

STATE FAIR THREE-COURSE PRIX FIXE MENU



Available August 27 - September 7
Starting at \$35 | Add Wine Pairings + \$12

First Course WINE PAIRING Rose or Pinot Noir

- Choice of one
- GOLD MEDAL CHEESE CURDS** truffle-honey mustard
 - BOURSIN CROQUETTES** mashed potato & cheese croquettes, four cheese mornay sauce & red pepper coulis
 - TOMATO BRUSCHETTA BOURSIN** two artisan crostini, balsamic-marinated tomatoes, garlic, fresh basil
 - FRENCH ONION SOUP** GFF crouton, gruyere & provolone cheeses
 - LOBSTER BISQUE** GFF sherry & chive oil
 - 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

Second Course WINE PAIRING Chardonnay or Syrah

- Choice of one
- FEATURED ENTRÉES**
- FRIED COCONUT CHICKEN SKEWERS** sweet & spicy orange sauce, house cut fries 35
 - MID WAY FISH & CHIPS** hand-battered haddock, charred lemon aioli, fries, coleslaw 35
 - BLUE RIBBON MEATLOAF** bacon-wrapped meatloaf, garlic mashed, diane sauce, onion straws 40
 - BEST IN SHOW HALIBUT*** GFF orange beurre blanc, broccolini, pineapple pico de gallo 57

- OTHER TRIA FAVORITES**
- AVOCADO CRAB TOWER ENTRÉE SALAD** greens, bacon, tomato bruschetta, french cocktail dressing 40
 - CHICKEN POT PIE** savory cream sauce, chicken, peas, carrots, mushrooms 40
 - VEGETABLE RISOTTO*** GFF carrots, peas, asparagus, parmesan with chicken 40 ~ with shrimp 45
 - CHICKEN FRANÇAISE** GFF parsley-caper lemon sauce, asparagus, parmesan leek potatoes 40
 - LINGUINI & MUSSELS** GFF spinach, white wine garlic butter sauce 45
 - BEEF BOURGUIGNON** GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45
 - WALLEYE** GFF seasonal vegetables, brown butter sauce 47
 - PORK CHOP*** GFF 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 47
 - FILET MIGNON*** GFF choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 55 ~ 8 oz. 65
 - RIBEYE*** GFF 12 oz. choice of garlic mashed or parmesan leek potatoes 65
 - PETITE FILET* & GARLIC SHRIMP** GFF choice of garlic mashed or parmesan leek potatoes 60
 - PETITE FILET* & LOBSTER TAIL** GFF choice of garlic mashed or parmesan leek potatoes 70

Third Course WINE PAIRING Dessert White or Grahams' Six Grapes Port

- Choice of one
- MINI DONUTS** heath topping crumble, whipped cream
 - CRÈME BRÛLÉE** GFF vanilla cream, caramelized sugar
 - NEW YORK STYLE CHEESECAKE** spiced blueberry compote, lemon sugar
 - STRAWBERRY RHUBARB CRISP** granola topping ~ à la mode +2
 - DUBAÏ CHOCOLATE SOUFFLE CAKE** warm chocolate pistachio cream center ~ 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: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY

Fall Flavors Prix Fixe Menu

Taste the season at Tria with our Fall Flavors Prix Fixe Menu – a cozy, curated dining experience inspired by autumn’s best ingredients.

regular menu also available

SEPTEMBER 21 – OCTOBER 4

Fall Restaurant Week

Celebrate the flavors of fall at Tria with a thoughtfully curated prix fixe menu, starting at \$45 for MSP Magazine’s Restaurant Week.

regular menu also available

OCTOBER 19 – 25

Customer Appreciation

Celebrate exceptional food and the guests who make it all worthwhile with a special three-course prix fixe menu starting at just \$40 — our way of saying thank you for dining with us.

regular menu also available

OCTOBER 26 – NOVEMBER 1

Thanksgiving

Join us for a special three-course Thanksgiving prix fixe menu and celebrate the holiday with flavor and warmth. Reservations recommended!

NOVEMBER 26

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