

dinner

trē'ō



AMERICAN FRENCH ITALIAN

Bringing new tastes, with a mix of country kitchen meets cosmopolitan cuisine, is the main mission of Treo since opening in 2008. We serve fresh ingredients that make real food with real taste. We do a lot here, with a wine bar, lounge, music, banquets, luncheons, events, parties— but it's always:

FOOD FIRST!

### Menu V7

Dinner **M - Th. 5 - 9p; F + Sa. - 10p**

Lounge **M - Th. 5 - 10p; F + Sa. - 12midnight**

Gatherings **private room** available, groups **up to 60**

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# appetizers

## tater tots

get out to recess with our twist on a grammar school favorite;  
served with spicy cheese dipping sauce 6.95

## chicken strips

breaded, deep fried strips of fresh chicken breast; served plain  
or with Sweet Baby Rays® BBQ sauce 7.95

## skewered jalapeno poppers

cream cheese filled jalapenos, breaded + deep fried;  
served with sour cream + mango chutney 6.95

## panne con gorgonzola

thick slices of French bread oven-browned + drenched in  
Gorgonzola cream sauce 8.95

## chevre encroute

pastry wrapped baked goat cheese topped with walnuts + our  
Tuscan vinaigrette 8.95

## spicy italian sausage

simmered in our house-made marinara with loads of sweet  
peppers + onions to create the perfect balance 8.95

## calabrian meatballs

crafted from seasoned beef, stuffed with Provolone cheese,  
genoa salami + a hard boiled egg; topped with our house-  
made marinara + Mozzarella 8.95

## moules de paris

a dozen pan steamed mussels prepared in the style of your  
choice: provençal, mariniere or spicy marinara 9.95

## flash fried calamari

lightly battered + served with house-made marinara 8.95

## blackened tuna

sashimi grade, blackened rare on cast iron; served on mixed  
greens with rice + house-made honey Dijon soy sauce 10.95

## shrimp cocktail

chilled jumbo shrimp served with wasabi cocktail sauce  
*servings for one, two or three* 10.95, 14.95, 17.95

## cajun fired shrimp

made in our New Orleans inspired sauce + then served with  
orange marmalade  
*servings for one, two or three* 10.95, 14.95, 17.95

# SOUPS + SALADS

## **soup du jour**

ask your server about a bowl of today's creation 4.95

## **tuscan salad with shrimp**

mixed greens, tomatoes, Parmesan cheese + croutons are crowned with sautéed jumbo shrimp; topped with crumbled gorgonzola cheese + balsamic vinaigrette 18.95

## **grilled salmon salad**

grilled salmon on mixed greens + tomatoes, topped with Parmesan cheese + croutons; salmon may be blackened upon request 18.95

## **grilled chicken salad**

tender grilled chicken breast tops our mixed greens with onions, walnuts + dried cranberries 14.95

# main dishes

## *pasta*

### **mix + match pasta** STARTING AT 14.95

**pasta** angel hair, fettuccini, linguini, penne, gluten-free penne

**sauce** Bolognese, marinara, Parmesan cream, vodka

**topping** chicken, spicy Italian sausage, shrimp, Calabrian meatballs, vegetables

## **pasta putanesca**

sliced olives sautéed with tomatoes, garlic + oil, with a hint of white wine + lobster paste; tossed with linguini 16.95

## **treo lasagna**

prepared from scratch with house-made marinara, three-cheeses, + fresh sausage + beef we grind right here 16.95

## *pork*

### **maiale di carmello**

thin cuts of pork tenderloin simmered in Marsala wine with mushrooms + cream; served with mashed potatoes + today's vegetable 21.95

*all main dishes include: your choice of a cup of soup, wedge or house salad*

# main dishes

beef + lamb

## **new york strip steak, 12 oz.**

our signature strip is market fresh + topped with garlic Dijon butter then served on a sizzling cast iron skillet; with choice of potato + today's vegetable 26.95

## **sirloin, 8 oz.**

top choice sirloin served with choice of potato + today's vegetable

**au poivre** with peppercorn mushroom sauce 20.95

**blackened** on cast iron 19.95

**parisienne** with Béarnaise sauce 20.95

**treo sirloin** lightly blackened on cast iron; topped with sautéed onions + mushrooms + bleu cheese 21.95

## **petit filet, 4 oz.**

beef tenderloin cooked to order; served with choice of potato + today's vegetable 21.95

## **bistecca italiano, 8 oz.**

beef tenderloin cooked to order; served with choice of potato + today's vegetable 28.95

## **lamb with raspberries**

pan seared lamb topped with fresh raspberries, garlic, portabella mushrooms + a hint of Marsala wine; served with choice of potato + today's vegetable 32.95

seafood

## **fresh catch**

grilled, broiled, blackened, or sautéed + with choice of walnut or honey-soy butter; with rice + today's vegetable MARKET

## **moules frites**

the dinner sized portion of our popular appetizer— pan steamed mussels prepared provençal, marinere or spicy marinara style; served with crispy French fries 18.95

## **salmon lauriol**

fresh salmon blackened on cast iron, topped with house-made Parmesan cream; served with rice + today's vegetable 21.95  
**with garlic shrimp** 28.95

chicken

## **pollo di napoli al forno**

melted Parmesan + Mozzarella cheeses with our house-made marinara tops two fresh, house-breaded chicken breasts + today's pasta 18.95

## **chicken picatta**

scallopini cuts of chicken breast simmered in white wine, lemon + capers; served with today's pasta 16.95

## **chicken marsala**

chicken cutlets sautéed with mushrooms + Marsala wine; served with a side of today's pasta 16.95

**add garlic shrimp to any of the above +5.95**

**sautéed onions or mushrooms +1.95 Ea.**

# dessert

## signature banana bread pudding

thick slices of French bread baked with rich heavy cream + sugar, then topped with caramelized bananas, fresh bananas, crème Anglaise + whipped cream — it's worth a visit all by itself 7.95

## du jour

ask your server about our selections starting at 5.95

### cold drinks

cola, diet cola, lemon-lime, iced tea, + lemonade 2.25  
juice, milk 2.95

### hot drinks

French roast coffee 2.25  
French press coffee (for one or two) 4.25, 7.25  
hot tea 2.95  
espresso 2.25  
cappuccino 4.95  
latte 4.95  
+ flavor to any 0.95

### 750 ml water

Pellegrino 4.95  
Panne 4.95

