

Lounge Menu

Soup/Salad

ADD GRILLED OR BLACKENED CHICKEN BREAST TO ANY SALAD \$7.⁵⁰
ADD GRILLED OR BLACKENED STEELHEAD TO ANY SALAD \$8.⁵⁰
ADD GRILLED OR BLACKENED SHRIMP TO ANY SALAD \$7.⁵⁰ (3) / \$15 (6)

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 \$6 /BOWL \$9

TCB CAESAR

GRILLED HEARTS OF ROMAINE TOPPED WITH PARMESAN, CROSTINI AND HOUSE MADE CAESAR DRESSING. \$12

SPRING MIX SALAD GF

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$15

GREEN GARDEN SALAD GF

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES WITH CHOICE OF DRESSING. (RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, GREEN CURRY VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$9

GREEK SALAD GF

ROMAINE, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$14

Entrée Salads & Small Plates

PEACH BURRATA CAPRESE GF

BURRATA CHEESE WITH PEACHES AND BASIL DRIZZLED WITH BALSAMIC REDUCTION. \$15.⁵⁰

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. \$18.⁵⁰

BLACKENED SHRIMP SALAD GF

BLACKENED SHRIMP ON A BED OF CRISP ROMAINE & SPRING MIX TOSSED IN GREEN CURRY VINAIGRETTE, TOPPED WITH CARROTS, TOASTED COCONUT AND ROASTED PEANUTS. \$18.⁵⁰

Entrée Salads & Small Plates

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, BALSAMIC VINAIGRETTE AND TOPPED WITH CRISPY FRIED SHALLOTS. \$21

BLACKENED CHICKEN & BRIE SALAD GF

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$16.⁷⁵

PULLED PORK ENCHILADAS

HOUSE BRAISED 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. \$18

PORTUGUESE CLAMS GF

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$18

STEAMED MUSSELS GF

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC AND SHALLOT JUS. \$17

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSE MADE TARTAR AND COCKTAIL SAUCE. \$15.⁵⁰

FISH TACOS GF

TWO TACOS SERVED ON CORN TORTILLAS WITH CATCH OF THE DAY, CABBAGE SLAW, PICO DE GALLO, AVOCADO AND SRIRACHA CHIPOTLE SAUCE. \$16

FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE AND FRENCH FRIES. \$16.⁵⁰

NACHOS GF

FRESH FRIED TORTILLA CHIPS TOPPED WITH HOUSE SMOKED PULLED PORK, BLACK BEANS, SHREDDED CHEDDAR-JACK CHEESE AND GREEN ONIONS, SERVED WITH FRESH RED AND GREEN SALSA. \$15

Small Plates Continued

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSE MADE BROWN GRAVY AND FRESH CHEESE CURDS. \$12 ADD PULLED PORK \$5

CHIPS & SALSA GF

FRESH FRIED CORN TORTILLA CHIPS WITH FRESH RED AND GREEN SALSA. \$5.⁵⁰

Burgers

**SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD
(RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, GREEN CURRY VINAIGRETTE, AND LEMON HERB VINAIGRETTE)**

TCB BURGER

SEASONED GROUND BEEF PATTY, GORGONZOLA, BACON, CARAMELIZED ONIONS AND HONEY-CHIPOTLE MAYO ON A BRIOCHE BUN. \$16.⁷⁵

AMERICAN CLASSIC

1/2LB AMERICAN WAGYU BURGER PATTY WITH LETTUCE, TOMATO, RED ONION, THOUSAND ISLAND DRESSING AND YOUR CHOICE OF SWISS, AMERICAN OR CHEDDAR CHEESE ON A BRIOCHE BUN. \$16.²⁵

ROOT VEGETABLE BURGER (VEGETARIAN)

SEVEN KINDS OF ROOTS, WALNUTS AND SPICES, BREADED AND FRIED ON A BRIOCHE BUN WITH JALAPENO AIOLI, PICKLED RED ONIONS, SPINACH AND GOUDA CHEESE. \$16.²⁵



AT CITY BEACH

58 BRIDGE ST. SANDPOINT, ID 83864

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WWW.TRINITYATCITYBEACH.COM

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