

Effective February 1, 2025

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We DO NOT surcharge debit cards.



Trio

TAVERN & GRILL

Trio adds a service charge (gratuity) automatically to parties of 8 or more.

Trio adds a 10% auto-gratuity to take out orders.



Love your meal? Buy the hardworking kitchen staff a drink after their shift. Just tell your server! \$10/\$20

We prepare our food from scratch and cook to order, so please be patient if it takes a little longer than you expect. We are committed to serving the finest and freshest ingredients available. For this reason, please forgive us if we are temporarily out of one or more selections.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All weights are pre-cooked.

Our kitchen uses shared equipment and ventilation systems. Despite all of our precautions, total allergen isolation cannot be guaranteed. Our deep-fryers are not gluten-free; thus, there are no fried food options available on this menu.

STARTERS

GF MEDITERRANEAN DIP

Layered herb cream cheese, hummus, tomatoes, cucumbers, feta, and Kalamata olives.

Served with gluten-free flatbread - 15.99

GF CAJUN STEAK BITES

Blackened tenderloin tips served with our horseradish sauce - 16.99

GF SPINACH ARTICHOKE DIP

Served with gluten-free flatbread - 14.99

GF TRIO OF SPREADS

Herb cream cheese, roasted red pepper hummus, and traditional hummus. Served with gluten-free flatbread - 14.99

OVEN-BAKED CHICKEN WINGS

Plain or tossed - 12.99

Garlic Parmesan • Thai Sweet Chili • Mild Kickin' Bourbon • House BBQ • Buffalo House Dry-Rub

FLATBREADS

Comes on Gluten-Free flat bread

GF ARTICHOKE CHICKEN

Our spinach artichoke dip, mozzarella cheese, grilled chicken, and tomatoes - 17.99

GF VEGETABLE

Marinara, tomato, green & banana peppers, onion, and mozzarella cheese - 15.99

GF TRADITIONAL

Marinara sauce, pepperoni, and mozzarella cheese - 15.99

GF MEDITERRANEAN

Basil spread, red onion, tomato, Kalamata olives, oregano, feta cheese, chicken, and balsamic glaze - 17.99

GF BBQ CHICKEN

Grilled chicken, BBQ sauce, banana peppers, green peppers, and red onions topped with cheddar-jack cheese - 17.99

GF BLT

Mozzarella cheese, bacon, lettuce, tomato, and drizzled with mayonnaise - 17.99

GF HAWAIIAN

Marinara, mozzarella cheese, ham, and pineapple - 17.99

Save
room
for
Dessert

**Gluten-Free
Cheesecake
6.99**

SALADS

GREEK SALAD

Romaine, tomato, cucumber, green pepper, red onion, Kalamata olives, and feta cheese. Tossed in Greek dressing.
Half 11.49 | Full 14.99

CLASSIC MAURICE

Ham, turkey, and Swiss cheese on spring mix with egg, olives, and gherkin pickles. Served with Maurice dressing.
Half 13.49 | Full 17.99

COBB

Romaine, tomato, bacon, cold grilled chicken, hard-boiled egg, avocado, crumbled Gorgonzola. Served with French dressing.
Half 14.49 | Full 18.99

CHIICKEN CAESAR SALAD

Romaine, grilled chicken, Parmesan cheese tossed in house-made Caesar dressing. No croutons.
Half 12.49 | Full 16.99

KARA'S CHICKEN SALAD

Chicken salad with pineapple, grapes, pecans, and Craisins® mixed with cream cheese and mayo. Served on a bed of spring greens. - 15.99

CHEF

Strips of ham and turkey, shredded cheddar-jack cheese, egg, red onion, tomatoes, cucumbers over greens. Served with your choice of dressing.
Half 13.49 | Full 17.99

MICHIGAN HARVEST

Spring greens, Craisins®, crumbled Gorgonzola, glazed pecans, and red onions. Served with balsamic vinaigrette.
Half 11.49 | Full 14.99

SALAD ADD-ONS

Grilled Chicken 5
Garbanzo Beans 1
Avocado 2
Hard Boiled Egg 1
Salmon (4 oz) 7
Steak 7
Grilled Shrimp Skewer 6
Grilled Tofu 4

DRESSINGS

Thousand Island
Bleu Cheese
Ranch
Cajun Ranch
Balsamic Vinaigrette
Raspberry Vinaigrette
Catalina (Red French)
Dijon Honey Mustard
Creamy Italian

HANDHELDS

Served on a gluten-free bun with gluten-free pre-packaged potato chips, add French Onion Dip 1.29

GF GUILD

Grilled chicken breast, bacon, Swiss cheese, lettuce, tomato, and mayo - 17.99

GF TAVERN TURKEY

Turkey, herb cream cheese, raspberry drizzle, spinach, and red onion - 16.99

GF SHAVED PRIME RIB

Shaved prime rib & grilled onions - 17.99

GF CLUB

Turkey, ham, bacon, American & Swiss cheeses, lettuce, tomato, and mayo - 17.99

GF CHICKEN SALAD SANDWICH

Chicken, pineapple, grapes, pecans, and Craisins® mixed with cream cheese and mayo - 17.99

GF PULLED PORK SANDWICH

House-smoked pulled pork in our house BBQ sauce - 15.99
Add coleslaw for .49

GF CAPRESE CHICKEN

Grilled chicken breast, tomato, mozzarella cheese, mayo, basil spread, and balsamic glaze - 17.99

BURGERS & BIRDS

Served on a gluten-free bun with gluten-free pre-packaged potato chips, add French Onion Dip 1.29



GF PLAIN JANE CHICKEN

Char-grilled chicken breast with lettuce and tomato - 15.99



GF CAJUN CHICKEN

Cajun seasoned chicken breast topped with Applewood smoked bacon and pepper-Jack cheese - 18.99



SMASHBURGER

A third pound premium ground beef, smashed to perfection - 14.99
Extra Patty - 4.00



IMPOSSIBLE® BURGER

A plant-based burger - 14.99

SANDWICH TOPPINGS

Free Toppings

Lettuce, Tomato, Pickle, Fresh Onion, Mayonaisse

Toppings (1.00 each)

Creamy Peanut Butter, Green Olives, Fresh Jalapeños, Sauerkraut, Grilled Onions

Cheese & More (1.50 each)

American, Cheddar, Swiss, Provolone, Pepper-Jack, Feta, or Gorgonzola, Fried Egg, Sautéed Mushrooms, Grilled Jalapeños

Miscellaneous Toppings

Avocado 2.00 ~ Bacon 2.00

COMFORT FOOD

These entrees come with your choice of soup or salad and one side choice.

ST. LOUIS STYLE RIBS

Smoked ribs in house-made BBQ sauce.
Half Slab 26.99 - Whole Slab 32.99

GF CHOPPED STEAK

Ten ounces of our custom blend ground beef, char-grilled and smothered with mushrooms and sautéed onions - 19.99

GF DECONSTRUCTED CORDON BLEU

Chicken, Swiss cheese, and ham in a creamy sauce - 19.99

TUSCAN CHICKEN

Bruschetta-topped grilled chicken breast with sautéed spinach, feta cheese, and drizzled with balsamic glaze.
1 Breast 16.99 - 2 Breasts 20.99

BONELESS PORK RIBEYE

Char-grilled to juicy perfection - 18.99

GRILLED CHICKEN PLANKS

Grilled chicken tenders served with choice of dipping sauce.
2 Tenders 16.99 ~ 3 Tenders 19.99

UNDER THE SEA

These entrees come with your choice of soup or salad and one side choice.

GF PLANKED NORWEGIAN SALMON

Norwegian salmon blackened or seasoned and broiled - 25.99

BROILED COD

Lightly seasoned North Atlantic cod.
1 piece 16.99 - 2 pieces 17.99
3 pieces 20.99

GF SHRIMP SKEWER

Seasoned shrimp on a sugar cane skewer.
1 skewer (5 shrimp) 14.99
2 skewer (10 shrimp) 17.99

PASTA

These entrees come with your choice of soup or salad.

GF ELLA NOODLES

Penne pasta tossed with grilled chicken, spinach, feta cheese, sun-dried tomatoes, olive oil, and basil - 20.99

GF BAKED MOSTACCIOLI

Penne baked with Italian blend cheese.
Marinara 17.99 ~ Meat Sauce 19.99

GF ALFREDO PENNE

Classic Alfredo sauce - 18.99

GF HOUSE MAC & CHEESE

Penne in house cheese sauce - 20.99

ADD TO ANY PASTA DISH

Broccoli 3	Salmon 7
BBQ Pulled Pork 5	Shrimp 5
Grilled Chicken 5	Ham 4
Bacon 4	Mushrooms 2

HAND-CUT STEAKS

Char-grilled or seasoned and seared in a cast iron skillet.
Served choice of soup or salad and one side choice.



GF PETITE TENDERLOIN FILET

Melt-in-your-mouth tenderness and flavor!
4.5 oz - 21.99 or 9 oz (2 steaks) - 32.99

GF RIBEYE (13-14 OZ)

Tender, juicy, and full-flavored prime cut
Angus beef, with generous
marbling throughout- 31.99

Make it Black & Bleu 2.00
+ Sautéed Onions 1.00
+ Sautéed Mushrooms 2.00
+ One Shrimp Skewer 6.00

SIDE CHOICES

Coleslaw • Side Salad • Caesar Side Salad (no croutons) • Applesauce
Mini Harvest Salad (+2) • Applesauce • Wild Rice •
Smashed Potatoes • Garlic Green Beans
Broccoli • Baked Potato • Gluten-Free Bagged Chips

BEVERAGES

SOFT DRINKS



OTHER FAVORITES

Freshly Brewed Ice Tea
Freshly Brewed Coffee
Regular or Decaf
Hot Tea

BOTTLED WATER

San Pellegrino Sparkling (16.9 oz)
Acqua Panna (16.9 oz)

