

Hand Cut Potato Chips

House Made Ranch Dip. 5

Hummus

White Bean Hummus Served w/Crostini. 7

Country PateHouse Made w/ Pork, Veal, Green Peppercorns
Served w/ Cornichon. 9**Fried Artichoke Hearts**

Served w/ Caper Aioli Dipping Sauce. 8

Wisconsin Artisan Cheese PlateDrunken Goat, Buttermilk Blue, Six year Aged Cheddar,
Honey Drizzle, Dried Fruits & Nuts. 9**Calamari**Hand Breaded to Order, Lightly Fried w/ House Made Thai
Dipping Sauce. 9**Australian Sea Bass**Oven Roasted w/ Parsley, Caper, Lemon Zest,
Bread Crumbs and Butter, Israeli Couscous. 19**Sea Food Stew**Clams, Mussels, Shrimp & Cod in a Tomato
& Fennel Vegetable Broth. 19**Roasted Salmon Filet**Served with Sweet Tomato Basil Relish,
Vegetable Risotto & Blue Lake Green Beans. 19
*Above entree can be prepared with Tofu.***Shrimp Nola**

Shrimp, Red Garlic Butter Sauce over Rice. 18

ScallopsPan Seared Rare w/ Cantaloupe Habanero sauce
& Roasted Butternut Squash. 19**Ahi Tuna Seared Rare**Carrot Ginger Puree and Wakame
Salad Garnish. 19**Stacked Veggie Burger**Roasted Portobello, Eggplant, Roasted Red Pepper,
Carmelized Onion, Basil Pesto and Goat Cheese,
w/ French Fries. 13**Trio Angus Burger**Seasoned Beef w/ Blue Cheese
Served on Brioche Bun w/ French Fries. 13**Fresh Fish Burger**Fresh, Daily Fish w/ Roasted Red Pepper Aioli & Served
w/ House Made Cole Slaw. 18**Trio Mac and 5 Cheese**Fontina, Cheddar, Blue, Romano & Goat Cheese, Bacon
& Green Onion. Topped with Tomato & Bread Crumbs. 17**Soy Ceviche**Soybean, Tofu, Tomato, Cucumber, Avocado, Cilantro, Sriracha
Chili, Lime. 8**"Best of the Season" Salad** *(inquire about today's choice)*Fresh, In-season Produce & Greens Artfully Blended
w/ a Delicate Seasonal Dressing. 9**Roasted Baby Beet Salad**Baby Beets, Mixed Greens, Pecans, Blue Cheese,
Citrus Sections, Balsamic Vinaigrette. 8**Caesar Salad**

Classic Caesar, Romano & Croutons. 8

Mediterranean SaladTomato, Cucumber, Kalamata Olives, Red Onions, and Feta
Cheese w/ a Cucumber Yogurt Dill Dressing. 9**Trio House Salad**Mixed Greens, Grated Carrot, Chopped
Tomato, Balsamic Vinaigrette. 5**Yankee Pot Roast**Slow Roasted w/ Carrots & Pearl Onion
over Sour Cream Mashed Potatoes. 19**Wild Mushroom Ravioli**Truffle Scented Vegetable Broth. Garnished w/ Fresh Chive &
Enoki Mushroom. 17**Rigatoni Al Forno**Baked Rigatoni, Italian Sausage, Roasted Red Pepper, Tomato,
Mushroom, Fontina, Mozzarella, Parmesan. 17**Roasted Half Chicken**Marinated in Garlic, Lemon & Olive Oil & Served
w/ Sour Cream Mashed Potatoes & Blue Lake Green Beans. 18**Lamb Shank**Braised In Burgundy, Rosemary & Garlic
Served w/ Seasoned Lentils. 19**Porterhouse Pork Chop**Brined & Grilled, Served w/ Pineapple Mango Relish
& Sour Cream Mashed Potatoes. 19**16oz. Rib-Eye Steak**Grilled w/ Roasted Garlic & Sour Cream Mashed
Potatoes. 28**Skirt Steak w/ Fries**10 oz. Grilled & Topped w/ Chimichurri Sauce & Served
w/ Sweet Potato Fries. 24**St. Louis Style Spare Ribs**Chipotle Rub w/ House made Barbeque Sauce
w/ Sweet Potato Fries & Slaw. 19

🌿 Vegetarian selection

Sides. 5

Creamed Spinach, Mac N Cheese, Blue Lake Green Beans, Sour Cream Mashed Potatoes, French Fries, Sweet Potato Fries.

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