

# SPRING BREAK PRIX FIXE MENU



March 16 - 29

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

Wine Pairings \$10 two courses | \$15 three courses

## 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.

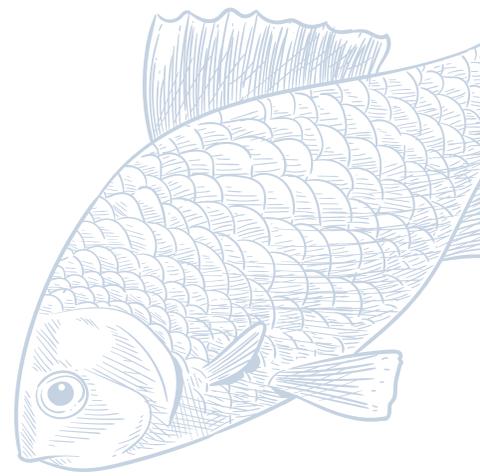
# Lent

Join us during Lent for a specially curated prix fixe menu starting at \$35 featuring fresh seafood and seasonal flavors.

**FRIDAYS, FEBRUARY 20 – APRIL 3**

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# Easter

Celebrate Easter at Tria with a festive brunch buffet or an elegant dinner prix fixe, thoughtfully prepared for the holiday.

**APRIL 5**

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# Spring Flavors Prix Fixe

Enjoy a fresh, chef-crafted menu starting at \$45 highlighting seasonal ingredients, bright flavors, and thoughtfully paired courses that capture the essence of spring.

**APRIL 20 – MAY 3**

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# Mother's Day

Enjoy a beautiful Mother's Day brunch buffet filled with fresh, seasonal selections, or gather in the evening for a prix fixe dinner made for celebrating together.

**MAY 10**

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