



Trinity at City Beach
New Year's Eve 2018



Soup/Salads

Soup du jour

Scratch soup made fresh daily. Cup \$5/Bowl \$7

Corn & Crawfish Chowder GF

Corn and potato chowder topped with Trinity, bacon, sweet corn and crawfish tails. Cup \$5/Bowl \$8

Add grilled or blackened chicken breast \$5 OR
Wild Sockeye salmon to any salad \$6

TCB Half Caesar

Grilled half heart of romaine topped with Parmesan, crostinis & housemade Caesar dressing. \$4.⁷⁵

Garden Green 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). \$6.²⁵

Spring Mix Salad GF

Dried cherries, candied pecans, bacon, goat cheese and mixed greens, tossed in maple-chipotle vinaigrette. \$9.²⁵

Appetizers

Fried Oysters

Fresh Pacific oysters coated in seasoned panko and fried crispy, served with Creole remoulade. \$13

Coconut Shrimp

Jumbo shrimp coated in coconut, fried golden brown, accompanied by housemade spicy huckleberry orange marmalade. \$13

Portuguese Clams GF

Steamer clams sautéed with Trinity, garlic and chorizo sausage, finished with white wine and cream. \$13.⁵⁰

Fried Calamari

Calamari dusted in seasoned flour and deep fried, served with housemade tartar and huckleberry cocktail sauce. \$12

Caprese GF

Whole milk mozzarella, roma tomatoes and fresh basil, drizzled with extra virgin olive oil and Shredded parmesan. \$10.⁵⁰

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. \$12.⁵⁰

Entrees

Surf and Turf GF

Grilled petite filet medallion topped with tomato demi-glace and Béarnaise sauce, accompanied with a butterflied cold-water lobster tail, served with lemon garlic butter, rice pilaf and sautéed seasonal vegetables. \$38

King Crab Legs GF

Alaskan King crab legs served with lemon garlic butter, rice pilaf and sautéed seasonal vegetables.
1/2 lb. \$25 Full lb. \$46

Chilean Sea Bass GF

Grilled wild Chilean Sea Bass fillet topped with a tomato, Saffron, lemon butter sauce, served with rice pilaf and sautéed seasonal vegetables. \$31

Filet Mignon GF

Grilled 8 oz cut of choice beef tenderloin topped with a brandy green peppercorn demi-glace cream sauce, served with potato du jour and sautéed seasonal vegetables. \$36

Prime Rib GF

Premium choice Midwestern Angus prime rib, seasoned and slow roasted, accompanied by au jus and horseradish cream, served with sautéed seasonal vegetables and potato du jour. 10 oz. \$25/16 oz. \$32

Quail GF

Pan Seared semi-boneless quail, served on tri-color quinoa, sautéed kale with figs, toasted walnuts and butternut squash, topped with caramelized shallot plum sauce & served with sautéed seasonal vegetables. \$27

Sockeye Salmon GF

Grilled wild sockeye salmon fillet with huckleberry, brown sugar and lemon glaze, topped with local microgreens tossed in a huckleberry citrus vinaigrette, served with rice pilaf. \$26

Lobster Ravioli

Jumbo Maine lobster filled ravioli with sautéed tomatoes and green onions in a rich garlic sherry parmesan cream sauce. \$24

Pasta Primavera (vegan)

Sautéed bell peppers, mushrooms, onions, spinach, artichoke hearts and capers in our house tomato sauce tossed with penne pasta. \$17

Chicken Florentine Alfredo

Grilled chicken breast, spinach, tomatoes and mushrooms in a garlic white wine cream sauce, tossed with penne pasta. \$18

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. \$11.⁵⁰

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. \$12

GF = 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.