

STARTERS

CAULIFLOWER FRITES ... 12

Tempura fried heirloom cauliflower florets served with red pepper aioli

ARTICHOKE HEARTS ... 12

Tempura fried artichoke hearts served with a garlic butter herb sauce

SPINACH ARTICHOKE DIP ... 12

Fresh spinach, artichoke hearts, Boursin and Parmesan cheese served with tortilla chips

CREAMY CHORIZO QUESO DIP ... 12

Chorizo, poblano pepper, garlic and white cheddar cheese served with tortilla chips

SOFT BAKED PRETZEL ... 10

Served with warm Spanish pimento cheese

ROASTED RED PEPPER HUMMUS ... 12

Served with flatbread, crackers, celery and carrots

SPANISH PIMENTO CHEESE DIP ... 12

Warm house made pimento cheese dip served with grilled flatbread

POTATO CHIP BUFFALO CHICKEN NACHOS ... 14

Chips layered with buffalo tossed chicken, blue cheese, tomatoes, bacon and scallions, drizzle of ranch dressing

CRAB CAKE ... 15

Jumbo crab cake served with Asian slaw, Cajun rémoulade, micro greens and pepper jam

CHEESE BOARD ... 15

Chef's selection of four artisan cheeses and traditional accompaniments

CHARCUTERIE BOARD ... 22

Chef's choice of four artisan cheeses, three meats and traditional accompaniments

SOUP AND SALADS

SOUP OF THE DAY ... 8

Roasted Yukon potato with white cheddar

v TREO'S SIGNATURE SALAD ... 12

Mixed greens, toasted almonds, smoked blue cheese, avocado, dried cranberries served with your choice of dressing

CAESAR SALAD ... 12

Romaine, Caesar dressing, shaved parmesan, crouton, white anchovy

WEDGE SALAD ... 14

Lettuce, blue cheese dressing, tomatoes, bacon, radish and smoked blue cheese crumbles

v GARDEN SALAD ... 7

Mixed greens, diced cucumber, tomato with your choice of dressing

.....Add to any salad....Chicken \$6, Shrimp \$8, Salmon \$10, Crab Cake \$13

FROM THE SEA....

CRAB CAKES ... 30

Two jumbo lump crab cakes served over roasted corn chowder, sautéed okra, potatoes, onions and Cajun rémoulade with a red tomato pepper jam

GF SCALLOPS AND RISOTTO ... 32

Pan seared wild caught sea scallops served with mushroom risotto, heirloom carrots, basil pesto and micro greens

ALL NATURAL USDA PRIME STEAKS

GF CENTER CUT FILET ... 34

8oz Prime filet seasoned with a house rub and served with Boursin whipped mashed potatoes, roasted heirloom carrots and finished with a mushroom demi-glace

NEW YORK STRIP ... 32

12oz Prime NY strip seasoned with a house rub topped with Chef's special compound butter and served with scalloped potatoes au gratin

....ADD TO ANY STEAK....

Shrimp \$8, Scallops \$12, Crab Cake \$13

SIGNATURE ENTRÉES

CHICKEN PICCATA ... 22

Grilled chicken with pappardelle pasta in a white wine butter caper sauce served with garlic bread

SICILIAN SHRIMP SCAMPI ... 26

Six blackened shrimp sautéed and finished with a white wine garlic butter sauce served over a bed of pappardelle pasta with garlic bread

SHRIMP DIABLO ... 22

Six blackened shrimp pan sautéed and finished in a spicy marinara served over a bed of pappardelle pasta

PAPPARDELLE PASTA ... 16

Ribbon pasta served with your choice of marinara, extra virgin olive oil or basil pesto and garlic bread

* Add: chicken \$6, shrimp \$8, crab cake \$13 *

EXECUTIVE CHEF CODY PRESSNELL

Please notify your server of any food allergies.

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