

Starters

Seared Hamachi	14
seared rare yellowtail, gingered shiitake mushroom, french green beans, frisee and truffled miso vinaigrette	
Kobe Beef Tar Tar	12
aged balsamic, arugula, capers, marinated red onions, extra virgin olive oil, crisp parmesan and wood oven flatbreads	
Mussels	12
sautéed prince edward island mussels, white wine, cherry tomatoes, garlic, lemon, thyme, parsley and grilled bread	
A Trio of Artisan Cheeses	14
point Reyes blue, parmigiano reggiano and taleggio served with assorted condiments and crostinis	
Golden Beet and Prosciutto Salad	12
roasted golden beet carpaccio, prosciutto di parma, shaved parmesan, watercress and citrus vinaigrette	
Caesar Salad	8
hearts of romaine, roasted garlic, white anchovy crostinis and parmigiano reggiano	
Arugula Salad	8
baby arugula, grated parmigiano reggiano, extra virgin olive oil and lemon	
Grilled Asparagus Salad	10
warm grilled asparagus, crispy shallots, frisee and sherry shallot vinaigrette	

Pizzas

Prosciutto and Arugula	16
prosciutto di parma, arugula, garlic oil and mozzarella	
Margarita	12
mozzarella, marinara and fresh basil	
Verde	15
basil pesto, grilled artichokes, spanish olives and mozzarella	
Pepperoni	16
aged italian soppressatta , soft fontina, marinara and crimini mushrooms	
Duck Confit	16
confit duck leg, taleggio cheese, garlic oil carmelized onions, roasted red peppers and balsamic reduction	

Soups

BLT	7
tomato soup, arugula pesto, apple wood smoked bacon and sourdough croutons	
Seasonal Soup Special	7

Main Courses

Grilled Rib Eye	28
10 oz black angus rib eye, grilled and marinated portabella mushrooms, crispy shallots and bourbon steak sauce	
BBQ Pork Short Rib	20
braised brookshire pork short rib, whole grain mustard slaw and ancho chile BBQ sauce	
Dungeness Crab Pasta	22
sautéed dungeness crab, angel hair pasta, white wine, garlic, basil tarragon pesto, cherry tomatoes and parmesan	
Sautéed Trout	18
idaho rainbow trout, blackened corn, avocado, arugula, tomatoes and coriander lime vinaigrette	
Wood Fired Half Chicken	18
oven roasted half chicken and a heirloom tomato vinaigrette	
Grilled Atlantic Salmon	26
grilled salmon filet, sweet corn and pancetta risotto, watercress and sour cherry reduction	
Lamb Chops	32
roasted half rack american lamb, summer vegetable ratatouille and arugula mint pesto	
Buffalo Burger	15
aged cabot cheddar, apple wood smoked bacon and waffle fries	
add bleu cheese fondue to fries	17

Sides

Sautéed Spinach	4
lemon, garlic and olive oil	
Rosemary Roasted Yukon Gold Potatoes	4
extra virgin olive oil and rosemary	
Waffle Fries	6
with bleu cheese fondue, scallions and fresh ground pepper	
Summer Ratatouille	5
roasted summer squash, red pepper, eggplant and zucchini	
Sweet Potato Mash	5
brown butter and thyme	

Great Northern Coffee

Colombia Supremo

Great Northern Decaf

Espresso

Latte

Cappuccino

Mocha

Harney and Sons Tea

Earl Grey

Chamomile

Lemon

Darjeeling

Peppermint

Pearl Jasmine

Soft Drinks

Pepsi

Diet Pepsi

7-up

Dr. Pepper

Gingerale

Jackson Hole Soda Co. Rootbeer

Lemonade

Iced Tea

House-made Blackberry Lemonade



For parties of 6 or more 20% gratuity may be added.

Artwork is provided by and available through
Lyndsay McCandless Contemporary Gallery
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Summer 2009