



TRINITY PLACE

LOBSTER BISQUE

CRÈME FRAICHE

10

SOUP OF THE DAY

10

BABY GREENS

BALSAMIC DRESSING

10

DUO OF TARTARES

SUSHI GRADE AHI TUNA – SOY-SESAME DRESSING

KING SALMON – WASABI-GINGER DRESSING

CUCUMBER SALAD, HIJIKI SEAWEED SALAD, FLATBREAD

16

OYSTERS

SEASONAL OYSTERS ON THE HALF SHELL, MIGNONETTE DRESSING, COCKTAIL SAUCE

3 EACH

(MINIMUM OF 4)

SMOKIES

SMOKED HADDOCK, CRÈME FRAICHE, SCALLIONS, CHERRY TOMATOES

DUBLINER CHEDDAR CHEESE

GRILLED PEASANT BREAD

14

STEAK TARTARE

HAND CUT FILET MIGNON, MUSTARD VINAIGRETTE

CAPERS, SHALLOTS, PARMESAN CHEESE

16

ROASTED ONION TART

CARAMELIZED SWEET ONIONS, GRUYERE, CRÈME FRAÎCHE

12

HOUSE CURED SALMON

CITRUS AND OLIVE OIL CURED SALMON, FENNEL SALAD

14

CHARCUTERIE PLATE

A SELECTION OF CURED MEATS AND PATE, OLIVES, HOUSE PICKLES, HOUSE CHUTNEY

DJION MUSTARD

15

TRINITY CHEESE PLATE

A DAILY SELECTION OF IMPORTED AND DOMESTIC ARTISANAL CHEESES

15

CHEESE & CHARCUTERIE BOARD

SELECT TWO CHEESE AND TWO MEATS

17

CAESAR SALAD

HEARTS OF ROMAINE, HERB CROUTONS, SHAVED PARMESAN CHEESE

10

ADD CHICKEN

15

WATERMELON AND FETA CHEESE SALAD

BABY ARUGULA, TOASTED PISTACHIOS, CHAMPAGNE VINAIGRETTE

14



TRINITY PLACE

CAVETELLI PASTA

SUMMER SQUASH, FORAGED MUSHROOMS, CHORIZO
SAFFRON-TOMATO SAUCE, SHEEP MILK RICOTTA
22

GORGONZOLA AND RICOTTA RAVIOLI

BROWN BUTTER-HAZELNUT-SAGE SAUCE
20

HOUSE CURED DUCK CONFIT

MELTED LEEK, APPLEWOOD SMOKED BACON, ASPARAGUS, FAVA, ENGLISH PEA RISOTTO
PARMESAN REGGIANO, CRÈME FRAICHE, PORCINI JUS
24

TRINITY KOBE BURGER

PRIME GROUND KOBE BEEF
HOME FRIES, GARDEN SALAD
RED ONION CHUTNEY, CHOICE OF CHEESE
18

TURKEY BURGER

CHOICE OF CHEESE, CHIPOTLE MAYONNAISE
MARKET SALAD
18

AHI TUNA AND SOBA NOODLE SALAD

PEPPER CRUSTED AHI TUNA, SOBA NOODLES, PICKLED CARROT AND DAIKON RADISH, SCALLION
CUCUMBER, EDAMAME, SOY SESAME DRESSING, SERVED CHILLED
22

CHICKEN UNDER A BRICK

WHOLE BONELESS BABY CHICKEN
ROASTED FINGERLING POTATOES, BRAISED ESCAROLE
PAN JUS
26

BEER BRAISED BEEF SHORT RIBS

BUTTERED FAVA BEANS, PARMESAN MASHED POTATOES, CRISPY SHALLOTS
GREMOLATA
28

PAN ROASTED DAY BOAT SCALLOPS

SAUTÉED LOCAL SPINACH, PARMESAN POTATO PUREE
SHALLOT-RED WINE SAUCE
27

PAN SEARED ORGANIC SALMON

SAUTÉED SUMMER VEGETABLE SUCCOTASH
WARM TOMATO VINAIGRETTE
25

FILET MIGNON

BUTTERED ASPARAGUS
POTATO-GRUYERE CHEESE GRATIN
BEARNAISE SAUCE
37

SIDES 8

BUTTERED ASPARAGUS, SAUTÉED SPINACH, WILD MUSHROOMS,
BUTTERED FAVA BEANS, BRAISED ESCAROLE
POTATO-GRUYERE CHEESE GRATIN, ROASTED FINGERLING POTATOES, POTATO PUREE