



## 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, sriracha 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

CAESAR 11  
parmesan, pico de gallo, garlic crostini  
CHICKEN 4

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

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

## ENTREES

FILET MIGNON 40  
bourbon gravy, portobello confit, yukon potato pancakes

NEW YORK STEAK FRITES 38  
cognac cream, wild mushrooms, russet potato straws

BRAISED PORK SHANK 32  
chile verde sauce, chipotle tortilla, avocado, pico de gallo  
ballard grilling cheese, jalapeno

HUCKLEBERRY SHORT RIBS 34  
beef short ribs, yukon potato and smoked cheddar bread pudding  
jicama slaw

BISON MEATLOAF 34  
pabst gravy, wild mushrooms, celery root mash, sourdough texas toast

ANCHO ROASTED CHICKEN 28  
chorizo pan gravy, manchego polenta fries, jicama slaw

BRONZED STEELHEAD TROUT 30  
tomato ice cream, sharp cheddar grits, roasted corn succotash

POTATO CRUSTED HALIBUT 34  
cauliflower puree, fennel, pomegranate pearls, sour cream

CAJUN SHRIMP MAC + CHEESE 28  
spicy asiago cream, cheese curds, peppers, onions, wild mushrooms  
cavatappi pasta

BEEF + PORTOBELLO STROGANOFF 28  
marinated steak, portobello mushrooms, asiago cream sauce  
fresh pappardelle pasta

## HAND HELDS

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

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 conserves, 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, pepper & onion, frisee slaw



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.