



TRINITY PLACE

LOBSTER BISQUE

CRÈME FRAICHE

10

SOUP OF THE DAY

9

BABY GREENS

BALSAMIC DRESSING

8

DUO OF TARTARES

SUSHI GRADE AHI TUNA – SOY-SESAME DRESSING

KING SALMON – WASABI-GINGER DRESSING

CUCUMBER SALAD, HIJIKI SEAWEED SALAD, FLATBREAD

15

OYSTERS

SEASONAL OYSTERS ON THE HALF SHELL, MIGNONETTE DRESSING, COCKTAIL SAUCE

2.75 EACH

(MINIMUM OF 4)

STEAK TARTARE

HAND CUT BEEF TENDERLOIN, MUSTARD VINAIGRETTE

CAPERS, SHALLOTS, PARMESAN CHEESE

14

ROASTED ONION TART

CARAMELIZED SWEET ONIONS, GRUYERE, CRÈME FRAÎCHE

10

HOUSE CURED SALMON

CITRUS AND OLIVE OIL CURED SALMON, FENNEL SALAD

12

CHARCUTERIE

JAMON SERRANO CURED HAM, COUNTRY PATE, SAUCISSON SEC

SAUCISSON D A'IL

15

CAESAR SALAD

HEARTS OF ROMAINE, HERB CROUTONS, SHAVED PARMESAN CHEESE

10

ADD CHICKEN 15

TRINITY CHEESE PLATE

A DAILY SELECTION OF IMPORTED AND DOMESTIC ARTISANAL CHEESES

15

SPRING SALAD

WHITE AND GREEN ASPARAGUS, FAVA BEANS, PICKLED RAMPS

BUTTER LETTUCE

12

ASIAN COD CAKES

APPLE-JICAMA-CUCUMBER SALAD, SWEET CHILI SAUCE

12



TRINITY PLACE

ENTREES

HOUSE MADE HERB GNOCCHI

WILD MUSHROOMS, ASPARAGUS, FAVA BEANS, RAMPS
PORCINI-CREAM SAUCE
18

LINGUINE PASTA

ROCK SHRIMP, BASIL
TOMATO-SAFFRON SAUCE
20

DUCK CONFIT WITH ENGLISH PEA AND BACON

ASPARAGUS, MELTED LEEKS, PARMESAN REGGIANO, PORCINI JUS
20

THE TRINITY KOBE BURGER

PRIME GROUND KOBE BEEF
RED ONION CHUTNEY, CHOICE OF CHEESE
16

LOBSTER BLT

TENDER LOBSTER MEAT, SMOKED COUNTRY BACON, OVEN ROASTED TOMATOES
ON ONION BRIOCHE, SHAVED FENNEL WATERCRESS SALAD
20

COBB SALAD

ROAST CHICKEN BREAST, SMOKED COUNTRY BACON, OVEN ROASTED TOMATO
AVOCADO, GORGONZOLA DOLCE, HARD COOKED EGG, CHAMPAGNE VINAIGRETTE
16

AHI TUNA AND SOBA NOODLE SALAD

PEPPER CRUSTED AHI TUNA, SOBA NOODLES, PICKLED CARROT AND DAIKON RADISH, SCALLION,
CUCUMBER, EDAMAME, SOY SESAME DRESSING
12/20

HOUSE HERB ROASTED TURKEY SANDWICH

OVEN ROASTED TOMATOES, ROASTED GARLIC MAYO,
PICKLED RED ONION, SHREDDED ROMAINE
ON A WARM SESAME BRIOCHE BUN
BABY ARUGULA SALAD
15

BEEF AND GUINNESS PIE

TENDER BRAISED BEEF CHUCK, CARROTS, MUSHROOMS
PARMESAN MASHED POTATO, PUFF PASTRY CAP
17

"BANH MI" VIETNAMESE PORK SANDWICH

ROAST LOIN OF PORK, GARLIC SAUSAGE, PICKLED CARROT AND DAIKON RADISH
CUCUMBER, CILANTRO, PICKLED JALAPENOS
SOY MAYO ON A SOFT BAGUETTE
BUTTER LETTUCE OR HOME FRIES
16

JUMBO BLACK BASS

BRAISED WHITE AND GREEN ASPARAGUS, ROASTED MARBLE POTATOES
WARM LITTLE NECK CLAM VINAIGRETTE
26

EXECUTIVE CHEF DONAL CROSBIE

A 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE