



TRIBROOK

Lunch Menu

SOUP AND SALAD

Add to Salads: Chicken 4, Steak 5, Shrimp 6, Salmon 6

Honduran Corn Bisque **V**

Roasted corn simmered with cream and spices garnished with tomatoes
Cup 4/Bowl 6
Add grilled cheese 5

The House **V**

Mixed greens, cucumber, carrot, onion, tomato and your choice of dressing
Side 5/ Entree 8

The Grilled Strawberry Romaine **V**

Grilled romaine hearts, onions, pecans, strawberries, feta, and lemon and basil vinaigrette 10

Caesar Salad **V**

Romaine hearts, croutons, Parmesan, lemon, and classic Caesar Side 5/ Entree 8

Burrata Salad **V**

Oven-roasted Burrata, served over toasted baguette with heirloom tomato salad and basil pesto 12

Spinach Cobb Salad

Cucumber, onion, tomato, egg, bacon, chicken, avocado, served over baby spinach and apple crisps and dijon-basil dressing 11

SHAREABLES

Hot Bavarian Pretzel **V**

Soft baked pretzel, with a choice of salted and stone-ground mustard or cinnamon sugar 9

Asian Coconut Shrimp

Panko battered and fried, served with a sweet Asian dipping sauce 14

Sicilian Flatbread **V**

Charred flatbread topped with heirloom tomatoes, herbed cheese, and spinach 10

Blue Corn Nachos

Our version of classic nachos, blue corn tortilla, garnished with fresh pico de gallo, lettuce and smoky queso 8

Blackened Scallops

Blackened scallops served over corn puree and chipotle butter 12

HANDHELDS

with your choice of traditional or sweet potato fries or onion rings

The Bogey Burger

8 oz. Grass-fed beef burger, served with your choice of toppings and cheese 13

Spinach Florentine Panini

Spinach, tomato and soft, herbed cheese served on toasted baguette 11.50
Add chicken 1.50

Reuben

Corned beef served with sauerkraut, swiss cheese, and homemade thousand islands dressing on marble rye 13

Hot Dog

Plain or served with your choice of chili, cheese, relish or sauerkraut 10.50

Ranch Chicken BLT

Crispy fried chicken served on ciabatta bread with bacon, tomatoes, lettuce, and cheddar 11

Cuban Pork Sandwich

Marinated medallion of pulled pork and ham on French bread grilled with grainy mustard pickles and Swiss cheese. 10.50



Dinner Menu

MAIN ENTREES

Lemon Rosemary Salmon

6-ounce Grilled Atlantic Salmon with Charred Corn, Roasted Brussels Sprouts, and Chipotle Butter 27

Filet Mignon

8 oz. Angus beef grilled to taste, served over garlic mashed potatoes, with asparagus and Bearnaise sauce 34

Add Lobster 7

Blackened Red Snapper

Blackened snapper, pan-seared and served over charred tomato and corn ragout with green beans and lobster butter sauce 29

Grilled Pork

Hand-cut pork loin, grilled and served over spinach and mashed potatoes, topped with Dill Butter Sauce 25

Curried Quinoa and Charred Veg Bowl **V GF**

Chefs' selection of charred vegetables, tossed with quinoa, and Curry aioli 19

Charred Flatiron

Flatiron steak charred to perfection served with mashed potatoes, asparagus, and horseradish mustard sauce 27

Add Scallops for 6

Chicken Burrata

Scallopine of chicken, pan-seared, oven-roasted to perfection with roasted tomatoes and Burrata Cheese. Served over sauteed Spinach and Cauliflower Gnocchi 26

Pasta Alfredo

Farfalle pasta with creamy Alfredo sauce 12
Seasonal Vegetables 3 Chicken 6

SIDES

Fries

traditional or sweet potato 3

Mashed Potatoes 3

Sautéed Mushrooms 4

Asparagus 4

Sautéed Green Beans 4

Onion Rings 3

Red Lentil Penne 3

DESSERT

Cheesecake

Rich, smooth, and creamy, served with whipped cream 7

Chocolate Torte

Rich and dense flourless chocolate cake 7

Berry Crisps

Berries layered with sweet crumble, baked, topped with cream. 6

A la mode 8