

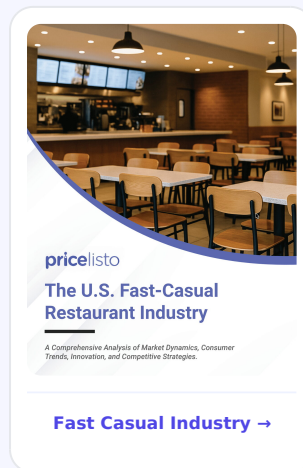


Trio's Restaurant

Trio's Restaurant

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

ITEM	PRICE
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

ITEM	PRICE
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
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

ITEM	PRICE
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