

Thanksgiving Menu

Appetizer

Butternut Squash Soup
 Or
 Roasted Cauliflower Salad
 Arugula, White Raisins, Pine Nuts, w/Honey Vinaigrette

Main Course

Brined & Roasted Turkey Breast, Fresh Sage Dressing,
 Roasted Brussels Sprouts, Maple, Pecan Roasted Acorn Squash, Sourcream mash &
 House made Cranberry Relish

Dessert

Pumpkin Cheese Cake

\$35.00 Per Person

Trio House Salad

Mixed greens, Grated Carrot, Chopped
 Tomato, Balsamic Vinaigrette 5

Caesar Salad

Classic Caesar, Romano & Croutons 7

Hand Cut Potato Chips

House Made Ranch Dip 5

Wisconsin Artisan Cheese Plate

Drunken Goat , Buttermilk Blue, Six year aged
 Cheddar, Honey Drizzle, Dried Fruits & Nuts 9

Fried Artichoke Hearts

Served w/ Caper Aioli Dipping Sauce 7

Calamari

Thai Dipping sauce 8

Australian Sole

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

Rigatoni Al Forno

Baked Rigatoni, Chicken, Mushrooms, Cream,
 Fontina, Mozzarella, Parmesean. 17

Scallops

Pan Seared Rare w/Warm Pineapple Lime
 Vinaigrette, Couscous & Seasonal Vegetables 19

Garden Vegetable Ravioli

Fire Roasted Tomato Ragu & Fresh Basil 18

Trio Mac and 5 Cheese

Fontina, Cheddar, Blue, Romano & Goat.
 Topped w/ Tomatoes & Bread Crumbs 17

Yankee Pot Roast

Slow Roasted w/ Carrots & Pearl Onion over Garlic
 Mashed Potatoes. 18

Roasted Salmon Filet

Whole Grain Mustard & Maple Glaze on Israeli
 Couscous w/Seasonal Vegetables 19

16oz. Rib-Eye Steak

Grilled w/ Creamed Spinach & Roasted Red Potatoes. 27

Trio Angus Burger

Seasoned Beef topped w/Blue Cheese
 Served on Brioche Bun w/French Fries 13

Stacked Veggie Burger

Roasted Portobello, Eggplant, Roasted Red
 Pepper, Caramelized Onion, Basil
 Pesto and Goat Cheese 13

Unlimited House Wine or Champagne
\$15.00 per Dinner

Our Green Commitment

Whenever Possible Trio Serves Sustainable /Organic Seafood, All Natural / Organic Meats & Seasonal
 Local Produce.