

# TRINA DINNER MENU

**HOURS OF OPERATION** RESTAURANT OPEN SEVEN (7) DAYS FROM 7:00AM - 10:00PM WEEKEND BRUNCH: SAT & SUN 7:00AM - 3:00PM  
LOUNGE OPEN SEVEN DAYS (7) FROM 3:00PM - 11:00PM HOURS MAY VARY ON SOME DAYS

## STARTERS

### CRAB & LOBSTER CORN CHOWDER

MINI GRUYERE GRILLED CHEESE SANDWICH

### ARUGULA SALAD

CANDIED WALNUTS, DATES, MANCHEGO CHEESE, GRANNY SMITH APPLE, WHITE BALSAMIC VINAIGRETTE

### B. L. T. BABY WEDGE

BABY ICEBERG LETTUCE, MAYTAG BLUE CHEESE DRESSING, APPLE WOOD SMOKED BACON BITS, BEEFSTEAK TOMATO WEDGES, MICRO BEETS

### CAESAR SALAD

HEARTS OF ROMAINE, HOUSE CAESAR, BRIOCHE CROUTONS

### BORATA MOZZARELLA

HEIRLOOM TOMATOES, WATERMELON, MANGO, 25 YEAR OLD BALSAMIC, EXTRA VIRGIN OLIVE OIL, MICRO BASIL

### TOMATO BASIL FLATBREAD

TOMATO, FRESH MOZZARELLA, FRESH BASIL

### PEPPERONI FLATBREAD

THIN SLICED PEPPERONI, RICOTTA CHEESE, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

### MINI COLORADO LAMB CHOPS

3 GRILLED BABY LAMB CHOPS MARINATED IN CURRY, FRESH MINT & HERBS DE PROVENCE, SERVED WITH A JALAPENO APPLE MINT JAM

### STONE CRAB CLAWS

FOUR MUSTARD-HORSERADISH LIME SAUCE

### SHRIMP COCKTAIL

POACHED JUMBO SHRIMP, LEMON-CAPER AIOLI, CHARMOULA COCKTAIL SAUCE

### OYSTERS

6 OYSTERS ON HALF SHELL, 6 SAUCES: PINEAPPLE SALSA, SALSA VERDE, JAPANESE APPLE MIGNONETTE, YELLOW TOMATO MANGO COCKTAIL SAUCE, TRADITIONAL COCKTAIL SAUCE, CAJUN REMOULADE

### AHI TUNA TARTAR

BALSAMIC PORT WINE SOY SAUCE REDUCTION, KIMCHEE, SCALLIONS, PINEAPPLE COMPOTE, CRISPY ROOT, VEGETABLE CHIPS

### CRAB CAKES

JUMBO LUMP CRAB, TOMATO CORN RELISH, ROASTED YELLOW AND RED PEPPER COULIS

### CALAMARI CORN FRITTERS & RINGS

SERVED WITH SWEET & SOUR CHILI SAUCE

### BRAISED SHORT RIB RAVIOLI

HAND MADE RAVIOLI, BEEF SHORT RIB, TRUFFLE SCENTED DEMI-GLACE

### SAUTÉED HUDSON VALLEY FOIE GRAS

ONION CRUSTED DIVER SEA SCALLOPS, SERVED OVER POTATO GALLETTE WITH MEDERIA WINE TOMATO COULIS

## ENTREES

### TRINA BOUILLABAISSÉ

LOBSTER, SHRIMP, CLAMS, MUSSELS, SEA BASS, SCALLOPS, FENNEL AND POTATOES IN A TOMATO SAFFRON BROTH WITH CROUTONS

### LOBSTER AND SCALLOP "RISOTTO"

BUTTER POACHED LOBSTER AND SCALLOPS, CREAMY ORZO, SAUTÉED PUMPKIN AND MUSHROOMS WITH TOASTED PUMPKIN SEEDS, SAGE BEURRE BLANC AND BALSAMIC REDUCTION

### OVEN ROASTED CHILEAN SEA BASS

BRAISED IN LOBSTER STOCK, VINTAGE SHERRY, BASIL, OREGANO, GARLIC, TOMATOES, APPLE WOOD SMOKED BACON SERVED OVER SAUTÉED SHAVED FENNEL SALAD WITH SLICE OF LOBSTER TORTE

### FLORIDA GROUPER

MISO GLAZED BLACK GROUPER OVER SAUTÉED SUGAR SNAP PEAS, CRIMINI MUSHROOMS, CARROTS, SCALLIONS WITH GINGER CHILI BROTH

### SHRIMP RIGATONI

SAUTÉED GARLIC SHRIMP, BABY ARTICHOKE, CHERRY TOMATOES, RAPINI, ELEPHANT GARLIC, WHITE WINE, PULLED MOZZARELLA AND FRESH BASIL

### STEAMED LITTLE NECK CLAMS AND ANGEL HAIR PASTA

WITH TASSO, ROASTED PEPPERS, TOMATOES, CHARDONNAY, LEEKS, CILANTRO, BASIL, BUTTER AND LEMON JUICE

### CRISPY ROASTED MAHOGANY DUCK

CRISPY DUCK LEG CONFIT STUFFED WITH HOMEMADE CORN BREAD STUFFING AND SAUTÉED DUCK BREAST SERVED MID RARE WITH HUCKLEBERRY PEPPERCORN SAUCE

### ROASTED CHICKEN

MAPLE GLAZED CHICKEN BREAST OVER SAUTÉED RAINBOW SWISS CHARD AND ROASTED BUTTERNUT SQUASH PUREE

### FILET MIGNON

ROASTED BARREL CUT FILET, CARAMELIZED WINTER VEGETABLES, YUKON GOLD SMASHED POTATOES, RED WINE DEMI-GLACE

### PRIME DRY AGED NEW YORK STRIP

14 OZ. CENTER CUT - GRAND MARNIER PEPPERCORN SAUCE SERVED WITH BABY RED AND GOLD BEATS SALAD WITH GORGONZOLA CHEESE AND CANDIED WALNUTS, CIPPOLINI ONIONS

## SIDES

FINGERLING POTATOES LOBSTER MASH POTATOES TRUFFLE FRIES ELEPHANT GARLIC SAUTÉED SPINACH SAUTÉED WILD MUSHROOMS

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions..

