



# RESTAURANT WEEK DINNER MENU

FEBRUARY 24 - MARCH 2

## First Course

Choice of:

**FRENCH ONION SOUP** GFF crouton, gruyere & provolone cheeses

**LOBSTER BISQUE** GFF sherry & chive oil

**CAESAR** GFF romaine, parmesan, garlic baguette, classic caesar dressing

**ROASTED BEET** GFF frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

## Second Course

Choice of:

**CHICKEN FRANCAISE** GFF lemon parsley caper sauce, asparagus, parmesan leek potatoes

**BEEF BOURGUIGNON** GFF aromatic vegetables, demi-glace, garlic mashed potatoes, fried onions

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

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

**WALLEYE** GFF beurre noisette, aromatic vegetables

**PRIME SIRLOIN\*** GFF 10 oz. center cut, garlic mashed potatoes

**FILET MIGNON\*** GFF 6 oz. center cut, parmesan leek potatoes

## Third Course

Choice of:

**CRÈME BRÛLÉE** GFF vanilla cream, caramelized sugar

**CHOCOLATE GANACHE CAKE** peanut butter ice cream, heath topping, fudge

**NEW YORK STYLE CHEESE CAKE** spiced blueberry compote, lemon sugar

**\$45\*\* PER PERSON** Tax & Gratuity not included. No substitutions please. 012225

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\* Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. An 18% service charge will be added to parties of 9 or more. 2025

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