



TRINITY PLACE

LOBSTER BISQUE

CRÈME FRAICHE
10

SOUP OF THE DAY

10

BABY GREENS

BALSAMIC DRESSING
9

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)

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

SMOKIE'S

SMOKED HADDOCK, CRÈME FRAICHE, SCALLIONS, CHERRY TOMATOES
DUBLINER CHEDDAR CHEESE
GRILLED PEASANT BREAD
14



TRINITY PLACE

CAVATELLI 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

THE 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

COBB SALAD

ROAST CHICKEN BREAST, SMOKED COUNTRY BACON, OVEN ROASTED TOMATO
AVOCADO, GORGONZOLA DOLCE, HARD COOKED EGG, CHAMPAGNE VINAIGRETTE
18

SHEPHERD'S PIE

GROUND BEEF AND LAMB IN A RICH GUINNESS GRAVY
DICED VEGETABLES, MASHED POTATO, GRATED CHEDDAR CHEESE
MARKET SALAD
19

ASIAN CHICKEN SALAD

PANKO CRUSTED CHICKEN BREAST
SHREDDED NAPA CABBAGE, PICKLED CARROT-DAIKON, EDAMAME
CREAMY SOY-GINGER DRESSING
18

CUBANO SANDWICH

SLOWED ADOBO BRAISED PULLED PORK, SERRANO HAM
SWISS CHEESE, PICKLED JALAPENO, CORNICHON MAYO ON A TOASTED CIABATTA
MARKET SALAD OR FRIES
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

PAN SEARED ORGANIC SALMON

SAUTÉED SUMMER VEGETABLE SUCCOTASH
WARM TOMATO VINAIGRETTE
25

GLUTEN FREE MENU AVAILABLE.