

••• Dinner Menu •••

Entrées are Served with Signature Bread Basket.

— Appetizers —

Escargot

Gruyère & Provolone Cheeses, Garlic Butter & Toasted French Baguette 9.95

Spinach & Artichoke Dip

Toasted Garlic Baguettes 9.95

Shrimp Cocktail

Sweet Chili Sauce, Pickled Shallots, Jalapeño & Micro Greens 10.95

••• Grilled Octopus

Potatoes, Calabrian Chillies, Housemade Chorizo, Kale & Creole Green Tomato Relish 10.95

Calamari

Lemon Aioli 11.95

Crab Cake

Roasted Tomato Aioli 11.95

Poutine Skins

Braised Shredded Beef, White Cheddar Curds, Demi-Glace & Mozzarella 12.95

Duck Wings L'Orange

Confit Duck Wings & Sauce Bigarade 12.95

Roast Bone Marrow

Caramelized Onions, Chimichurri & Toast Points 13.95

Mussels Marinières

Andouille Sausage, White Wine, Garlic, Shallot, Butter & Parsley 13.95

••• Seared Scallops

Grand Marnier, Grilled Pineapple, Toasted Pumpkin Seeds, Bacon & Honey 14.95

Beef Bites Au Poivre

Peppercorns & Brandy Cream Sauce 14.95

Walleye Fingers

Cucumber Remoulade 15.95

Foie Gras

Rhubarb Jam, Truffle Salt, Micro Greens & Challah Toast 15.95

— Flatbreads —

Sausage & Roasted Fennel

Boursin Cheese & Chive Oil 11.95

••• Wild Mushroom

Boursin Cheese, Garlic & Chive Oil 13.95

— Soups —

••• French Onion Soup

7.95 à la Carte ~ 4.95 with Entrée

Scallop & Cucumber Soup

9.95 à la Carte ~ 6.95 with Entrée

— Salads —

Mixed Greens

Radish, Fennel, Onion, Cucumber & Tomatoes with Herb Vinaigrette 6.95 à la Carte ~ 3.95 with Entrée

••• Spinach

Dried Cherries, Spiced Walnuts, Crumbled Bleu Cheese & Sweet Onion Vinaigrette 7.95 à la Carte ~ 4.95 with Entrée

Beet

Goat Cheese, Frisee, Arugula, Port Reduction & Candied Pistachios 8.95 à la Carte ~ 5.95 with Entrée

Wedge

Tomatoes & Bacon, Choice of French/Bleu Cheese, Bleu Cheese or Creamy Buttermilk 8.95 à la Carte ~ 5.95 with Entrée

Caesar

Parmesan & Garlic Croutons 6.95 à la Carte ~ 3.95 with Entrée
With Chicken 13.95 ~ Shrimp 15.95
Salmon 19.95

— Entrée Salads —

Quinoa

Garden Vegetables, Baby Kale & Lemon Dill Vinaigrette 13.95

Chicken Niçoise

Tri-Colored Potatoes, Eggs, Haricot Verts, Heirloom Tomatoes, Kalamata Olives, Capers & Red Wine Vinaigrette 15.95

Sirloin

Thinly Sliced Sirloin, Bleu Cheese, Roasted Peppers, Tomatoes, Straw Onions, Spring Mix & Horseradish Vinaigrette 17.95

— Pasta —

Fettuccine Alfredo

Tossed with Parmesan Cheese 13.95
With Chicken 17.95 ~ Shrimp 19.95

Garden Vegetable Penne

Asparagus, Heirloom Tomatoes, Sweet Peppers, Grilled Scallion & Sweet Corn 15.95
With Chicken 19.95 ~ Shrimp 21.95

••• Lobster Spaghetti

Spaghetti Tossed with Lobster Bisque, Lobster Claw Meat, Onions, Bacon & Chives 29.95

— Specialties —

Pork Chop

Bourbon Glazed & Grilled with Housemade Apple Sauce & Boursin Mashed Potatoes 19.95

Duck *

Seared Breast, Charred Rapini, Roasted Shallots, Pomegranate Molasses & Pomegranate Seeds 27.95

Lamb T-Bone

Balsamic Glazed with Vegetable Hash 29.95

— Poultry —

Choice of Sweet Corn Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Baked Potato

Pan Roast Half Chicken

With Herb Pan Jus 19.95

••• Chicken Française

Lemon & Parsley Sauce 21.95

Chicken Provençal

Crispy Prosciutto, Grilled Artichokes, Heirloom Tomatoes, Trumpet Mushrooms & Beurre Blanc 23.95

— Veal —

Choice of Fettuccine Alfredo, Sweet Corn Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Baked Potato

Piccata

Lemon Butter Caper Sauce 25.95

••• Marsala

Wild Mushroom Marsala Wine Sauce 27.95

Milanese

Tomato, Artichoke, White Wine & Butter 29.95

— Beef Tournedos —

Choice of Sweet Corn Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Baked Potato

Wild Mushroom

Sautéed Wild Mushroom Blend 31.95

Au Poivre

Peppercorn Crusted with Brandy Cream 31.95

••• Béarnaise

Shrimp & Asparagus 33.95

— Steaks —

Choice of Sweet Corn Risotto, Parmesan Leek Potatoes, Boursin Mashed Potatoes or Baked Potato

Prime Top Sirloin

8 oz. with Bacon Bleu Cheese Butter 25.95

Filet Mignon

Grilled & Brushed with Rosemary Butter 4 oz. 23.95 ~ 6 oz. 27.95 ~ 8 oz. 33.95

••• Ribeye

12 oz. with Garlic Rosemary Butter & French Fried Onions 35.95

— Fish —

Salmon

Seared with Grilled Asparagus & Lemon, Caper, Dill Beurre Blanc 23.95

Walleye

Lemon Pepper Crusted with Brown Butter Sauce & Sautéed Vegetables 29.95

••• Sea Bass

Bee Pollen & Fennel Encrusted with Pernod Sauce on Sautéed Spinach, Tomatoes, Artichokes & Kalamata Olives 35.95

— Seafood —

Seared Scallops

Pulled Bacon Cakes, Tomato Jam & Sweet Corn Risotto 27.95

••• Grilled Prawns

Sweet Corn & Fava Bean Salad & Avocado Purée 29.95

Lobster Tail

4 oz. Coldwater Lobster Tail with Lemon, Drawn Butter & Baked Potato One Tail 27.95 ~ Two Tails 39.95

— Casual Classics —

••• Chicken Pot Pie

A Classic ~ Served Piping Hot 15.95

Baked Mac & Cheese

Four Cheese Mornay Sauce Topped with Bread Crumbs 13.95
With Chicken 17.95
Andouille Sausage 17.95
Scallops 23.95 ~ Lobster 25.95

Tria Frites

Choice of Entrée Listed Below Served with House Cut Fries & Béarnaise

Chicken Tenderloins 15.95

Mussels 19.95

Walleye Fingers 23.95

Prime Top Sirloin 8 oz. 25.95

Filet 4 oz. 23.95 ~ 6 oz. 27.95 ~ 8 oz. 33.95

Ribeye 12 oz. 35.95

— Sides —

Sautéed Vegetable Medley 3.95

Green Beans 3.95

Sautéed Mushrooms 5.95

Asparagus with Hollandaise 8.95

Baked Potato 3.95

Boursin Mashed Potatoes 3.95

Parmesan Leek Potatoes 3.95

House Cut Fries with Béarnaise 4.95

Sweet Corn Risotto 4.95

Baked Mac & Cheese 7.95

••• Tria Signature Menu Item

Please ask your server for dietary options



Dinner Features

Surf & Turf

4 oz. Petite Filet, Baked Potato & Choice of:

Crab Cake 31.95

Walleye Filet 33.95

Two Scallops 33.95

Two Grilled Prawns 35.95

Lobster Tail 39.95

Happy Hour In the Bar

Everyday 4pm - 6pm
Sun - Thurs 8pm - Close

Featuring

\$3 Off Select Appetizers & Flatbreads

\$3 Domestic Draft Beer

\$4 House Rail Cocktails

\$5 Summit EPA & Stella Artois

\$6 French Wines by the Glass

\$6 Select Seasonal Craft Draft Beers

\$7 Signature Martinis or Cocktails

Free Birthday Wine

Dine with us the week of your birthday & we'll give you a complimentary bottle of wine priced at your age. Certain restrictions apply. Please ask your server for details.

Free Anniversary Dessert & Champagne

Dine with us the week of your wedding anniversary & we'll give you each a complimentary glass of champagne & a special anniversary dessert to share. Certain restrictions apply. Please ask your server for details.

Private Dining

Tria has six group & private dining areas to choose from with seating capacities ranging up to 200 people.

Please ask for a manager to learn more about our private dining options & menus.

Hours

Brunch

Sun 10am to 4pm

Dinner

Mon-Thu 5pm to 9pm

Fri-Sat 5pm to 10pm

Sun 4pm to 8pm

Bar

Mon-Thu 4pm to 10pm

Fri-Sat 4pm to 11pm

Sun 10am to 9pm

*Please note that there are health risks involved in consuming raw or undercooked meats, poultry, seafood, fish & egg.

18% Service Charge will be added to parties of 9 or more

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