

Small Plates

WARM HERB & CITRUS OLIVES GFF
fresh herbs, citrus 9

PARISIAN CHEESE PLATE GFF
cambozola, brie, honey boursin, citrus
compote, spiced walnuts,
artisan crisps & crostini 11

SEARED DUCK CRISP* GFF
honey boursin, cherry reduction 11

SHRIMP COCKTAIL GFF
horseradish cream, cocktail sauce
watermelon radish 13

●●● **CRAB CAKE**
cajun remoulade, fried caper 15

●●● **SEARED SCALLOP* GFF**
grand marnier, grilled pineapple,
toasted pepitas, bacon, honey 19

Oysters

FRESH GFF citrus mignonette, lemon
ROCKEFELLER spinach & pernod cream,
parmesan breadcrumbs
3 for 15 | 6 for 27 | 12 for 48

Soups

KABOCHA SQUASH GFF
pepita & maple sour cream
with entrée 5 ~ à la carte 9

●●● **FRENCH ONION GFF**
crouton, gruyère & provolone cheeses
with entrée 7 ~ à la carte 11

LOBSTER BISQUE GFF
sherry & chive oil
with entrée 9 ~ à la carte 13

Salads

TRIA HOUSE SALAD GFF
mixed greens, radish, fennel, onion,
cucumber, tomatoes, herb vinaigrette
with entrée 5 ~ à la carte 9

●●● **SPINACH GFF**
spinach, strawberries, spiced walnuts, bleu
cheese crumbles, sweet onion vinaigrette
with entrée 7 ~ à la carte 11

CAESAR GFF
romaine, parmesan, garlic baguette
classic caesar dressing
with entrée 5 ~ à la carte 9

ENTRÉE CAESAR GFF 15
with chicken 21 ~ salmon* or steak bites* 25

WEDGE GFF
baby iceberg, tomatoes, bacon,
bleu cheese crumbles, choice of dressing
with entrée 7 ~ à la carte 11

●●● **ROASTED BEET GFF**
frisée, goat cheese, candied pistachios,
white balsamic-honey vinaigrette
with entrée 7 ~ à la carte 11

Signatures

●●● **CHICKEN FRANÇAISE GFF**
lemon parsley caper sauce, asparagus
parmesan leek potatoes 29

ATLANTIC SALMON* GFF
ginger honey bourbon glazed, brussels
sprouts, fingerling potatoes 33

WALLEYE GFF
brown butter sauce, aromatic vegetables 35

●●● **LOBSTER SPAGHETTI GFF**
lobster bisque, onion, bacon, chives 39

MAGRET DUCK BREAST* GFF
brown butter mushrooms, spinach, garlic,
fingerling potatoes, chicken demi-glace 45

●●● **PORCINI CRUSTED VEAL* GFF**
porcini-crusted veal medallions,
herb risotto, mushrooms, spinach,
roasted tomato hollandaise 45

LAMB CHOPS* GFF
espresso-crusted frenched chops,
cauliflower purée, aromatic vegetables,
chocolate demi-glace 49

JUMBO SEA SCALLOPS* GFF
creamy cheddar grits, bacon, peas,
pearl onion confit, paprika oil 45

TWIN LOBSTER TAILS GFF
herb risotto, asparagus, drawn butter, lemon
two 4 oz. tails 49 ~ one 4 oz. tail 29



●●● Tria's Signature Item

GFF – denotes gluten free
friendly: menu items that
can be made gluten free
upon request.

Steaks

Choice of: vegetable medley, creamy herb risotto,
house-cut fries, garlic mashed
or parmesan leek potatoes

TOURNEDOS OF BEEF

DIANE* GFF
wild mushrooms, dijon brandy cream 41

●●● **OSCAR* GFF**
béarnaise, crab & asparagus 45

ROSSINI* GFF
seared foie gras, black truffle, demi-glace 49

CLASSIC STEAK CUTS

topped with house steak butter

PRIME SIRLOIN* GFF
6 oz. 29 ~ 10 oz. 39

FILET MIGNON* GFF
4 oz. 29 ~ 6 oz. 39 ~ 8 oz. 49

●●● **RIBEYE* GFF**
12 oz. 45 ~ 18 oz. 59

SURF & TURF

4 OZ. PETITE FILET MIGNON* & CHOICE OF:
GARLIC PRAWNS GFF 39 - **CRAB CAKE 41**

SALMON* GFF 43 - **WALLEYE GFF 45**

SEARED SCALLOPS GFF 49

LOBSTER TAIL GFF 49

STEAK ENHANCEMENTS

CRISPY OR CARAMELIZED ONIONS 3

BÉARNAISE GFF 4 - **BLEU CHEESE CRUST GFF 4**

SAUTÉED WILD MUSHROOMS GFF 6

DEMI-GLACE GFF 4 ~ **AU POIVRE GFF 4**

GARLIC PRAWNS GFF 10 - **OSCAR GFF 10**

ROSSINI GFF 15 - **LOBSTER TAIL GFF 20**

Shareables

LEEK, SPINACH & ARTICHOKE DIP GFF
cream & parmesan cheeses, artisan crostini 13

BRUSSELS SPROUTS GFF
cherries, walnuts, smoked bacon 13

MUSSELS MARINIÈRES GFF
white wine, garlic, shallots, garlic baguette 15

CALAMARI
artichoke hearts, charred lemon aioli 17

●●● **WALLEYE STRIPS**
buttermilk battered, cucumber remoulade 19

●●● **BEEF BITES AU POIVRE* GFF**
peppercorn brandy cream, garlic baguette 19

ESCARGOT GFF
gruyère & provolone cheeses,
garlic butter, sliced baguette 13

Classics

HERB RISOTTO GFF
wild mushroom, sweet peas,
boursin, paprika oil 23
with chicken 27 ~ prawns 33
salmon 37 ~ scallops 43

PASTA PROVENÇAL
fresh linguini, spinach, wild mushrooms,
black truffle, garlic cream sauce 25
with sausage or chicken 29 ~ prawns 35

●●● **CHICKEN POT PIE**
chicken, diced carrots, peas, onions,
potatoes, velouté, herbs, puff pastry 27

●●● **BEEF BOURGUIGNON GFF**
sautéed carrots, crispy onions,
demi-glace, garlic mashed potatoes 31

●●● **PORK CHOP* GFF**
14 oz. dry-aged porterhouse, bourbon glaze,
apple chutney, garlic mashed potatoes 35

BACON CHEDDAR BURGER* GFF
bourbon glaze, candied pepper bacon,
cheddar, fried onions, garlic aioli,
house-cut french fries 25

Sides

HOUSE-CUT FRIES GFF béarnaise 7

GARLIC MASHED classic potatoes 7

PARMESAN LEEK creamy potatoes 7

HERB RISOTTO mushrooms, peas 11

VEGETABLES seasonal medley 9

ASPARAGUS GFF roasted tomato hollandaise 11

BRUSSELS SPROUTS GFF cherries, walnuts, bacon 9

CARROTS GFF cumin dusted, honey boursin 11

WILD MUSHROOMS sautéed in garlic butter 11

A 20% service charge will be added to parties of 8 or more. Dinner 12-17-24

* 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.