

TRIO PRIVATE DINING MENU

GRILL

\$65 PER PERSON

APPETIZERS served family style, select two

ANTIPASTI roasted vegetables, basil pesto, olives, crostini, cheese and meats

FRIED CALAMARI artichoke hearts, olives, cherry peppers, haricots verts, pomodoro sauce

SHRIMP AND GINGER FRITTERS baby kale, red onions, spicy soy, chili garlic sauce

ROASTED CAULIFLOWER golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette

SOUP & SALADS choice of, select three

SOUP OF THE DAY Chef's choice

BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

TRIO CHOPPED little gem lettuce, olives, roasted red peppers, hearts of palm, cucumber, truffled matchstick potatoes, 1000 island

TRIO CAESAR little gem lettuce, chopped egg, anchovies, parmesan crisp

ENTRÉES choice of, select three

FILET MIGNON 6 oz., grilled, whipped potatoes, grilled asparagus, Chianti jus

PAN ROASTED HALF CHICKEN Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus

LAYERED EGGPLANT basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, Parmigiano-Reggiano

HICKORY SMOKED SALMON carrot puree, swiss chard, asparagus, sweet peas, heirloom carrots, red wine - balsamic reduction

PAN SEARED DAYBOAT SCALLOPS sweet pea puree, truffled mushroom risotto, warm bacon vinaigrette, charred lemon emulsion

SIDES served family style, \$3 per side, per person

sautéed haricots verts • garlic whipped potatoes • fried brussels sprouts • triple cheese macaroni • bacon braised collard greens • herbed hand-cut fries with duck fat hollandaise • swiss chard with roasted garlic

DESSERTS choice of, select three

STRAWBERRY SHORTCAKE butter cake, strawberry compote, mint simple syrup, whipped cream

LEMON POPPY SEED CAKE blueberry compote, lemon curd, graham cracker streusel, vanilla ice cream

KEY LIME PIE toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

DARK CHOCOLATE TORTE gran marnier crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream

EXECUTIVE CHEF **EDDIE MARINE** | DIRECTOR OF OPERATIONS **KEVIN NALLY**