

# Trinity at City Beach

## Lunch Menu

### *Soup/Salad*

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

#### **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.<sup>50</sup>

#### **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. \$8

#### **\*SPRING MIX SALAD**

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$8

#### **\*WARM SPINACH SALAD**

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$8

### *Entrée Salads*

#### **\*SEARED SCALLOP SALAD**

TWO JUMBO SCALLOPS SEARED GOLDEN BROWN ON A BED OF MIXED GREENS, TOSSED WITH STRAWBERRIES AND HONEY LIME VINAIGRETTE. \$15

#### **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. \$12.<sup>50</sup>

#### **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. \$12.<sup>50</sup>

#### **TCB COBB**

GRILLED CHICKEN BREAST, AVOCADO, BACON, TOMATOES, GORGONZOLA, GREEN ONIONS, CHARRED CORN AND HARDBOILED 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

**\* 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

(RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND,  
BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE,  
SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE)

### JAMAICAN JERK SANDWICH

CHICKEN BREAST PAN SEARED WITH OUR HOUSE JERK SEASONING, SAUTÉED ONIONS, CARAMELIZED PINEAPPLE AND SHREDDED LETTUCE, SERVED ON TOASTED SOURDOUGH WITH SWEET CHILI MAYO. \$11

### TRINITY BLT

TOASTED WHEAT BREAD LAYERED GENEROUSLY WITH BACON, LETTUCE, TOMATOES AND CHIPOTLE PESTO MAYO. \$8 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

### PRIME RIB SANDWICH

THICK SLICED PRIME RIB, GRILLED ONIONS AND FONTINA CHEESE, SERVED ON SOURDOUGH BREAD WITH HORSERADISH CREAM SAUCE. \$12

### REUBEN

CORNED BEEF AND SAUERKRAUT, MELTED SWISS, SERVED ON TOASTED CARAWAY RYE WITH THOUSAND ISLAND DRESSING. \$11

### BLACKENED SALMON SANDWICH

FRESH SALMON FILLET, BLACKENED AND SERVED ON TOASTED SOURDOUGH WITH TOMATOES, RED ONIONS, RADISH SPROUTS, LETTUCE AND JALAPENO AIOLI. \$12

### TCB CLUB

ROASTED TURKEY, HAM, BACON, SWISS AND CHEDDAR CHEESE, LETTUCE, TOMATO, AVOCADO AND RADISH SPROUTS ON SOURDOUGH WITH ROASTED GARLIC BLACK PEPPER AIOLI. \$11

### TCB BURGER

SEASONED GROUND BEEF PATTY, GORGONZOLA, BACON, CARAMELIZED ONIONS AND HONEY-CHIPOTLE MAYO ON A TOASTED PRETZEL BUN. \$11.<sup>50</sup>

### 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 TOASTED PRETZEL BUN. \$10.<sup>50</sup>

### ROOT VEGETABLE BURGER

SEVEN KINDS OF ROOTS, WALNUTS AND SPICES, BREADED AND FRIED ON A FRESH TOASTED PRETZEL BUN WITH JALAPENO AIOLI, PICKLED RED ONIONS, SPINACH AND GOUDA CHEESE. \$11

### POPPER BURGER

ALL BEEF PATTY GRILLED & TOPPED WITH FRESH SLICED JALAPENOS, CREAM CHEESE, CILANTRO, FRESH SQUEEZED LIME JUICE AND HONEY CHIPOTLE MAYO ON A TOASTED PRETZEL BUN. \$11

### SALMON BURGER

HOUSE MADE FRESH ATLANTIC SALMON PATTY WITH RED ONIONS, CAPERS, CREAM CHEESE, ROASTED RED BELL PEPPERS, BREADED AND FRIED, SERVED ON A TOASTED PRETZEL BUN WITH SPINACH, TOMATOES & LEMON DILL CRÈME FRAICHE. \$12

## Lunch Entrees

### POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$9

### FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$12.<sup>50</sup>

### 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 ATLANTIC SALMON SERVED WITH FRESH SAUTÉED VEGETABLES, GARLIC, ONIONS, MUSHROOMS AND QUINOA DEGLAZED WITH LEMON APPLE-CIDER VINEGAR. \$12

### 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. \$10

### 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