



STARTERS

CRISPY BRUSSEL SPROUTS 12
spicy apricot glaze

STUFFED JALAPENOS 12
applewood bacon, spicy cream cheese, peach
chutney

DUNGENESS CRAB STRATA 20
avocado, pico de gallo, mango, tortilla strips
aji amarillo sauce

SMOKED TROUT POUTINE 13
lemon-dill cream, cheese curds, idaho fries

SZECHWAN CAULIFLOWER 12
szechwan bbq, spicy aioli

PORTOBELLO FRIES 12
macadamia and panko crusted, mango ketchup

SMOKED CHICKEN FLATBREAD 13
candied onion, smoked gouda, basil

MEAT + CHEESE BOARD 22
local and imported charcuterie and cheeses

SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 9

HUCKLEBERRY 10
toasted almonds, feta, tomato, field greens huckleberry
vinaigrette

ICEBERG 13
candied bacon, pickled egg, blue cheese, heirloom
tomato, scallions, creamy gorgonzola

GRILLED CHICKEN CAESAR 15
parmesan, pico de gallo, garlic crostini

WARM CRAB SALAD 20
dungeness crab, grilled asparagus, lemon butter capers,
pickled egg, cucumber, tomato, spring mix

SMOKED CHICKEN SALAD 15
brussel sprouts, cabbage, kale, white
cheddar, pumpkin seeds, dry cherries,
lemon vinaigrette

TABLEROCK COBB 16
smoked trout, candied bacon, ballard cheddar pickled
egg, white beans, green onion, tomato huckleberry
vinaigrette

HAND HELDS

AMERICAN KOBE CHEESEBURGER 14
ballard white cheddar, tomato jam, brioche roll
BACON 2

HUCKLEBERRY BBQ TURKEY + BRIE 14
pulled roast turkey, slaw, ciabatta roll

SPICY CHICKEN TORTA 15
corn crusted chicken breast, ghost pepper cheese, frisee pico
de gallo, agave syrup, ciabatta roll

BLACKENED STEELHEAD TROUT 16
havarti, frisee, roasted corn succotash, remoulade
ciabatta roll

CAPICOLA GRILLED CHEESE 14
manchego cheese, spicy apricot preserves, black rye

IDAHO CHEESESTEAK 15
marinated steak, pabst gravy, wild mushrooms, white
cheddar, candied onions, yukon potato roll

THE DILULO 14
corned beef, gruyere, spicy russian sauce, grilled pepper and
onion, frisee slaw

ENTREES

BISON MEATLOAF 20
pabst gravy, grilled onions and mushrooms, potato straws
sourdough texas toast, shaved parmesan

CAJUN SHRIMP MAC + CHEESE 22
spicy asiago cream, cheese curds, peppers, onions, wild
mushrooms, cavatappi pasta

BEEF + PORTOBELLO STROGANOFF 22
marinated steak, portobello mushrooms, asiago cream sauce
fresh papardelle pasta

FISH + CHIPS 18
payette brewing beer battered alaskan cod, hand cut fries
spicy remoulade, jicama slaw

SMOKE + FIRE PIZZA 14
smoked chicken, bacon, fire-roasted peppers, smoked gouda,
asiago cream



Trillium proudly supports the following
local producers:
Sweet Valley Organics, Gaston's Bakery,
Ballard Family Dairy, Costakis Inc., Ferranti
Fresh Pasta, Purple Sage, Cloverleaf
Creamery, Clear Springs Foods, AgriBeef Co.,
Brush Creek Creamery, Riverence

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase risk of foodborne illness, especially if you have
certain medical conditions.