

Lunch - \$15

Please choose two courses

\$19 for three courses

1ST COURSE

BRUSSELS SPROUTS

Pan Seared, Burgers' Smokehouse Bacon, Dried Apricot, Toasted Almond, Cranberry Compote

SALMON CHOWDER

Thyme Gourgeres, Paprika Oil, Fresh Herbs

CAPONATA BRUSCHETTA

Roasted Eggplant & Squash, Tomato, Olive, Toasted Brioche, Ricotta, Balsamic Drizzle

ENTRÉE COURSE

ROMAINE & KALE with GRILLED CHICKEN

Grilled Romaine, Chopped Kale, Honey Roasted Pecan, Pickled Apple, Shaved Manchego, Warm Cider

Vinaigrette, Grilled Campo Lindo Farms Chicken Breast

KIM CRAWFORD, Sauvignon Blanc, Marlborough \$10.75

FRIED CHICKEN SANDWICH

Buttermilk Brined, Breaded and Fried Camp Lindo Farms Chicken, Nashville Style Hot Sauce, Poppy Seed

Slaw, Sweet Pickle, Sesame Bun, Pomme Frites

MARK WEST, Pinot Noir, California \$8.50

MAC DADDY

Voted KC's Best Mac & Cheese! Creamy Gourmet Mac & Cheese With Bacon, Green Onion, Bell Pepper,

Cherry Tomatoes, Bel Paese, Fontina & Romano Cheeses

KING ESTATE, Pinot Gris, Oregon \$9.25

TRIO BURGER

House Ground Choice Steak Burger, Smokehouse Bacon, Roma Tomato, Bibb Lettuce, Caramelized Onion, House Dill Pickle, Choice: Cheddar, Swiss, Blue or Smoked Gouda. Sesame Bun, Pomme Frites

SAVED, Red Blend, California \$11

CHICKEN SALAD SANDWICH

Roasted Campo Lindo Farms Chicken, Lightly Spiced Aioli, Green Onions, Roma Tomato, Roasted

Almonds, Bibb Lettuce, Cheddar, Croissant, Fresh Fruit

SONOMA-CUTRER, Chardonnay, Russian River Valley \$12

DESSERT COURSE

GOOEY CHOCOLATE BUTTER CAKE

Vanilla Bean Ice Cream, Toasted Pecan, Caramel Crème Anglaise

SPICED ORANGE BREAD PUDDING

Housemade Sweet Brioche, Cranberries, Toasted Pecan, Apple Butter, Vanilla Bean Ice Cream

Dinner - \$33

1ST COURSE

BRUSSELS SPROUTS

Pan Seared, Burgers' Smokehouse Bacon, Dried Apricot, Toasted Almond, Cranberry Compote

TRIO WEDGE SALAD

Iceburg, Burgers' Bacon, Pickled Shallot, Chive, Blue Cheese Buttermilk Dressing

SALMON CHOWDER

Thyme Gourgeres, Paprika Oil, Fresh Herbs

CAPONATA BRUSCHETTA

Roasted Eggplant & Squash, Tomato, Olive, Toasted Brioche, Ricotta, Balsamic Drizzle

ENTRÉE COURSE

SHORT RIBS

12 hour Braised Beef Short Ribs, Roasted Cauliflower Risotto, Braised Carrot, Pan Jus

SAVED, Red Blend, California \$11

STUFFED ACORN SQUASH

Roasted Acorn Squash Stuffed with Pulled Pork. Pickled Apple, Dried Cranberry, Grilled Brioche, Cider Reduction

JOEL GOTT, Cabernet Sauvignon, California \$11

TROUT

Ruby Red Rainbow Trout, Stewed Red Lentils, Pearl Onion, Fried Sunchokes, Hazelnut

ALTA LUNA, Pinot Grigio, Italy \$9

MAC DADDY Voted KC's Best Mac & Cheese! Creamy Gourmet Mac & Cheese With Bacon, Green Onion, Bell Pepper, Cherry Tomatoes, Bel Paese, Fontina & Romano Cheeses

KING ESTATE, Pinot Gris, Oregon \$9.25

SEAFOOD LASAGNA

Shrimp, Crab & Bay Scallops with Fontina and Ricotta, Wilted Greens with Burgers' Smokehouse Bacon with Marinara

SONOMA-CUTRER, Chardonnay, Russian River Valley \$12

DESSERT

COURSE GOOEY CHOCOLATE BUTTER CAKE

Vanilla Bean Ice Cream, Toasted Pecan, Caramel Crème Anglaise

SPICED ORANGE BREAD PUDDING

Housemade Sweet Brioche, Cranberries, Toasted Pecan, Apple Butter, Vanilla Bean Ice Cream