

# Trinity at City Beach

## Lunch Menu

### *Soup/Salad*

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

ADD GRILLED OR BLACKENED 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.<sup>50</sup>/BOWL \$8.<sup>50</sup>

#### **TCB CAESAR**

GRILLED HEARTS OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS AND HOUSEMADE CAESAR DRESSING. \$9.<sup>50</sup>

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

#### **GREEK SALAD GF**

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$12

#### **SPRING MIX SALAD GF**

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$13

#### **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. \$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. \$20

#### **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. \$17.<sup>25</sup>

#### **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). \$16

#### **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.<sup>75</sup>

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

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, COLESLAW,  
SIDE SALAD OR PEA SALAD

**TRINITY BLT**

TOASTED WHEAT BREAD LAYERED  
GENEROUSLY WITH BACON, LETTUCE,  
TOMATOES AND CHIPOTLE PESTO  
MAYO. \$11    ADD AVOCADO \$2

**JAMAICAN JERK CHICKEN SANDWICH**

GRILLED JERK SEASONED CHICKEN BREAST,  
PINEAPPLE, LETTUCE, AND ONION, ON  
SOURDOUGH WITH A SWEET CHILI MAYO.  
\$15.25

**PASTRAMI REUBEN**

SLICED SMOKED PASTRAMI, SAUERKRAUT  
AND SWISS ON MARBLED RYE/SOURDOUGH  
WITH 1000 ISLAND DRESSING. \$14.<sup>25</sup>

**PRIME RIB FRENCH DIP**

TENDER PRIME RIB SHAVED AND DUNKED IN  
HOT AU JUS, SERVED ON A TOASTED  
AMOROSA HOAGIE \$16.

**TCB STYLE:** CARAMELIZED ONIONS,  
FONTINA CHEESE, AND HORSEY SAUCE +\$2  
**CHICAGO STYLE:** GIARDINIERA PICKLED  
VEGETABLES AND PEPPERS +\$1.25

**TCB BURGER**

SEASONED GROUND BEEF PATTY,  
GORGONZOLA, BACON, CARAMELIZED  
ONIONS AND HONEY-CHIPOTLE MAYO ON A  
HEARTH-BAKED FLOUR TOP BUN. \$15.<sup>50</sup>

**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. \$15

**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. \$15

**CHIMICHURRI BURGER**

WAGYU BEEF PATTY COOKED TO ORDER  
WITH CHOICE OF CHEESE, FRIED SHALLOTS,  
ARUGULA, AND CHIMICHURRI AIOLI, AN  
ARGENTINIAN STEAK SAUCE MADE WITH  
FRESH HERBS, GARLIC, AND OLIVE OIL. ON A  
FLOUR TOP BUN. \$15.75

**LION’S MANE BURGER**

APPLE RELISH, CHIPOTLE SRIRACHA MAYO,  
LOCALLY SOURCED LION’S MANE AND  
OTHER WILD MUSHROOMS, AND SMOKED  
APPLEWOOD GORGONZOLA. SERVED ON  
FLOUR TOP BUN \$18

*Lunch Entrees*

**MAHI MAHI TACOS GF**

TWO TACOS SERVED ON CORN TORTILLAS WITH  
GRILLED MAHI MAHI, CABBAGE SLAW, PICO DE  
GALLO, AVOCADO, AND SRIRACHA CHIPOTLE  
SAUCE. \$16

**FISH & CHIPS**

BEER BATTERED ALASKAN COD WITH HOUSE  
MADE TARTAR SAUCE, COLESLAW AND FRIES.  
\$16

**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. \$16

**QUINOA SALAD GF**

CHARRED CORN, KALE, EDAMAME, GREEN  
CHICKPEAS, ROASTED RED PEPPERS, AVOCADO,  
POBLANOS ON SPRING MIX AND ROMAINE. WITH  
ROASTED RED PEPPER 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. \$17.<sup>25</sup>

**POUTINE**

A CANADIAN CLASSIC, CRISPY FRIED FRENCH  
FRIES, HOUSE MADE BROWN GRAVY AND FRESH  
CHEESE CURDS. \$12  
ADD PORK + \$4

**BACON AND WHITE CHEDDAR**

**MAC & CHEESE**

CREAMY AND RICH TILLAMOOK WHITE CHEDDAR  
AGED TWO YEARS, TOPPED WITH BACON  
CRUMBLES & TOSSED WITH CAVATAPPI. \$16

**SMOKED GORGONZOLA AND PEACH**

**LINGUINE**

LINGUINE TOSSED IN WHITE WINE AND BUTTER  
SAUCE, WITH BACON, SMOKED APPLEWOOD  
GORGONZOLA, ARUGULA, AND PEACHES. \$13.  
ADD GRILLED OR BLACKENED CHICKEN BREAST  
\$6 OR GRILLED OR BLACKENED WILD SOCKEYE  
SALMON \$7