

# TriosDusk

Seasonal • Local • Sustainable

## starters

<b>Trios Shrimp Bing</b> Shaved fennel slaw, grilled shrimp	<b>17</b>	<b>Snap Pea &amp; Grilled Asparagus Salad</b> Roasted Patty Pan, poppy seed & tarragon vinaigrette, feta	<b>13</b>
<b>Sweet Potato Gnocchi Poutine</b> Roasted mushroom, chive ricotta, red wine jus	<b>15</b>	<b>Mamma Parkers Meatballs</b> Marinara, shaved grana Padano, garlic toast	<b>15</b>
<b>Spring Harvest Salad</b> Baby lettuce blend, asparagus, strawberry, almond, citrus vinaigrette	<b>10</b>	<b>Serrano Ham Flatbread</b> Stone baked naan, ricotta, shaved asparagus, marinated olives	<b>15</b>
<b>Minestrone Verde Soup</b> Fava Bean, fennel, navy bean, macaroni, basil puree	<b>9</b>	<b>Aged Cheddar and Chive Biscuits</b> House churned Chipotle honey butter	<b>9</b>

## pans & grill

<b>Lobster &amp; Shrimp Cappelini</b> Heirloom cherry tomato stew, grana padano, garlic toast	<b>29</b>	<b>Grilled Canadian Prime Beef Fillet</b> Smashed yukon, veggies, red wine jus	<b>39</b>
<b>Hanger Steak Salad Stack</b> Iceberg, red kale, fingerling potato, egg, chickpea, veggie packed, greek yogurt & dill dressing	<b>26</b>	<b>Crispy Skinned 1/2 Cornish Hen</b> Duck fat fingerlings, grilled asparagus, veggies, thyme jus	<b>32</b>
<b>Cast Iron Ratatouille</b> Chickpea salad, garlic butter baguette	<b>21</b>	<b>Grill Masters Board For Two</b> Garlic butter hanger steak, piri chicken breast, atlantic salmon, macaroni salad, cheddar & chive biscuits, veggies	<b>60</b>
<b>Macro Bowl</b> Basmati, red lentil, super seed crunch, pickled veggies, avocado, Lemon grass & chili aioli	<b>21</b>	<b>Pan Seared Gindara Sablefish</b> Coconut stewed red lentil, wilted rainbow chard, veggies	<b>34</b>
	<b>Crispy Chili Tofu 21</b>		
	<b>Grilled Salmon 24</b>		
<b>Market Fish 30</b> Chef crafted, seasonal		<b>Chimi Churri Grilled Chicken</b> Farro pilaf, kalamata, veggies	<b>24</b>

## TriosBar

White		Red		Ontario Craft Beer & Cider	
<b>Chardonnay</b> Jackson Triggs, CAN	<b>13</b>	<b>Merlot</b> Jackson Triggs, CAN	<b>13</b>	<b>9</b>	<b>9</b>
<b>Chardonnay</b> Ravenswood, US	<b>15</b>	<b>Cabernet Sauvignon</b> Blackstone, US	<b>14</b>	SBDL Blood Orange Saison	Collective Arts Apple Cider
<b>Pinot grigio</b> Ruffino, IT	<b>14</b>	<b>Cotes du Rhones</b> Dom. St. Michel, FR	<b>15</b>	Flying Monkey Antigravity Lager	
<b>Sauvignon blanc</b> Nobilo, NZ	<b>17</b>	<b>Chianti</b> Ruffino, IT	<b>15</b>	MacLean's Lazy Hazy IPAzy	
<b>Riesling</b> Henry of Pelham, CAN	<b>14</b>	<b>Pinot noir</b> Mark west, US	<b>17</b>	Steam Whistle Pilsner	
<b>Sauvignon Blanc</b> Dona Paula, AR	<b>15</b>	<b>Malbec</b> La Linda, AR	<b>14</b>	GLB Red Leaf Lager	
		<b>Shiraz</b> Six Rows, AU	<b>15</b>	GLB Octopus Wants to Fight IPA	
				Cowbell Absent Landlord	
				<b>Cocktails 16</b>	
				Canadian in Manhattan	
				Canadian Whisky and Spiced Sweet Vermouth	
				Maple Old Fashioned	
				Canadian Whisky, Angostura Bitters and Maple Syrup	
				Canadian Mule	
				Canadian Whisky, Ginger Puree, Lemonade and Soda Water	
				Ontario Sunrise	
				Canadian Whisky, Crème de Cassis Orange Juice and Grenadine	



Executive Chef Abraham Garcia | Restaurant Chef Matthew Parker

Before placing your order, please alert your server to any food allergy or special dietary need.



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