

SOUPS

Chicken Lemongrass ~ Sliced Chicken Breast & Fresh Mushrooms in a Spiced Lemongrass Chicken Broth 5 (or with Shrimp 6) **

"Mush Coco" ~ Fresh Mushrooms in a Coconut Milk & Chicken Broth with Galanga Root and Lime Juice 5.5 (add Chicken 6)

Shrimp Dumpling Soup ~ Light Chicken Broth with Shrimp Dumplings, Jumbo Shrimp, and Fresh Vegetables 5.5

Soup Du Jour ~ Please Ask About Today's Selection and Price

SALADS

Trio House Salad ~ Spring Mix Baby Greens with Sliced Asian Pear, & Candied Walnuts in a light Soy-Balsamic Vinaigrette 6

Thai Grilled Beef Salad ~ Hanger Steak Grilled to Order with a Mildly Spicy Thai Chili-Lime Dressing over Crisp Romaine 8 *

Grilled Calamari ~ Marinated in Fresh Garlic, Lime Juice, Oil & Char-Grilled and Served over Romaine in a Mild Chili Dressing 8

Salad Kak ~ Romaine Lettuce, Cucumbers, Tomatoes, Crispy Tofu, Sliced Hard Boiled Egg with a Peanut Sauce Dressing 7

"Mee Bu" ~ Angel Hair Rice Noodles Tossed with a light Coconut Lime Dressing topped with Crabmeat and Fresh Chives 8

APPETIZERS

Vegetable Spring Rolls ~ Filled with Sliced Shiitake Mushrooms, Glassnoodles, and Cabbage. With a Sweet Chili Dipping Sauce 5

Grilled Chicken Satay ~ Skewered Chicken Breast Marinated & Grilled Served with Thai Peanut Sauce and Cucumber Relish 6

Vegetable Samosas ~ Filled with Potato, Edamame, Carrots and Spices and Served with our Thai Peanut Sauce on the Side 7

Beggar's Pouches ~ Crisp Dumplings filled with Finely Minced Crab & Shrimp. Sweet-Chili Sauce on Side 8

Steamed Seafood Dumplings ~ Fresh Shrimp, Crab and Fresh Herbs in a Shiitake Mushroom Sauce 7

Shrimp and Corn Fritters - Served with a Sweet Cucumber Relish 7

Lemongrass and Lamb Meatballs - Marinated Ground Leg of Lamb with Fresh Herbs and Thai Spices 7

Appetizer of the Day ~ Ask for Today's Selection, Price Varies

Delivery Charge is \$2 for Orders Under \$40
Minimum Delivery Order is \$12

ENTREES - OUR FAVORITES

Pad Thai ~ Rice Noodles with Egg, Chives, Crushed Peanuts, Bean Sprouts, Stir-Fried in a light Tamarind Sauce with a Wedge of Lime. (Vegetables 11, Chicken 12, Shrimp 13)

Thai Basil ~ Bell Peppers & Onions with Fresh Thai Basil in a Chili-Garlic Sauce with Steamed Jasmine Rice and Vegetables * (with Crispy Tofu 12, Chicken 13, Beef 14, Shrimp 15)

"Drunken Noodles" ~ **Our most Popular Item** - Wok Seared Wide-Cut Fresh Rice Noodles with Broccoli, Egg, and Fresh Thai Basil (Vegetables and Crispy Tofu 13, Chicken 14, Shrimp 15)

Strip Steak ~ Grilled 8oz. First-Cut Strip served in Pinot Noir Demi Glace (on side) with Scalloped Potatoes and Vegetables 20

Stir Fried Glassnoodles ~ Fresh Mushrooms, Vegetables, Stir-Fried with Egg and Glassnoodles in a lightly Sweetened Soy Sauce (just Veggies 12, add Chicken 13, add Shrimp 14)

Kung Pao ~ Trio Style ~ Real Szechuan Peppercorns, Crispy Chicken Breast Wok Seared in Light Soy-Oyster Sauce 14 **

Pan Roasted Atlantic Salmon ~ With a Sake-Dijon Mustard Sauce (on side) Steamed Jasmine Rice & Fresh Vegetables 18

ENTREES - OLD SCHOOL

Tofu Ginger ~ Crispy Tofu with Mushrooms, Onions, and Bell Peppers and fresh Ginger in a Fermented Black Bean Sauce with Jasmine Rice 11 (add Chicken 12, add Shrimp 13)

Seafood Hot Pot ~ Baked Jumbo Shrimp, Calamari, Sea Scallops, and Glass Noodles with Julienne Fresh Ginger, Soy & Touch of Sesame Oil 18

Sautéed Eggplant with Tofu ~ Asian Eggplant with Steamed Tofu with Fresh Mushrooms 11 (Chicken 12, Shrimp 13)

Pineapple Fried Rice ~ Cashews and Chunk Pineapple Stir-Fried with Jasmine Rice and Madras Curry Powder (just Veggies 12, add Chicken, 13, add Shrimp 15)

Thai Green Curry ~ Our Green Curry Paste with Coconut Milk, Bamboo Shoots, Jasmine Rice & Fresh Vegetables. (Tofu and Veggies 12, Chicken 13, Shrimp 14) *

Tofu "Noodles" ~ Tofu Sheets cut into Noodles, Stir-Fried with Glassnoodles, Egg, Garlic, Soy, and Vegetables (just Veggies 13, Chicken 14, Shrimp 15)

** Spice level can usually be altered to your liking,
please choose from 1 to 5 stars when ordering or ask for "Mild"