

Trinity at City Beach

Lunch Menu

Soup/Salad

ADD GRILLED OR BLACKENED CHICKEN BREAST TO ANY SALAD \$6

ADD GRILLED OR BLACKENED WILD SOCKEYE SALMON TO ANY SALAD \$7

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 \$5.⁵⁰/BOWL \$8.⁵⁰

TCB CAESAR

GRILLED HEARTS OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS AND HOUSEMADE CAESAR DRESSING. \$7.⁵⁰

GREEN GARDEN SALAD GF

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES, WITH YOUR CHOICE OF DRESSING. (RANCH, BLEU CHEESE, GREEN CURRY VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$7.⁵⁰

GREEK SALAD GF

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$11

SPRING MIX SALAD GF

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$12

WARM SPINACH SALAD GF

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$11

Entrée Salads

BLACKENED CHICKEN & BRIE SALAD GF

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH SLICED BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$15.⁵⁰

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. \$17

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. \$16

TCB COBB GF

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, GREEN CURRY VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$15

THAI AHI SALAD GF

SESAME CRUSTED AHI TUNA, SEARED RARE ON A BED OF CRISP ROMAINE & SPRING MIX, TOSSED IN GREEN CURRY VINAIGRETTE. TOPPED WITH CARROTS, RADISH SPROUTS, TOASTED COCONUT AND ROASTED PEANUTS. \$16

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

TRINITY BLT

TOASTED WHEAT BREAD LAYERED GENEROUSLY WITH BACON, LETTUCE, TOMATOES AND CHIPOTLE PESTO MAYO. \$10 ADD AVOCADO \$2

TURKEY APPLE WHITE CHEDDAR SANDWICH

ROASTED TURKEY BREAST, GRANNY SMITH APPLES AND TWO-YEAR AGED TILLAMOOK WHITE CHEDDAR ON SOURDOUGH WITH HONEY TARRAGON AIOLI. \$13

PRIME RIB SANDWICH

THICK SLICED PRIME RIB, CARAMELIZED ONIONS AND FONTINA CHEESE, SERVED ON SOURDOUGH BREAD WITH HORSERADISH CREAM SAUCE. \$15.⁵⁰

PASTRAMI REUBEN

SLICED SMOKED PASTRAMI, SAUERKRAUT AND SWISS ON RYE WITH DIJON MUSTARD. \$13

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. \$15

PRIME RIB FRENCH DIP

TENDER PRIME RIB SHAVED AND DUNKED IN HOT AU JUS, SERVED ON A TOASTED AMOROSA HOAGIE. \$15.⁵⁰

TCB BURGER

SEASONED GROUND BEEF PATTY, GORGONZOLA, BACON, CARAMELIZED ONIONS AND HONEY-CHIPOTLE MAYO ON A HEARTH-BAKED FLOUR TOP BUN. \$13.⁷⁵

AMERICAN CLASSIC BURGER

1/2LB AMERICAN WAGYU BURGER 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. \$12.⁵⁰

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. \$13

BACON MUSHROOM GOUDA BURGER

1/2LB AMERICAN WAGYU BURGER PATTY WITH SMOKED GOUDA, TCB SEASONED BACON STRIPS, SAUTÉED CRIMINI MUSHROOMS AND ROASTED-GARLIC CRACKED BLACK PEPPER AIOLI ON A HEARTH BAKED FLOUR TOP BUN. \$14

Lunch Entrees

RED CHILE PORK TACOS GF

CHILE & LIME SEASONED HOUSE-SMOKED PULLED PORK WITH JICAMA-BELL PEPPER SLAW, AVOCADO & CILANTRO-LIME CREME FRAICHE, SERVED ON CORN TORTILLAS. \$15

FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$15

TORTELLONI PESTO

PARMESAN, SMOKED MOZZARELLA, RICOTTA, ASPARAGUS, PEAS AND ZUCCHINI STUFFED TORTELLONI, SAUTEED WITH GARLIC, SUN-DRIED TOMATOES AND MUSHROOMS IN A WHITE WINE BASIL PESTO BUTTER SAUCE. \$15

QUINOA & KALE SAUTÉ GF

RED, WHITE AND BLACK QUINOA SAUTÉED WITH KALE, SHAVED BRUSSEL SPROUTS, RED CABBAGE, FETA, APPLES, ONIONS AND TOASTED PISTACHIOS IN EXTRA VIRGIN OLIVE OIL, HONEY AND LIME VINAIGRETTE. \$11
ADD GRILLED OR BLACKENED CHICKEN BREAST \$6 OR GRILLED OR BLACKENED WILD SOCKEYE SALMON \$7

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. \$15

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$12
ADD PORK + \$3.⁵⁰

CAJUN MAC & CHEESE

CREAMY AND RICH FOUR CHEESE SAUCE WITH ANDOUILLE SAUSAGE, TRINITY AND SAUTEED GARLIC TOSSED WITH CAVATAPPI PASTA. \$14