

TRINA EASTER 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

BREAKFAST SERVED FROM 7AM TILL 4PM

THE ALL AMERICAN BREAKFAST 14

EGGS ANY STYLE, CHOICE OF BACON OR SAUSAGE, TOAST AND COFFEE OR TEA

THREE EGGS OMELET 15

CHOOSE THREE OF THE FOLLOWING, ONIONS, BELL PEPPERS, MUSHROOMS, SPINACH, BACON, SAUSAGE SWISS OR AMERICAN CHEESE AND CHOICE OF TOAST

BAGEL AND SMOKED SALMON 16

SERVED WITH SLICED BERMUDA ONION, TOMATOES, CREAM CHEESE AND CAPERS

CRAB HASH 18

POACHED EGGS ATOP ALASKAN DUNGENESS CRABMEAT, FINGERLING POTATOES, RED PEPPERS, CELERY, RED ONIONS AND HOLLANDAISE SAUCE

TRINA BENEDICT 15

POACHED EGGS, CANADIAN BACON ATOP AN ENGLISH MUFFIN AND HOLLANDAISE SAUCE

TOAD IN A HOLE 12

FRIED TOAST STUFFED WITH EGGS, TOPPED WITH CANADIAN BACON AND GOAT CHEESE

BUTTERMILK PANCAKES 12

TOPPED WITH FRESH BLUEBERRIES AND A SIDE OF MAPLE SYRUP

FRENCH TOAST 12

THICK CUT WHITE BREAD TOPPED WITH MARINATED FRESH STRAWBERRIES AND BANANAS

BUFFET SERVED FROM 11AM TILL 4PM

EASTER SEAFOOD BUFFET 39

SUSHI, CHILLED POACHED LOBSTER, SHRIMP, OYSTERS ON THE HALF SHELL AND CRAB CLAWS

ENTREES SERVED FROM 5PM TILL 10PM

BLACKENED MAHI MAHI 16

MEDITERRANEAN SPICE BLENDS RUBBED MAHI MAHI WITH GRILLED FLOUR TORTILLAS, FRESH PICO DE GALLO AND CILANTRO - LIME VINAIGRETTE

CAESAR SALAD 11

HEARTS OF ROMAINE TOSSED IN A LIGHT CAESAR DRESSING AND BRIOCHE CROUTONS, PARMESAN CRISP

CAESAR CAN BE SERVED TOPPED WITH **CHICKEN 4** OR **SHRIMP 6**

ROQUEFORT BURGER 14

GRILLED SIRLOIN BEEF, CARAMELIZED ONIONS, ROQUEFORT, SHREDDED BUTTER LETTUCE, VINE RIPE TOMATO WITH HAND CUT FRIES

SHRIMP CAPELLINI 22

SAUTÉED GARLIC SHRIMP, BABY ARTICHOKEs, CHERRY TOMATOES, WHITE WINE BUTTER SAUCE

HERB-MARINATED ALL NATURAL FILET MIGNON 38

GRILLED VEGETABLE, GOAT CHEESE MASHED POTATOES AND FORAGED WILD MUSHROOMS

HERB-MARINATED ALL NATURAL LEG OF LAMB 36

GRILLED VEGETABLE, PAN-ROASTED FINGERLING POTATOES, SAUTÉED CIPPOLINI ONIONS AND NATURAL ROSEMARY JUS

ENJOY OUR ENDLESS \$20 SPECIAL ALL YOU CAN DRINK MIMOSAS AND BLOODY MARYS

SIDES

BREAKFAST POTATOES 5 **BAGEL & CREAM CHEESE 5** **SMOKED BACON 5** **SLICED SEASONAL FRUITS 8**
SAUSAGE LINKS 5 **SELECTION OF BERRIES 8** **CANADIAN BACON 5**

EXECUTIVE CHEF TOM RHYNEER

Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions..

