

SNACKS

SMOKED TROUT MOUSSE ON TOASTED BRUSCHETTA, PICKLED ONIONS • 10

CHEESE PLATE

SERVED WITH MEMRIBIO AND FRESH FRUIT • 15

FRENCH ONION SOUP

TRADITIONAL STYLE BEEF BROTH
WITH CARMELIZED ONION, CROSTINI AND GRUYERE • 7

ROASTED BEETS

BEEF ORANGES AND FRESH FIGS
WITH GOAT CHEESE CROQUETTES ON ARUGULA • 12

OYSTERS • M/P MARINATED OLIVES • 6 FRIED GREEN BEANS • 8

APPETIZERS

MEZZE PLATE

HUMMUS, BABA GHANOUSH, OLICES, ROASTED BEETS WITH PITA • 12

MUSHROOM RAGOUT

SERVED OVER CRISPED POLENTA CAKES • 10

STUFFED MUSSELS

HALF SHELL IN ALMOND, GARLIC AND PARSLEY BUTTER • 9

MOULES FRITES

CLASSIC WHITE WINE BROTH WITH HERBS • 14

FISH & CHIPS

LIGHTLY FRIED TILAPIA WITH FRIES AND VINEGAR • 14

SALADS

ARUGULA SALAD

FOURME D'AMBERT, CANDIED WALNUTS, ROASTED BEETS, PEAR,
WITH WALNUT VINAIGRETTE • 14

TOFU NICOISE

PAN-SEARED TOFU, FRESH GREENS, CHERRY TOMATO, FINGERLING POTATOES,
RED PEPPER, OLIVE, GREEN BEANS • 16

CHICKEN PAILLARD

SEARED CHICKEN BREAST, FRESH GREENS, TARRAGON LEMON JUS • 14

THE TRIX SALAD

GRILLED CHICKEN, BABY SPINACH, PUMPKIN, CHERRY TOMATO,
PINENUT, GOAT CHEESE WITH BALSAMIC REDUCTION AND OLIVE OIL • 25

ENTREES

GRILLED VEGETABLES

MEDITERRANEAN STYLE.: ZUCCHINI, EGGPLANT, PEPPERS, ONIONS
SERVED WITH HUMMUS & PITA • 15

SEA SCALLOPS & FOIE GRAS

LOCALLY SOURCED PAN-SEARED FOIE GRAS AND SCALLOP
DRIZZLED WITH BEET REDUCTION • 25

YELLOW FIN TUNA

ROSEMARY CRUSTED TUNA STEAK IN RED BELL PEPPER EMULSION • 22

SALMON FILET

7 OZ. PAN-SEARED FILLET OVER CREAMY ASPARAGUS RISOTTO • 21

PORK CHOP

GRILLED WITH ROAST ACORN SQUASH, SAUTEED BABY BOK CHOY
IN PINEAPPLE GINGER SAUCE • 24

LAMB CHOP

ROASTED FINGERLING POTATOES, RATATOUILLE, FRESH GREENS • 26

STEAK FRITES

11 OZ NEW YORK STRIP SERVED WITH FRITES AND SALAD • 26

BRICK CHICKEN

HERBED GRILLED CHICKEN OVER SPAETZLE AND CIPPOLINI ONION • 21

THE TRIX BURGER/VEGGIE BURGER

CLASSIC GROUND CHUCK/BLACK BEAN BURGER
WITH LETTUCE, TOMATO, PICKLE, ONION, FRITES AND SALAD • 13

DESSERT

PANNA COTTA

FONDANT

CHOCOLATE SUICIDE