

# Trinity at City Beach

## Lunch Menu

### *Soup/Salad*

ADD GRILLED OR BLACKENED CHICKEN BREAST TO ANY SALAD \$7.<sup>50</sup>

ADD GRILLED OR BLACKENED STEELHEAD TO ANY SALAD \$8.<sup>50</sup>

ADD GRILLED OR BLACKENED SHRIMP TO ANY SALAD \$7.<sup>50</sup> (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, CROSTINIS AND HOUSE MADE CAESAR DRESSING. \$12

#### **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 AND LEMON HERB VINAIGRETTE). \$9

#### **GREEK SALAD GF**

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

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

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

### *Entrée Salads*

#### **BLACKENED CHICKEN & BRIE SALAD GF**

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$16.<sup>75</sup>

#### **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

#### **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.<sup>50</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, GREEN CURRY VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$17

#### **BLACKENED SHRIMP SALAD GF**

BLACKENED SHRIMP ON A BED OF CRISP ROMAINE AND SPRING MIX TOSSED IN GREEN CURRY VINAIGRETTE, TOPPED WITH CARROTS, TOASTED COCONUT AND ROASTED PEANUTS. \$18.<sup>50</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,  
SIDE SALAD OR PEA SALAD

### **TRINITY BLT**

TOASTED SOURDOUGH BREAD LAYERED GENEROUSLY WITH BACON, LETTUCE, TOMATOES AND CHIPOTLE PESTO MAYO. \$12 ADD AVOCADO \$2

### **TCB CLUB SANDWICH**

ROASTED TURKEY, HAM, SWISS AND CHEDDAR CHEESE, LETTUCE, TOMATO, BACON AND AVOCADO, SERVED ON TOASTED SOURDOUGH WITH ROASTED GARLIC BLACK PEPPER AIOLI. \$16.<sup>50</sup>

### **PASTRAMI REUBEN**

SLICED SMOKED PASTRAMI, SAUERKRAUT AND SWISS ON TOASTED RYE WITH THOUSAND ISLAND DRESSING. \$15

### **TCB PRIME RIB FRENCH DIP**

TENDER PRIME RIB SHAVED AND DIPPED IN HOT AU JUS WITH CARAMELIZED ONIONS, FONTINA CHEESE AND HORSEY CREAM SAUCE ON A TOASTED HOAGIE. \$18

### **BLACKENED STEELHEAD SANDWICH**

BLACKENED STEELHEAD, LETTUCE, TOMATOES AND RED ONIONS ON TOASTED SOURDOUGH WITH JALAPENO AIOLI. \$16.<sup>50</sup>

### **TCB BURGER**

SEASONED GROUND BEEF PATTY, GORGONZOLA, BACON, CARAMELIZED ONIONS AND HONEY-CHIPOTLE MAYO ON A BRIOCHE BUN. \$16.<sup>75</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 BRIOCHE BUN. \$16.<sup>25</sup>

### **ROOT VEGETABLE BURGER**

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.<sup>25</sup>

## *Lunch Entrees*

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

### **TOMATO AND PESTO TORTELLONI**

FIVE CHEESE BLEND, SPINACH AND ROASTED GARLIC STUFFED TORTELLONI, SAUTÉED WITH MUSHROOMS IN A HOUSE MADE MARINARA WITH BASIL PESTO. \$16.<sup>50</sup>

### **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

### **POUTINE**

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

ADD PORK + \$5

### **CAJUN MAC & CHEESE**

CREAMY AND RICH BLEND OF FONTINA, CHEDDAR AND PARMESAN CHEESES WITH TRINITY, GARLIC AND ANDOUILLE SAUSAGE. TOSSED WITH CAVATAPPI AND CAJUN SPICES. \$16  
\*ADD GRILLED OR BLACKENED CHICKEN BREAST \$7