

STARTERS

****CAMELIZED BRUSSELS SPROUTS** Chorizo Sausage, Grated Parmesan. 8

SLICED BOCCE BALL House Made Meatball, Trivs Marinara, Shaved Parmesan, Ricotta, Fresh Basil. 8

****HUNGARIAN HOTS** Stuffed with Veal & Pork, Shaved Parmesan, Trivs Marinara. 12

CRISPY CALAMARI Lightly Breaded, Fire Roasted Peppers, Sweet & Spicy Sauce. 11

CRAB CAKE Pan Seared, Citrus Infused Orzo Salad, Lime Aioli. 12

****SHRIMP COCKTAIL** House Made Cocktail Sauce, Horseradish. 13

SESAME CRUSTED TUNA SASHIMI Soba Noodle Salad, Sweet Soy Dressing. 15

DUCK SPRING ROLLS Braised Duck Breast, Sweet & Spicy Orange Dipping Sauce. 13

BRUSCHETTA French Bread Crostini, Tomato Basil Relish, Shaved Parmesan, E.V.O.O., Balsamic Drizzle. 9

SOUPS

****THREE CHEESE FRENCH ONION** Provolone, Parmesan & Swiss, Port Wine & Brandy. 5

SOUP OF THE DAY Chef Matthew's Creation of the Day. 3 • 5

SALADS

****HOUSE** Mesclun Greens, Cucumbers, Carrots, Candied Pecans,

House Made Balsamic Vinaigrette. 4 • 7

****CAESAR** Chopped Romaine, Shaved Parmesan, House Made Caesar Dressing, Herb Crostini. 4 • 7

****THE WEDGE** Iceberg Lettuce, Red Onions, Smoked Bacon, Egg,

Cucumbers, House Made Bleu Cheese Dressing. 4 • 7

****CAPRESE** Vine Ripened Tomatoes, Buffalo Mozzarella, Pickled Red Onions, Fresh Basil,

E.V.O.O., Balsamic Drizzle. 4 • 7

****GLUTEN FREE**

STEAKS & CHOPS

****GRILLED FILET 8 OZ.** Center Cut, Asparagus Risotto, Sautéed Carrots, Cabernet Demi. 34

****GRILLED RIBEYE** Potato Gratin, Caramelized Brussels Sprouts & Crispy Pancetta, Cabernet Demi.

12 OZ. • 24 16 OZ. • 29

12 OZ. CENTER CUT STRIP STEAK Whipped Potatoes, Sautéed Asparagus. 28

****GRILLED - S & P Demi **COFFEE- Espresso Cream Sauce LINDA- Mushroom Gravy**



****DUCK BREAST 9 OZ.** Pan Seared & Oven Roasted, Whipped Potatoes, Sautéed Carrots, Dijon Cream Sauce. 24

****LAMB RACK 16OZ.** Grilled, Potato Gratin, Ratatouille, Cabernet Demi. 38

****ST. LOUIS STYLE BBQ RIBS** Potato Gratin, Buttered Sweet Corn Off The Cob, Trivs House Made Bourbon BBQ. Half • 16 Full • 24

****PORK CHOP 16 OZ.** Grilled, Browned Whipped Potatoes, Ratatouille, S & P Demi. 22

ADD TO ANY ENTRÉE:

**JUMBO SEA SCALLOPS 11
TAIL 20**

SCAMPI 13

7oz. MAINE LOBSTER

SEAFOOD

****GRILLED SCAMPI** Three Jumbo Scampi, Sweet Corn Risotto, Sautéed Carrots, Sweet Shallot Beurre Blanc. 28

ALMOND CRUSTED JUMBO SEA SCALLOPS Asparagus Risotto, Ratatouille, Port Wine Reduction. 26

LAKE ERIE WALLEYE Basil Crusted, Parmesan & Tomato Risotto, Sautéed Asparagus, Balsamic Reduction. 24

****CAMELIZED SALMON** Vegetable Four Grain Wild Rice, Sautéed Asparagus, Horseradish Chive Oil. 24

****SWORDFISH** Blackened & Grilled, Four Grain Wild Rice, Black Bean & Corn Salsa, Blood Orange Balsamic Drizzle. 24

****SEAFOOD RISOTTO** Sautéed Shrimp, Scallop & Lobster, Served over Spinach Risotto,

Finished with a Lobster Cream Sauce & Chive Oil. 29

****GLUTEN FREE**

POULTRY, PASTA & MORE

CHICKEN PENNE ROSE Two Grilled Chicken Breasts Served over Penne Pasta,
Tomato Basil Cream Sauce, Shaved Parmesan. 17

TUSCAN GRILLED CARBONARA Farfalle Pasta, Pancetta, Carrots, Peas,
Garlic Cream Sauce, Shaved Parmesan. CHICKEN • 20 SHRIMP • 25

BOCCE BALL 10 OZ. House Made Meatball Served over Linguine, Trivs Marinara, Shaved Parmesan. 17

LOBSTER RAVIOLI Lump Lobster, Spinach & Sweet Corn Tossed in a
Garlic Cream Sauce, Shaved Parmesan. 25

VEAL PARMESAN Hand Breaded Veal Cutlet, Melted Provolone, Served over Linguine,
Trivs Marinara, Shaved Parmesan. 24

ADD TO ANY ENTRÉE:

JUMBO SEA SCALLOPS 11
TAIL 20

SCAMPI 13

7oz. MAINE LOBSTER

VEGETARIAN

LASAGNA ROLLS Mushroom, Spinach,
Ricotta & Romano Cheese, Trivs Marinara, Melted Provolone. 18

TRIVS PASTA Buffalo Mozzarella, Tomatoes, Spinach, Aglio E Olio,
Served Over Farfalle Pasta, Shaved Parmesan. 19

SACCHETTI Truffle & Cheese Stuffed Pasta, Honey Cream Sauce. 19

GLUTEN FREE

ALL BREAD BAKED FRESH DAILY BY CLEVELAND'S OWN ORLANDO BAKERY

**THE CONSUMPTION OF RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES**

20% GRATUITY ADDED TO TABLES OF EIGHT OR MORE

TRIVS

SPECIAL EVENTS

Baby Showers, Bridal Showers, Rehearsal Dinners & More!

Our Private Dining Area is the Perfect Setting for Any of your Special Occasions.

It is an Elegant Room That Can Accommodate Parties up to 50 people.

Custom or Full Menu Available.

GIFT CARDS

Share Your Love for Trivs Cuisine, Comfortable Atmosphere
and Outstanding Service with Someone Special.

Simply Ask your Server for More Details.

ENTERTAINMENT

Live Entertainment in the Lounge Wednesdays – Saturdays

Entertainment Schedule & Details Listed on our Website

www.trivsstrongsville.com

PRIME RIB MONDAYS

Choose your Size, Choose your Sides

EVERY MONDAY 4-9 P.M.

RESERVATIONS RECOMMENDED

440.238.8830

DAILY FEATURES

Our Chefs Create Two Unique Dishes Everyday

The Features can be Viewed on our Facebook



