
TRIO

SAMPLE LUNCH MENU

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

native clams, bacon, potatoes

SIMPLE GREENS

red onion, radish, honey-thyme vinaigrette

ENTREE COURSE

select three

TRIO BURGER

sharp cheddar, lettuce, caramelized onion-tomato-bacon jam, déjà vu aioli, potato bun, french fries

AUTUMN SALAD with SALMON

simple greens, golden beets, squash, roasted pepitas, goat cheese, apple cider vinaigrette

CHICKEN SANDWICH

grilled; swiss cheese, chili-maple aioli, brussels-pickled red onion slaw, potato bun, french fries

ATLANTIC SALMON

roasted fingerling, lemon-shallot butter-glazed brussels + carrots

GRILLED FLAT IRON

marinated flat iron, fried potatoes, caramelized onions, blue cheese, arugula, trio steak sauce

DESSERT COURSE

CHOCOLATE CAKE

dark chocolate ganache

VANILLA CREME BRULEE

**Additional menus & pricing available upon request | Menu offerings change seasonally
Food & beverage minimums and site fees apply**

TRIO

SAMPLE DINNER MENU

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

native clams, bacon, potatoes

SIMPLE GREENS

red onion, radish, honey-thyme vinaigrette

WEDGE SALAD

baby iceberg lettuce, bacon, tomato, pickled red onion, blue cheese dressing

ENTREE COURSE

select three

GRILLED CHICKEN

roasted fingerling, lemon-shallot butter-glazed brussels + carrots

ROASTED COD

pan seared; roasted squash, carrot, fingerling potato-cauliflower hash, honey-thyme vinaigrette

GRILLED FLAT IRON

marinated flat iron; roasted potatoes, caramelized onions, blue cheese, arugula, trio steak sauce

BOLOGNESE

rigatoni, braised veal, beef, pork, tomato, red wine, cream, grana padano

DESSERT COURSE

CHOCOLATE CAKE

dark chocolate ganache

VANILLA CREME BRULEE

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