 | 10AM – 1PM



Christmas Eve

Tria is giving the gift of great food this Christmas Eve! Enjoy a three-course prix fixe meal starting at \$45, filled with holiday cheer.

Regular menu not available



WEDNESDAY, DECEMBER 24 | 3PM – 8PM

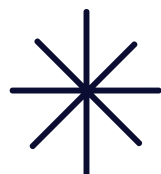
New Year's Eve



Make this New Year's Eve extraordinary — join us at Tria for a three-course prix fixe dinner starting at \$45, filled with celebration, flavor, and elegance.

Regular menu not available

WEDNESDAY, DECEMBER 31 | 4PM – 11PM



Customer Appreciation



Celebrate the season and our amazing guests with a specially crafted three-course prix fixe menu starting at just \$40. It's our way of saying thank you for dining with us.

Regular menu also available.

DECEMBER 26 – 30 & JANUARY 1 – 4

**MAKE YOUR RESERVATIONS FOR THESE
HOLIDAY OFFERINGS TODAY!**