

Trinity at City Beach

Lunch Menu

Soup/Salad

ADD GRILLED OR BLACKENED CHICKEN BREAST TO ANY SALAD \$5

ADD GRILLED OR BLACKENED WILD SOCKEYE SALMON TO ANY SALAD \$6

SOUP DU JOUR

SCRATCH SOUP MADE FRESH DAILY. CUP \$5/BOWL \$7

***CORN & CRAWFISH CHOWDER**

CORN AND POTATO CHOWDER TOPPED WITH TRINITY, BACON, SWEET CORN AND CRAWFISH TAILS. CUP \$5/BOWL \$8

TCB CAESAR

GRILLED HEARTS OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS AND HOUSEMADE CAESAR DRESSING. \$6.⁷⁵

GREEN GARDEN SALAD

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES, WITH YOUR CHOICE OF DRESSING. (RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$6

***GREEK SALAD**

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9

***SPRING MIX SALAD**

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9

***WARM SPINACH SALAD**

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$9

Entrée Salads

***SEARED SCALLOP SALAD**

TWO JUMBO SCALLOPS SEARED GOLDEN BROWN ON A BED OF MIXED GREENS, TOSSED WITH STRAWBERRIES AND HONEY-LIME VINAIGRETTE. \$16

BLACKENED BLEU N.Y. STRIP SALAD

TENDER NEW YORK STRIP STEAK BLACKENED AND SERVED ON A BED OF MIXED GREENS TOSSED WITH GORGONZOLA CHEESE, TOMATOES AND BALSAMIC VINAIGRETTE. TOPPED WITH CRISPY FRIED SHALLOTS. \$14

***BLACKENED CHICKEN & BRIE SALAD**

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH SLICED BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$13

PECAN CRUSTED CHICKEN SALAD

PECAN CRUSTED CHICKEN BREAST ON A BED OF MIXED GREENS, TOSSED WITH MAPLE-CHIPOTLE VINAIGRETTE, GOAT CHEESE, DRIED CHERRIES AND BACON CRUMBLES. \$13.⁵⁰

TCB COBB

GRILLED CHICKEN BREAST, AVOCADO, BACON, TOMATOES, GORGONZOLA, GREEN ONIONS, CHARRED CORN AND HARD-BOILED EGG ON A BED OF GREENS, SERVED WITH YOUR CHOICE OF DRESSING. (RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$12.⁷⁵

SEARED AHI SALAD

SESAME AND WASABI CRUSTED AHI, SEARED RARE ON A BED OF CRISP ROMAINE, TOSSED WITH SOY GINGER VINAIGRETTE, SHREDDED CARROTS, DAIKON RADISH SPROUTS AND TOMATOES. SERVED WITH WONTON CRISPS. \$14

* GLUTEN FREE

18% GRATUITY INCLUDED ON PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Sandwiches & Burgers

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES,
SIDE SALAD OR PEA SALAD

BLACKENED CHICKEN BRUSCHETTA SANDWICH

BLACKENED CHICKEN BREAST, MELTED FRESH MOZZARELLA, MARINATED TOMATO SLAW WITH GARLIC, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL. SERVED ON A TOASTED CROISSANT. \$11.⁵⁰

TRINITY BLT

TOASTED WHEAT BREAD LAYERED GENEROUSLY WITH BACON, LETTUCE, TOMATOES AND CHIPOTLE PESTO MAYO. \$8.⁵⁰ ADD AVOCADO \$2

HATCH SANDWICH SPICY

ROASTED TURKEY BREAST, NEW MEXICO HATCH GREEN CHILES, SERVED HOT WITH MELTED FONTINA, AVOCADO, ROASTED GARLIC BLACK PEPPER AIOLI ON TOASTED WHEAT. \$11.⁵⁰

PRIME RIB SANDWICH

THICK SLICED PRIME RIB, CARAMELIZED ONIONS AND FONTINA CHEESE, SERVED ON SOURDOUGH BREAD WITH HORSE RADISH CREAM SAUCE. \$12.⁵⁰

REUBEN

CORNERED BEEF, SAUERKRAUT AND MELTED SWISS, SERVED ON TOASTED CARAWAY RYE WITH THOUSAND ISLAND DRESSING. \$11.⁵⁰

BLACKENED SALMON SANDWICH

WILD SOCKEYE SALMON FILLET, BLACKENED AND SERVED ON TOASTED SOURDOUGH WITH TOMATOES, RED ONIONS, DAIKON RADISH SPROUTS, LETTUCE AND JALAPENO AIOLI. \$13.⁵⁰

TCB CLUB

ROASTED TURKEY, HAM, BACON, SWISS AND CHEDDAR CHEESE, LETTUCE, TOMATO, AVOCADO AND DAIKON RADISH SPROUTS ON SOURDOUGH WITH ROASTED GARLIC BLACK PEPPER AIOLI. \$11.⁷⁵

TCB BURGER

SEASONED GROUND BEEF PATTY, GORGONZOLA, BACON, CARAMELIZED ONIONS AND HONEY-CHIPOTLE MAYO ON A HEARTH-BAKED FLOUR TOP BUN. \$12

AMERICAN CLASSIC BURGER

ALL BEEF PATTY WITH LETTUCE, TOMATO, RED ONIONS, THOUSAND ISLAND DRESSING AND YOUR CHOICE OF SWISS, AMERICAN OR CHEDDAR CHEESE ON A HEARTH-BAKED FLOUR TOP BUN. \$11

ROOT VEGETABLE BURGER

SEVEN KINDS OF ROOTS, WALNUTS AND SPICES, BREADED AND FRIED ON A HEARTH-BAKED FLOUR TOP BUN WITH JALAPENO AIOLI, PICKLED RED ONIONS, SPINACH AND GOUDA CHEESE. \$11.⁵⁰

POPPER BURGER

ALL BEEF PATTY GRILLED & TOPPED WITH FRESH SLICED JALAPENOS, CREAM CHEESE, CILANTRO, FRESH SQUEEZED LIME JUICE AND HONEY-CHIPOTLE MAYO ON A HEARTH-BAKED FLOUR TOP BUN. \$11.⁵⁰

Lunch Entrees

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$9.⁷⁵

FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$12.⁷⁵

CHICKEN PESTO TORTELLINI

SAUTÉED CHICKEN BREAST, SUN DRIED TOMATOES AND MUSHROOMS IN A BASIL PESTO CREAM SAUCE WITH CHEESE TORTELLINI. \$14

*SALMON QUINOA SALAD

GRILLED FRESH WILD SOCKEYE SALMON SERVED WITH FRESH SAUTÉED VEGETABLES, GARLIC, ONIONS, MUSHROOMS AND QUINOA DEGLAZED WITH LEMON APPLE-CIDER VINEGAR. \$13.⁷⁵

PULLED PORK ENCHILADAS

HOUSE SMOKED PORK SHOULDER, GREEN ONIONS AND FONTINA CHEESE ROLLED INSIDE FLOUR TORTILLAS, SERVED WITH TOMATILLO SALSA, CILANTRO CITRUS CRÈME FRAICHE, HOUSE MADE MOLE AND JICAMA SLAW. \$11.⁵⁰

CAJUN MAC & CHEESE

SLICED SMOKED ANDOUILLE SAUSAGE, TRINITY AND CAJUN SEASONING IN A CREAMY FOUR CHEESE SAUCE, TOSSED WITH CAVATAPPI PASTA, SERVED WITH GARLIC TOAST. \$13.⁵⁰