

Dinner

TRIO's dinner menu is anchored by the classics – prime steaks, fresh seafood and fine wine. Our emphasis on local and seasonal ingredients ensures only the freshest, most flavorful dishes. To complement Chef Higby's innovative cuisine, an award-winning wine cellar offers some the most diverse wines by the bottle and the glass.

Raw Bar **Gulf Ceviche**

Snapper, Orange, Fennel, Serrano

Texas Gulf Shrimp

Hearts of Palm, Remoulade

Daily Oysters (half dozen)

Mignonette, Cocktail Sauce

Poco Tower (1-2 people)

Shrimp, Oysters, Ceviche

Grande Tower (2-3 people)

Shrimp, Oysters, Ceviche

Texas Tower (4+ people)

Shrimp, Oysters, Ceviche, Lobster Salad, Tuna Tartare, King Crab Legs

Appetizers **Tuna Tartare**

Avocado, Sesame, Soy Dressing

Potato Gnocchi

Ramps, Shaved Black Truffle, Parmesan

Seared Scallops

Poblano and Texas Cheddar Grits, Chorizo Powder

Grilled Lockhart Quail

Romanesco Cauliflower, Sweet and Sour Garlic, Fried Quail Egg

Smoked Ribeye Tartare

Mustard Vinaigrette, Fried Egg, Serrano Aioli

Jumbo Lump Crab Cake

Ramp Relish, Spicy Mayo, Pickled Mustard Seeds

14

16

16

34

44

75

16

15

18

14

15

17

Garden	Republic Square Salad	11
	Field Greens, Market Vegetables, Farm Cheese, Citrus Vinaigrette	
	Heirloom Tomato Salad	12
	Watermelon, Goat Cheese, Cashew Brittle	
	Caesar	12
	Cotija, White Anchovy, Grilled Lemon, Toasted Crumb	
	Iceberg	12
	Deep Ellum Blue, House-Cured Bacon, Blue Cheese Vinaigrette	
Range	Dewberry Farm Chicken	27
	Lemon, Thyme, Natural Jus	
	Rack of Lamb	34
	Squash Ragout, Cauliflower Purée, Lamb Jus	
	Grilled Venison Loin	33
	Sunchoke, Cherry Mostarda	
	Niman Ranch Pork Chop	32
	Pickled Peach Chutney, Sherry Gastrique	
	Smoked Ribeye, 14 oz., USDA Prime Steak	39
	Filet Mignon, 8 oz., USDA Prime Steak	42
	Heart Brand Akaushi Strip, 10 oz.	54
	Bone-in Ribeye Filet, 14 oz., USDA Prime Steak	40
	Rib Cap, 7 oz. USDA Prime Steak	30
	Porterhouse (for two), 36 oz., USDA Prime Steak	85
	Add-ons	
	Oscar - 9	
	Black Truffle Butter - 9	
	Bacon Mushroom Chile Fry - 7	
	**All range items come with your complimentary choice of Brown Butter Bordelaise, Béarnaise or Mojo de Ajo sauce	
Gulf	Striped Bass	28
	Artichokes Barigoule, Citrus, Asparagus	
	Redfish	27
	Maitake Mushroom, Cipollini, Beurre Rouge	

	Texas Shrimp	32
	Soffrito, Squash Salad	
	Snapper	28
	Semolina Cake, Cherry Tomato Confit, Parsley Oil	
	Whole Market Fish	54
	Brown Butter, Lemon, Tarragon	
Sides	Caramelized Cauliflower	9
	Romesco	9
	Herb Roasted Wild Mushroom	9
	Crispy Brussels Sprouts	9
	Asparagus	9
	Lemon, Brown Butter	
	Spinach	9
	Hazelnut, Brazos Eden Brie	
	Broccolini	9
	Chili, Garlic	
	Corn Crème Brûlée	9
	Fresno Chile	
	Rosemary Steak Fries	9
	Mac & Cheese	9
	Potato Purée	9
	Olive Oil	