

TRIO

where palm springs eats™

starters

- Hand Cut Potato Chips** House Made Ranch Dip. 5 
- Hummus** White Bean Hummus Served w/Crostini. 7
- Country Pate** House Made w/ Pork, Veal, Green Peppercorns. Served w/ Cornichon. 9 
- Fried Artichoke Hearts** Served w/ Caper Aioli Dipping Sauce. 8
- Wisconsin Artisan Cheese Plate** Drunken 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
- Soy Ceviche** Edamame, Tofu, Tomato, Cucumber, Avocado, Cilantro, Sriracha Chili, Lime. 8  

salads & soup

- Curried Cashew Chicken** Served w/ Lime Carrot salad on Mixed Greens. 11 
- Trio Salad Plate** Bow Tie Pesto Pasta Salad, White Bean & Sweet Potato Salad, Carrot Cashew Salad. 12 
- Grilled Vegetable Salad** Seasonal Vegetables w/ Tossed Mixed Greens & Tahini Dressing. 12 
- Spinach w/ Hot Apple Cider Walnut Dressing** Served w/ Sliced Granny Smith Apples, Toasted Walnuts, Blue Cheese and Red Onions. 12  
- Sesame Orange Cabbage Salad** w/ Green Onion, Orange Slices, Toasted Noodles, Almonds & Sesame Seeds. Tossed with our House Made Honey Sesame Dressing. 10  
- Roasted Baby Beet Salad** Baby Beets, Mixed Greens, Pecans, Blue Cheese, Citrus Sections, Balsamic Vinaigrette. 8 / 14  
- Caesar Salad** Classic Caesar, Romano & Croutons. 8 / 14
- Trio House Salad** Mixed Greens, Grated Carrot, Chopped Tomato, Balsamic Vinaigrette. 5 / 9  
- Salad Add ons:** Grilled Shrimp or Tuna 7 Grilled Portobello or Breaded Tofu 4 **Today's Soup** Cup 3 / Bowl 5

sandwiches

- Hickory BBQ Pulled Pork** Slow Cooked Pork Roast w/ Hickory Orange BBQ Sauce, Sauteed Onions on Fresh Bakery Bun, w/ Slaw, Chips & Carrot Salad. 12
- BBQ Tofu** Organic Tofu, Baked w/ our Special Sauce. Baked again in our Hickory Orange BBQ Sauce, w/ Slaw & Chips. 10 
- The Pit Bull** Fresh Pineapple, Nueske's Smokey Pit Ham & Tangy Cheddar Cheese Grilled on Sourdough Bread. Served w/ Slaw & Chips. 12
- Palm Springs BLT Wrap** Nueske's Bacon, Lettuce, Tomato w/ Avocado and Red Onion, Mixed Greens & Chipotle Mayo in a Multi Grain Wrap, w/ Slaw & Chips. 12 *(This item can be prepared with Tofu.)* 
- Smoked Salmon on Rye** Oak Smoked Salmon, Cream Cheese Spread w/ Capers, Feta & Lemon Zest, Mixed Greens & Red Onion on Rye Bread. Served w/ Lime Carrot Salad & Potato Chips. 12
- Stacked Veggie Burger** Roasted Portobello, Eggplant, Roasted Red Pepper, Caramelized Onion, Basil Pesto & Goat Cheese, w/ Potato Chips. 13 
- Trio Angus Burger** Seasoned Beef topped w/ Blue Cheese. Served on Brioche Bun w/ Potato Chips. 13
- Fresh Fish Sandwich** Fresh Fish of the Day w/ Roasted Red Pepper Aioli. Served w/ Slaw & Chips. 16

entrees

- Australian Sole** Oven Roasted w/ Parsley, Capers, Lemon Zest, Bread Crumbs and Brown Butter, Served w/ Israeli Couscous. 19
- Roasted Salmon Filet** Daily Preparation w/ Seasonal Vegetables. 19 
- Rigatoni Al Forno** Baked Rigatoni, Sausage, Spinach, Roasted Red Pepper, Tomato, Fontina, Mozzarella & Parmesan. 17
- Roasted Half Chicken** Marinated in Garlic, Lemon & Olive Oil & Served w/ Sour Cream Mashed Potatoes & Blue Lake Green Beans. 19 
- Yankee Pot Roast** Slow Roasted w/ Carrots & Pearl Onions over Sour Cream Mashed Potatoes. 19 
- Trio Mac and 5 Cheese** Fontina, Cheddar, Blue, Romano & Goat Cheese, Bacon & Green Onion. Topped w/ Tomato & Bread Crumbs. 17
- Butternut Squash Ravioli** Brown Butter & Crispy Sage. 18 
- 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
- Fish & Chips** Hand Dipped White Fish w/Lite Cornmeal Tempura. Chips & Slaw. 16

sides

- Lime Carrot Cashew Salad, Bow Tie Pesto Pasta Salad, White Bean & Sweet Potato Salad, Creamed Spinach, Mac N Cheese, Blue Lake Green Beans, Sour Cream Mash. 5

 Vegetarian selections  Gluten-free option

NEED FOOD FAST? Let us know and we'll make every effort to expedite your lunch order!

Our Green Commitment

Whenever possible Trio serves sustainable/organic seafood, all natural/organic meats & seasonal local produce.



The artwork at Trio is available for purchase. 10% of all sales go to local charities.

frequent eaters™ DON'T DINE WITHOUT IT! Ask your server about our loyalty program. Apply today!

Please no separate checks. 20% gratuity added to parties of six or more. Split plate charge \$5. Corkage fee \$15.