

# HELLO JANUARY PRIX FIXE MENU



Starting at \$35 two courses / \$40 three courses

Wine Parings \$10 two courses / \$15 three courses.

Enjoy a selection of our most popular dishes at a special value to start the year.

January 12–25

## 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 35 | 40

**BEEF BOURGUIGNON** GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 35 | 40

**SALMON\*** GFF polenta cake, port red onion marmalade, creamy cucumber & fennel salad 35 | 40

**WALLEYE** GFF seasonal aromatic vegetables, brown butter sauce 40 | 45

**PORK CHOP\*** GFF 14 oz dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 40 | 45

**VEAL MARSALA\*** GFF garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 40 | 45

**TOURNEDOS DIANE\*** GFF wild mushrooms, dijon brandy cream, parmesan leek potatoes 50 | 55

**TOURNEDOS OSCAR\*** GFF béarnaise, crab & asparagus, parmesan leek potatoes 55 | 60

**FILET MIGNON\*** GFF choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 45 | 50 ~ 8 oz. 55 | 60

**RIBEYE\*** GFF choice of garlic mashed or parmesan leek potatoes ~ 12 oz. 55 | 60

**LAMB CHOPS\*** GFF mint jelly sauce, choice of garlic mashed or parmesan leek potatoes 55 | 60

**SCALLOPS\*** GFF root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 55 | 60

**LOBSTER** GFF butternut squash risotto, asparagus, drawn butter, lemon ~ two 4 oz. tails 55 | 60

**PETITE FILET\* & LOBSTER TAIL** GFF choice of garlic mashed or parmesan leek potatoes 65 / 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 ~ à 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.

A MORRISSEY HOSPITALITY PROPERTY

# 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 the best of winter at Tria with a thoughtfully curated prix fixe menu, Starting at \$45 for MSP Magazine's Restaurant Week.

*Regular menu also available.*

**FEBRUARY 23 – MARCH 2**

## Customer Appreciation

Celebrate great food and our amazing guests with a special 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.*

**MARCH 2 – 8**

## Spring Break Prix Fixe

Staying home for spring break? Make it a staycation and join us for our special two or three-course prix fixe menu, thoughtfully prepared \$35 two courses / \$40 three courses.

*Regular menu also available.*

**MARCH 16 – 29**

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