

## 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  
**GRILLED** GFF fennel pollen butter, grapefruit  
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

**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

**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

## 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

## 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



●●● 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. A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity. Dinner 11-20-24

\* 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.

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