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Trio's Restaurant

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Menu Prices — October 24, 2026

Trio's Restaurant menu with prices in United States, updated August 2024:
58 items across 8 categories, prices from $0.65 to $56.25.

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Trio's Restaurant Menu with Prices (United States)

Trio's Restaurant menu with prices in United States, updated August 2024: 58 items across 8 categories, prices from $0.65 to $56.25. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/trios-restaurant

Menu categories: Appetizers · Salads · For the Kids · Desserts · Refreshing Beverages · Lunch Entrees · Sandwiches · Dinner Entrees

Appetizers

ITEM	PRICE
Spicy Spinach Dip and Pita Crisps Our signature appetizer with tomato, onion, spinach, jalapeño, & cheeses served with lemon pepper & cumin seasoned pita...	**$10.00**
The Best Hot Crab Dip With cheeses, artichoke hearts, spinach & old bay seasoning... Served piping hot with crostini.	**$18.75**
Mediterranean Tapenade Sun-dried tomatoes, artichoke hearts, feta, pine nuts, ancho chiles, scallions served with lahvosh crisps.	**$13.00**
Guacamole Avocado, onion, fresh jalapeno, cilantro, lime - served with tortilla chips seasonal.	**$15.00**
Warm Brie with Mango Chutney and Almonds Served with green apple slices and water crackers.	**$15.00**
French Fries They're fries. They're not fancy. They are hand-cut, though, and seasoned nicely. Sometimes you just need some fries.	**$4.50**
Boiled Shrimp in the Shell (1/4 Pound) With our zesty cocktail & remoulade sauces.	**$12.00**
Boiled Shrimp in the Shell (1/2 Pound) With our zesty cocktail & remoulade sauces.	**$22.50**
SOUP: MEXICAN CORN CHOWDER (Cup) corn, onion, garlic, vegetable stock, chipotle pepper - cilantro, cotija, sour cream garnish	**$6.25**
SOUP: MEXICAN CORN CHOWDER (Bowl) corn, onion, garlic, vegetable stock, chipotle pepper - cilantro, cotija, sour cream garnish	**$7.50**
Mexican Corn Chowder (Cup) corn, onion, garlic, vegetable stock, chipotle pepper - cilantro, cotija, sour cream garnish	**$6.25**
Mexican Corn Chowder (Bowl) corn, onion, garlic, vegetable stock, chipotle pepper - cilantro, cotija, sour cream garnish	**$7.50**
Classic Hummus With soft pita.	**$7.50**
Loaded Hummus Topped with kalamata olives, feta, cucumber & tomato - with soft pita.	**$11.25**

Salads

ITEM	PRICE
Peck's Special Salad (Small) Leaf and romaine, roasted pulled chicken breast, toasted almonds and bacon dressed with the original vinaigrette from th...	**$10.00**
Peck's Special Salad (Large) Leaf and romaine, roasted pulled chicken breast, toasted almonds and bacon dressed with the original vinaigrette from th...	**$16.25**
Caesar Salad (Small) Romaine, housemade caesar dressing, parmesan and croutons. Add a protein if you like: grilled chicken, wild-caught salmo...	**$8.75**
Caesar Salad (Large) Romaine, housemade caesar dressing, parmesan and croutons. Add a protein if you like: grilled chicken, wild-caught salmo...	**$11.25**

ITEM	PRICE
Trio's Chicken Salad Plate Our own delicious fresh chicken salad with tarragon, red onion, and walnuts, served with housemade banana nut bread and...	**$15.50**
Scoop of Trio's Chicken Salad A scoop-size serving of our own delicious fresh chicken salad with tarragon, celery, red onion, and walnuts.	**$8.75**
House Salad Organic Arkansas-grown field greens dressed with your choice of trio's house vinaigrette or our classic buttermilk ranch...	**$7.50**
Seasonal Fresh Fruit Fruits vary by season. Golden pineapple, melons, berries	**$4.50**
Trio's Chicken Salad Plate with Fresh Fruit Our own delicious fresh chicken salad with tarragon, red onion, and walnuts, served with housemade banana nut bread and...	**$16.75**
Side of Buttermilk Ranch Dressing Sometimes you just want some ranch, amiright? 2 oz cup.	**$0.65**

For the Kids

ITEM	PRICE
Kid's Quesadilla Flour tortillas griddled with Monterrey jack and cheddar cheese - with sour cream & guacamole on the side.	**$6.50**
Chicken Tenders and Fries 3 crispy chicken tenders with our hand-cut fries... With a side of ketchup.	**$10.50**
Pasta Alfredo (ONLY AVAILABLE AFTER 5 PM) Rich and creamy fettuccine pasta dish.	**$6.50**
Say Cheese Melted American cheese on white bread (toasted or grilled) -- served with chips and a pickle.	**$6.50**

Desserts

ITEM	PRICE
Banana Delight Pecan shortbread crust, whipped cream cheese filling, vanilla pudding, sliced bananas, whipped cream topping with pecans...	**$10.50**
Key Lime Pie Graham cracker crust, tart lime custard filling, whipped cream topping	**$10.50**
Raspberry Cream Pie Whipped cream cheese filling with raspberry puree topping in a graham cracker crust	**$10.50**
Chocolate Mousse Cake Indulge in this flourless chocolate cake with a layers of chocolate mousse and whipped cream.	**$10.50**

Refreshing Beverages

ITEM	PRICE
Soft Drink Fizzy drink to quench your thirst.	**$3.75**
Iced Tea Brewed to perfection, a refreshing drink to quench your thirst.	**$3.75**
Sweet Tea Y'all like it sweet? We'll stir in some simple syrup.	**$3.75**

Lunch Entrees

ITEM	PRICE
Chicken Enchiladas Two corn tortillas filled with chicken, monterey jack cheese and mild green chiles, featuring a tangy tomatillo-cilantro...	**$20.00**
Shrimp Enchiladas Two corn tortillas filled with chicken, monterey jack cheese and mild green chiles, featuring a tangy tomatillo-cilantro...	**$21.25**
Quiche Lorraine Pastry crust filled with a fluffy egg custard with bacon & Swiss cheese. Served with fresh fruit or our house salad.	**$17.25**
Greek Quiche Pastry crust filled with an egg custard with spinach, feta, tomato & onion.	**$17.25**

Sandwiches

ITEM	PRICE
Duke of Windsor Sandwich sliced turkey, melted cheddar, crisp bacon, grilled pineapple, and mango chutney on sourdough bread.	**$16.25**
Chicken Milano Sandwich Grilled chicken breast with sautéed mushrooms, sun-dried tomatoes, and provolone cheese with basil mayonnaise on a hoagi...	**$16.25**
Kobe Burger grilled Kobe beef burger, perfectly seasoned and served on a brioche bun with roasted garlic aioli, tomato, cheddar chee...	**$21.00**
South of the Border Sandwich Sliced turkey breast, avocado, pepper jack cheese, mayonnaise, lettuce, tomato and onion on 12-grain bread.	**$16.25**
Trio’s Chicken Salad Sandwich Trio’s own delicious fresh chicken salad with tarragon and walnuts on 12-grain bread with lettuce and mayonnaise.	**$16.25**
Primavera Sandwich Avocado, sunflower seeds, provolone cheese, carrots, tomato, cucumber, onion, local Rainbow Mix microgreens & mayo on 12...	**$16.25**

Dinner Entrees

ITEM	PRICE
Chicken Enchiladas Two corn tortillas filled with chicken, monterey jack cheese and mild green chiles, featuring a tangy tomatillo-cilantro...	**$21.00**
Shrimp Enchiladas Gulf shrimp and monterey jack cheese in a flour tortilla topped with jalapeno-spiked cream and chipotle pepper sauces; g...	**$23.00**
Kobe Burger Grilled kobe beef burger, perfectly seasoned and served on a brioche bun with roasted garlic aioli, tomato, cheddar chee...	**$21.00**
Voodoo Pasta A scrumptious concoction of chicken, gulf shrimp, and andouille sausage in a garlic alfredo sauce with sun- dried tomato...	**$24.25**
Thai Style Shrimp Curry Gulf shrimp simmered in a savory coconut milk sauce with garlic, thai red curry seasonings, fresh basil and mint served...	**$23.75**
DINNER APPETIZER SPECIAL: All Decked Out Whipped Ricotta whipped ricotta & parmesan cheese garnished with pomegranate seeds, crushed pistachios, micro basil and honey & herb bal...	**$16.00**
DINNER SALAD SPECIAL: Beet Carpacio and Arugula very thinly sliced roasted beets. burrata, pomegranate seeds, pistachios, hisbiscus dust and arugula dressed in a champa...	**$16.00**
SPECIAL: Classic Beef Tenderloin Black Angus premium 8-ounce beef tenderloin grilled and finished with our demi-glace ~ Driftwood Farms mushroom risotto...	**$56.25**
SPECIAL: Rainbow Crêpes (vegetarian) a trio of crêpes filled with roasted butternut squash, roasted poblano chiles, charred corn and Manchego cheese finished...	**$30.00**

ITEM	PRICE
SPECIAL: Capi’s Vegan Guiso de Quinoa a South American stew of many of our favorite things including fire roasted tomatoes, corn, black beans, new potatoes, q...	**$30.00**
SPECIAL: Decadent Lobster Fettucine luscious 4-ounce lobster tail along with knuckle and claw meat served over fettucine in a rich vodka cream sauce with sh...	**$55.00**
SPECIAL: N.Y. Strip Bordelaise 12 ounce premium marinated New York Strip grilled and finished with a classic French Bordelaise sauce, a dollop of whip...	**$40.00**
SPECIAL: Chorizo Tacos three Mexican chorizo & grilled pineapple tacos with onion & cilantro in white corn tortillas with sides of avocado-toma...	**$27.50**