

Small Plates

POMMES FRITES **GFF**

house-cut fries, béarnaise 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

Soups

WILD MUSHROOM

sherry & cream
with entrée 7 ~ 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

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

Shareables

BRUSSELS SPROUTS **GFF**

cherries, walnuts, smoked bacon 13

LEEK, SPINACH & ARTICHOKE DIP **GFF**

cream & parmesan cheeses, artisan crostini 13

MUSSELS MARINIÈRES **GFF**

white wine, garlic, shallots, garlic baguette 15

CALAMARI

peppadew pepper, onion, charred lemon aioli 17

●●● WALLEYE STRIPS

butter milk 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

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

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

JUMBO SEA SCALLOPS* **GFF**

creamy cheddar grits, bacon, peas,
pearl onion confit, paprika oil 45

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

TWIN LOBSTER TAILS **GFF**

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

Steaks

*Choice of: vegetable medley, creamy herb risotto,
house-cut fries, garlic mashed, parmesan leek, or
baked potato with butter, sour cream & chives*

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 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

AU POIVRE **GFF** 4 - WILD MUSHROOMS **GFF** 6

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

SEARED SCALLOPS **GFF** 20 - LOBSTER TAIL **GFF** 20

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

GARLIC MASHED classic potatoes 7

PARMESAN LEEK creamy potatoes 7

POMMES FRITES **GFF** house-cut fries, béarnaise 9

HERB RISOTTO mushrooms, peas 11

VEGETABLE MEDLEY seasonal 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



Executive Chef:
Mauricio Cabrera

●●● Tria's Signature Item

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

A 20% service charge will be added to parties of 8 or more. Dinner 01-21-25

* 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.