

# *Dinner Menu*

5pm - 11:30pm

# TRIO

## HAPPY HOUR

11am - 7pm

**-\$2 OFF-**

**ALL BEER | HOUSE WINE | RAILS  
SIGNATURE COCKTAILS**

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## TRIO BITES

- CALAMARI** Fresh | Lightly Breaded | Fried | House Remoulade 9
- TRIO DIP** Hummus | Spinach & Artichoke | Crab Meat | Grilled Pita 11
- OYSTERS** Local | Mignonette Sauce | Half Dozen 10 | Dozen 18
- MUSSELS** White Wine | Shallots | Tomato | Herbs | Crostini 9
- QUESADILLA** Onions | Cheddar | Avocado | Pico de Gallo | Sour Cream | Turkey 9 | Chicken 10 | Steak 13
- WINGS** Celery Sticks | Buffalo or BBQ Sauce 9
- NACHOS** Cheddar | Pico de Gallo | Guacamole | Sour Cream | Jalapeños | Chicken 12 | Chili 11
- BRUSCHETTA** Crostini | Roma Tomatoes | Basil | Fresh Mozzarella | Balsamic Glaze 9
- MAC & CHEESE** Four Cheese 8 | Chili 10 | Crab 13

## SOUP & SALADS

- SOUP DU JOUR** Prepared Daily 7
- CHILI** Cheddar Cheese | Onion | Sour Cream 7
- CAESAR** Romaine | Croutons | Parmesan Cheese | Caesar Dressing 7
- MOZZARELLA & TOMATO** Balsamic Glaze 8
- GREEK SALAD** Romaine | Cucumber | Red Onion | Kalamata Olives | Roma Tomato | Feta | House Vinaigrette 7
- TRIO SALAD** Beets | Mixed Greens | Red Onion | Avocado | Feta | House Vinaigrette 7

Add To Your Salad:

**PORTOBELLO 4 | CHICKEN 4 | SHRIMP 5 | SALMON 6 | STEAK 6**

## BURGERS | SLIDERS

100% Natural Fresh Hand Ground  
Brioche | Lettuce | Tomato | Onion | Fries or Salad

**TURKEY BURGER 11 HAMBURGER 10 SLIDER DUET 10**

Add: **CHEDDAR 1 | SWISS 1 | BLUE CHEESE 1 | AMERICAN 1**  
**CARAMELIZED ONIONS 1 | MUSHROOM 1 | AVOCADO 2 | CHILI 2 | BACON 2**

## SANDWICHES

Choice of House Salad | Chips | Fries | Coleslaw

- TRIPLE DECKER** Turkey | Bacon | Tomato | Lettuce | House Remoulade 12
- STEAK & CHEESE** Onions | Lettuce | Tomato | Provolone | House Remoulade 11
- BLT** Classic 10 | Grilled Salmon 14 | Chicken 12
- GRILLED CHEESE** Cheddar Cheese | Provolone | Swiss | Multigrain Bread 10
- REUBEN** Sauerkraut | Swiss Cheese | House Remoulade | Turkey 12 | Corned Beef 13
- MELT** Cheddar | Tomato | Grilled Rye Bread | Tuna 12 | Turkey 12
- WRAPS** Chicken Caesar 10 | Mixed Vegetables 12 | Steak Fajita 14
- CRAB CAKE** Brioche Bun | House Remoulade | Bibb Lettuce | Red Onion 15

## ENTRÉES

- STEAK** Center Cut NY | Fingerling Potatoes | Green Beans | Port Demi-Glaze 22
- MIXED GRILL** Lamb Chops | Italian Sausage | Chicken Brochette | Basmati Rice | Mint Yogurt Sauce 20
- PORK CHOP** French Cut | Grilled | Brussel Sprouts | Baby Carrots | Peppercorn & Brandy 18
- CRAB CAKES** Jumbo Lump | Pan Seared | House Remoulade | Arugula | Citrus Carrots 22
- SALMON** Grilled | Lemon | Shallots | White Wine | Citrus Carrots | Arugula 18
- SEAFOOD SAMPLER** Broiled Crab Cake | Crispy Local Oysters | Grilled Shrimp | Asparagus | Risotto Cake 20
- PARMIGIANA** Chicken or Eggplant | Breaded | Baked | Pomodoro Sauce | Mozzarella Cheese | Angel Hair 15
- PENNE PRIMAVERA** Artichoke | Tomatoes | Seasonal Vegetables | Shallots | Olive Oil 15

## BRICK OVEN PIZZA

**CLASSIC 10 | MARGHERITA 13 | VEGETARIAN 14**

### *Add To Your Pizza:*

OLIVES 1 | MUSHROOMS 1 | PEPPERONI 2 | SPINACH 2 | JALAPEÑOS 1 | ONIONS 1  
ANCHOVIES 2 | SAUSAGE 2 | PESTO 2 | PROSCIUTTO 2 | CHICKEN 3 | SHRIMP 4

## TRIO FAVORITES

- TURKEY** Roasted | Cornbread | Cranberry Sauce | Mashed Potatoes | Green Beans 15
- FRIED CHICKEN** Fries | Cole Slaw 16
- MEATLOAF** Red Skin Mashed Potatoes | Green Beans | House Demi Glaze 16
- BBQ BABY BACK RIBS** Slow Roasted | Maple BBQ Sauce | Fries | Cole Slaw 18
- BEEF SHORT RIBS** Braised | Pan Vegetables | Red Skin Mashed Potatoes 18
- FISH & CHIPS** Alaskan Cod | Cole Slaw | Fries | House Remoulade 14
- SEAFOOD RISOTTO** Shrimp | Calamari | Mussels | Clams | Salsa Rosa 20

## SALAD ENTRÉES

- FOUR SEASON** Beets | Quinoa | Arugula | Fresh Berries 12
- COBB** Harvest Vegetables | Turkey | Avocado | Bacon | Egg | Blue Cheese | House Vinaigrette 14
- SALMON NIÇOISE** Baby Greens | Green Beans | Fingerling Potatoes | Boiled Egg | Olives | Lemon Vinaigrette 16
- SOUTHWESTERN** Baby Greens | Avocado | Sour Cream | Pico de Gallo | Vegetables 12 | Chicken 12 | Steak 14

### **– On the Side –**

\$5

Rice	Green Beans	Mixed Vegetables
Risotto	Asparagus	Mashed Potatoes
Beets	Collard Greens	French Fries
Quinoa	Brussel Sprouts	Coleslaw

# WINE

## *Selection*

*Commit to two glasses of any wine and we will open a bottle.*

### WHITE

Davis Bynum   Chardonnay   Sonoma	9/36
Ferrari-Carano   Chardonnay   Sonoma	12/48
Stag's Leap   Chardonnay   Napa	12/48
Groth   Sauvignon Blanc   Napa	12/48
Oyster Bay   Sauvignon Blanc	8/32
Barone Fini   Pinot Grigio   Italy	10/40
Cavit   Pinot Grigio   Italy	8/32
Chateau Ste. Michele   Riesling	8/32
Beringer   White Zinfandel   Napa	8/32
Chateau Grand Cassagne   Rosé	10/40

### RED

Sterling   Blend   Napa   Reserve	10/40
Norton   Cabernet Sauvignon   Argentina	10/40
Joseph Carr   Merlot   Napa Valley	10/40
Greystone Cellar   Merlot   California	8/32
Bouchaine   Pinot Noir   Carneros	10/40
Le Focaié   Sangiovese   Italy	8/32
Perdriel   Malbec   Argentina	8/32
Rosenblum   Zinfandel   Cellars	10/40
Manga del Brujo   Calatayud   Spain	9/36
Peter Lehmann   Portrait Barossa   Shiraz	9/36
Ruffino   Chianti Classico   Italy	9/36

### CHAMPAGNE & SPARKLING

Dom Perignon   Brut   France	240	Veuve Clicquot   Yellow Label   France	90
Moët & Chandon   Imperial Brut   France	80	Piper-Heidsieck   Brut   France	80
La marca   Prosecco   Italy	8/32	Segura Viudas   Brut   Spain	8/32

### HOUSE WINE SELECTION

Chardonnay | Pinot Noir | Sauvignon Blanc | Cabernet Sauvignon

Glass 8      Bottle 29

# BEER

## *Selection*

### BEER ON TAP

Shock Top	6
Miller Light	6
Fox & Hounds Amber	6
Yuengling Lager	6
Stella Artois	7
Goose Island IPA	7
DC Brau	7
Beer of the Month	6
Black & Tan	8

### BOTTLED BEER

Blue Moon   Hoegaarden	6
Heineken   Amstel Light	6
Brooklyn Lager   Woodchuck Amber	6
Guinness Draught	6
Corona Extra	6
Sam Adam's Seasonal	6
Michelob Ultra Low Carb	6
Sierra Nevada Pale Ale	6
Budweiser   Bud light	5
O'Doul's   Buckler Non-Alcoholic	6