

# 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

HAVE ALLERGIES? INFORM YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE!

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

### THAI CHICKEN SANDWICH

GRILLED CHICKEN BREAST, THAI PEANUT SAUCE, SRIRACHA, SHREDDED LETTUCE, TOMATO, RED ONION, PROVOLONE AND MAYO ON A BRIOCHE BUN. \$11.50

### PORK BELLY SANDWICH

BRAISED AND GRILLED SEASONED PORK BELLY WITH SAUTÉED KALE, ONIONS, GARLIC AND BALSAMIC VINEGAR ON A BRIOCHE BUN WITH SMOKED GOUDA AND CRACKED BLACK PEPPER AIOLI. \$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 HORSERADISH CREAM SAUCE. \$12.50

### REUBEN

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

### HOT ITALIAN SANDWICH

PEPPERONI, SALAMI, PROSCIUTTO, PEPPERONCINIS, ROASTED RED BELL PEPPERS, PROVOLONE, SHREDDED LETTUCE, TOMATOES, MAYO, EXTRA VIRGIN OLIVE OIL AND VINEGAR ON AN ITALIAN HOAGIE. \$11.75

### 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

### PAN FRIED OYSTER PO BOY

PAN FRIED PACIFIC OYSTERS WITH SHREDDED LETTUCE, TOMATOES, RED ONIONS, AND SPICY CREOLE REMOULADE. \$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

### CHARCUTERIE & CHEESE PLATE

CURED, AGED AND PICKLED. A SELECTION OF IMPORTED, DOMESTIC AND HOUSE MEATS, CHEESES AND OTHER CHARCUTERIE ITEMS. SERVED WITH BREAD, CRACKERS AND FRUIT. \$14

### 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

### QUINOA & KALE SAUTEE

RED, WHITE AND BLACK QUINOA SAUTÉED WITH KALE, SHAVED BRUSSEL SPROUTS, RED CABBAGE, GRILLED HALLOUMI CHEESE, APPLES, ONIONS AND TOASTED PISTACHIOS IN EXTRA VIRGIN OLIVE OIL, HONEY AND LIME VINAIGRETTE. \$10

ADD GRILLED OR BLACKENED CHICKEN BREAST \$5 OR GRILLED OR BLACKENED WILD SOCKEYE SALMON \$6

### 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

### PAELLA

SHRIMP, CHICKEN, CHORIZO, ANDOUILLE SAUSAGE, MUSSELS, ONIONS, TOMATOES AND GARLIC SLOWLY SIMMERED WITH RICE IN A SAVORY SAFFRON SEAFOOD BROTH. \$14

### TCB MAC & CHEESE

CREAMY AND RICH FOUR CHEESE SAUCE WITH BACON BITS, SMOKED HAM, PEAS AND CRACKED BLACK PEPPER TOSSED WITH CAVATAPPI PASTA. \$13