

TRIO

where palm springs eats

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, 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

Asparagus Salad

Asparagus, Chopped Tomatoes, Blue Cheese Balsamic Vinaigrette. 8

Fresh Fig Salad

Figs, Arugula, Fresh Ricotta, Chopped Hazelnuts, Honey & White Wine Vinaigrette. 9

Roasted Baby Beet Salad

Baby Beets, Mixed Greens, Pecans, Blue Cheese, Citrus Sections, Balsamic Vinaigrette. 9

Caesar Salad

Classic Caesar, Romano, Anchovie & Croutons. 9

Heirloom Tomato Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Reduction. 9

Trio House Salad

Mixed Greens, Grated Carrot, Chopped Tomato, Balsamic Vinaigrette. 5

Australian Sole

Oven Roasted w/ Parsley, Capers, Lemon Zest, Bread Crumbs and Brown Butter, Israeli Couscous. 19

Crawfish Pot Pie

Crawfish, Classic Etoufee, Puff Pastry Top. 23

Seafood Stew

Mussels, Clams, Shrimp & Whitefish, in a Tomato & Fennel Broth. 22

Roasted Salmon Filet

Southern Brandy Lemon Sauce, Israeli Couscous. 19
Above entree can be prepared with Tofu. 

Shrimp w/ Angel Hair Pasta

Sautéed Shrimp, White Wine, Olive Oil, Garlic & Fresh Parsley. 20

Scallops

Pan Seared Rare, Pinot Noir Pomegranate Reduction, Cajun Dusting, Couscous & Seasonal Vegetables. 19

Fresh Ahi Tuna Steak

Seared Rare, Ginger Soy Marinade. Served w/ Wakame Salad and Long Grain Brown Rice. 22

Stacked Veggie Burger

Roasted Portobello, Eggplant, Roasted Red Pepper, Caramelized Onion, Basil Pesto and Goat Cheese, w/ French Fries. 13

Trio Angus Burger

Seasoned Beef topped w/ Blue Cheese Served w/ French Fries. 13

Fresh Fish Sandwich

Fresh Fish of the Day w/ Roasted Red Pepper Aioli & Served w/ House Made Cole Slaw. 18

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 with Tomato & Bread Crumbs. 17

Sweet Pea Lemon Zest Tarragon Ravioli

White Wine Lemon Sauce & Bread Crumbs. 18

Wild Mushrooms w/ Linguini

Porcini, Shitake, Crimini, Portobello in a Cream, White Wine & Herb Sauce. 18

Roasted Half Chicken

Marinated in Garlic, Lemon & Olive Oil & Served w/ Sour Cream Mashed Potatoes & Blue Lake Green Beans. 19

Lamb Shank

Braised In Burgundy, Rosemary & Garlic. Served w/ Autumn Vegetables & Goat Cheese Mashed Potatoes. 20

Center Cut Pork Chop

Brined & Grilled, Tangerine & Fresh Pineapple Salsa, w/ Sour Cream Mashed Potatoes. 19

16oz. Rib-Eye Steak

Grilled w/ Creamed Spinach & 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 selections

 Gluten-free option

Sides. 5

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

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.

TRIO TO GO! All the great tastes of Trio available at your front door! Pick-up or delivery!

TRIO GIFT CARDS. Give the gift that everyone will love (to eat!)

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

Experience Trio online at www.TrioPalmSprings.com



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