HAPPY HOLIDAYS PRIX FIXE MENU

Three-courses starting at $45 - Add Wine Pairings + $12
Available November 27th – December 23rd

First Course

CHOICE OF ONE | WINE PAIRING Rosé

OYSTERS* GF crouton, gruyère & provolone cheeses
SHRIMP COCKTAIL three shrimp, horseradish cream, cocktail sauce, watermelon radish
BUTTERNUT SQUASH SOUP GF crème fraîche, pumpkin seeds
LOBSTER BISQUE GF sherry & chive oil
CAESAR SALAD GF romaine, parmesan, garlic baguette, classic caesar dressing
WEDGE SALAD GF baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing
ROASTED BEET SALAD GF frisée, goat cheese, candied pistachios, white balsamic honey vinaigrette +2

Second Course

CHOICE OF ONE | WINE PAIRING Chardonnay or Syrah

FEATURED ENTRÉES

UPSIDE DOWN CHICKEN POT PIE chicken, carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45
CHICKEN PARMESEAN house marinara, melted mozzarella, linguine with parmesan cream sauce 50
VEAL MARSALA* garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 55
BRANZINO* pan seared whole fish, tomato, mushrooms, herbs garlic, wine jus 60
SWORDFISH wild mushrooms, baby spinach, red pepper, pomegranate seeds, truffle cream sauce 65
JAPANESE WAGYU A5 STRIPLOIN* silky potatoes, herb baby carrots 3 oz. 80 ~ 6 oz. 140

OTHER TRIA FAVORITES

WILD MUSROOM RISOTTO GF peas, boursin cheese, smoked paprika oil with chicken 45 ~ with shrimp 50
CHICKEN FRANÇAISE GF parsley-caper lemon sauce, asparagus, parmesan leek potatoes 45
BEEF BOURGUIGNON GF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 50
SALMON* GF red pepper coulis, chive oil, sautéed seasonal fresh garden vegetables 50
WALLEYE GF seasonal vegetables, brown butter sauce 52
PORK CHOP* GF 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 52
FILET MIGNON* GF choice of garlic mashed or parmesan leek potatoes 6 oz. 60 ~ 8 oz. 70
RIBEYE* GF 12 oz. choice of garlic mashed or parmesan leek potatoes 70
PETITE FILET* & GARLIC SHRIMP GF choice of garlic mashed or parmesan leek potatoes 65
PETITE FILET* & LOBSTER TAIL GF choice of garlic mashed or parmesan leek potatoes 80

Third Course

CHOICE OF ONE | WINE PAIRING Dessert White or Grahams' Six Grapes Port

CRÈME BRÛLÉE GF 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
MIXED BERRY COBBLER mixed berries, cinnamon, sugar, vanilla cake topping ~ à la mode +2
DUBAÏ CHOCOLATE SOUFFLE CAKE white chocolate, chocolate cake, pistachio cream ~ à la mode +2

***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.**

GF denotes gluten-free friendly: menu items that can be made gluten-free upon request. Those with severe allergies should note that we are not always able to avoid cross-contamination.

Menu items subject to change based on availability. While supplies last.

Menu prices reflect a cash / debit card discount; credit card purchases incur a 3% surcharge.
Tax and gratuity not included. A 20% service charge will be added for parties of 8 or more.

Santa Brunch

Experience the wonder of the holidays with our Santa Brunch - featuring visits from Santa, brunch buffet, and a festive hot chocolate bar.

Visit our website for event details

December 5, 12 & 19 | 10am – 2pm

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

Thursday, December 24 | 3pm – 8pm

Cheers to Another Year with You

Celebrate the end of the year and welcome the new one with a special prix fixe menu starting at $45, festive drinks, and memorable dining experiences.

Regular menu also available

December 26 – January 3

Sunday Brunch Buffet

Enjoy Sundays with a beautiful brunch buffet featuring breakfast and lunch favorites, live harp and vocals, and a complimentary glass of champagne or mimosa.

Adult $45 | Children (3 to 11) $15

Every Sunday | 10am – 1pm

Make your reservations for these Upcoming offerings today!