

CUSTOMER APPRECIATION THREE COURSE PRIX FIXE MENU



STARTING AT \$40

Available December 26 - 30 and January 1 - 4

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 40
- BEEF BOURGUIGNON** **GFF** sautéed carrots, crispy onions, demi-glaze, garlic mashed potatoes 40
- SALMON*** **GFF** polenta cake, port red onion marmalade, creamy cucumber & fennel salad 40
- WALLEYE** **GFF** seasonal aromatic vegetables, brown butter sauce 45
- PORK CHOP*** **GFF** 14 oz dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 45
- VEAL MARSALA*** **GFF** garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 45
- TOURNEDOS DIANE*** **GFF** wild mushrooms, dijon brandy cream, parmesan leek potatoes 55
- TOURNEDOS OSCAR*** **GFF** béarnaise, crab & asparagus, parmesan leek potatoes 60
- FILET MIGNON*** **GFF** choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 50 ~ 8 oz. 60
- RIBEYE*** **GFF** choice of garlic mashed or parmesan leek potatoes ~ 12 oz. 60
- LAMB CHOPS*** **GFF** mint jelly sauce, choice of garlic mashed or parmesan leek potatoes 60
- SCALLOPS*** **GFF** root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 60
- LOBSTER** **GFF** butternut squash risotto, asparagus, drawn butter, lemon ~ two 4 oz. tails 60
- PETITE FILET* & GARLIC SHRIMP** **GFF** choice of garlic mashed or parmesan leek potatoes 55
- PETITE FILET* & CRAB CAKE** choice of garlic mashed or parmesan leek potatoes 55
- PETITE FILET* & WALLEYE** **GFF** choice of garlic mashed or parmesan leek potatoes 60
- PETITE FILET* & SALMON*** **GFF** choice of garlic mashed or parmesan leek potatoes 60
- PETITE FILET* & LOBSTER TAIL** **GFF** choice of garlic mashed or parmesan leek potatoes 70

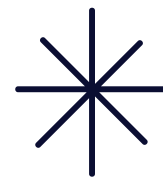
Choice of Dessert

- CRÈME BRÛLÉE** **GFF** vanilla cream, caramelized sugar
- NEW YORK STYLE CHEESECAKE** spiced blueberry compote, lemon sugar
- BREAD PUDDING** brioche bread, raisins, salted caramel sauce ~ a la mode +2
- CHOCOLATE SOUFFLÉ CAKE** warm fudge center ~ à la mode +2
- PEACH COBBLER** grilled peaches, cookie crumble ~ 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.



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



Hello January Prix Fixe Menu

Welcome the new year with our thoughtfully curated two or three-course January Prix Fixe menu, starting at \$35 for two courses and \$40 for three courses.



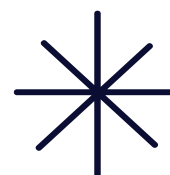
Regular menu also available.

JANUARY 12 - 25

Sweetheart Prix Fixe Menu

Love is on the menu at Tria! Celebrate love in all its flavors with our special three-course sweetheart menu starting at \$45.

Regular menu also available.



FEBRUARY 2 - 15



Restaurant Week



Savor winter's finest at Tria with a thoughtfully crafted prix fixe menu starting at \$45 for MSP Magazine's Restaurant Week.

Regular menu also available.

FEBRUARY 23 - MARCH 2

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