



https://menulist.menu 5959 Centerville RoadMN 55127, North Oaks, United States (+1)486514269222,(+1)6514269222 - http://www.triarestaurant.com/

The restaurant from North Oaks offers **289** different menus and drinks on the card at an average price of \$33.5. What <u>User</u> likes about Tria Event Center:

My wife and I love Tria for any occasion. Food, service, ambiance are always above average. Can't say enough GOOD about Tria. We have eaten here for Birthdays, Anniversarys, date night, Grooms dinner and have always been more than satisfied. Monday, wednesday, friday or saturday....it's always top notch. Thank You for another great dining experience for our Anniversay. Once again everything was A read more. When the weather conditions is pleasant you can also be served outside. What Lillie Kunde doesn't like about Tria Event Center: Tired menu, my steak is always raw and uncooked medium rare, potatoes always cold, and the wedge salad is an overpriced \$10 joke. This time I hardly got a 1/4 head salad and a few chips of something I guess is bacon. read more. Should you wish to sample tasty American courses like burgers or barbecue, then Tria Event Center in North Oaks is the ideal place for you, Furthermore, the drinks menu in this eatery is impressive and offers a good and comprehensive diversity of beers from the area and from worldwide, which are definitely worth a try. With fresh fish, meat, as well as beans and potatoes, here they also **South American** grill, You can also unwind at the bar with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks.

**MUSHROOM SOUP** 

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Alcoholic Drinks		<b>Baked Potatoes</b>	
GUINNESS	\$8.0	BAKED POTATO	\$5.0
Pizza		Main	
MARGHERITA	\$13.0	BAKED MAC CHEESE	\$8.0
Mains		Platters	
FILLET		PRIME TOP SIRLOIN	
Antipasti		Beers	
GRILLED OCTOPUS	\$13.0	MILLER LITE	\$5.0
Salad		Hot Pies	
CAESAR SALAD		WILD MUSHROOM	\$30.0
Fish		Longdrinks	
GRILLED SALMON		JAMESON GINGER	\$10.0
Beef dishes		Pizza – Klein ( <b>Ø</b> 28cm)	
FILET MIGNON		OSCAR	\$34.0
Dessert		Fleischgerichte vom	
PANCAKE	\$5.0	Kalbsrücken	
Nigiri Sushi		PICCATA	\$22.0
SMOKED SALMON*	\$16.0	Sangrías	
Main Course		WHITE SANGRIA	\$10.0
SEA BASS	\$36.0	Poke Bowls	
Soup		TRADITIONAL*	\$14.0



\$26.0

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Burgers & Sandwiches		Sparkling	
BACON CHEDDAR BURGER*	\$16.0	ROEDERER ESTATE, BRUT, ANDERSON VALLEY, CA, NV	\$48.0
Sweets & Desserts		Handhelds	
BREAD PUDDING		TRIA'S ROYALE BURGER	<b>\$18.0</b>
Handcrafted Burgers		<b>C</b>	
MUSHROOM SWISS	\$14.0	<b>Sea</b> GRILLED SALMON*	\$26.0
Cereals			Ψ20.0
STARTER		Entrees and Sides	
SIARIER		GARLIC MASHED POTATOES	\$5.0
Entree		<i>Flatbreads</i>	
SEARED DUCK BREAST*	\$26.0	SAUSAGE ROASTED FENNEL	\$14.0
<b>Cold Pressed Juices</b>		Roon on Tan	
GATSBY	\$10.0	Beer on Tap	
<b>Pods</b>		LOON JUICE CIDER	\$6.0
Reds		Compliments	
14 HANDS, CABERNET SAUVIGNON, WA	\$7.0	AU POIVRE	\$32.0
Hand-Crafted Cocktails		Griddle	
MORGAN'S PUNCH	\$10.0	CRÈME BRULEE FRENCH TOAST	\$14.0
Dinners		From the Larder	
WALLEYE FILLET	\$30.0	FOIE GRAS*	\$16.0
Draft Beer		Shack Snacks	
LIFT BRIDGE FARM GIRL	\$6.0	SPINACH ARTICHOKE DIP	\$12.0
LII I DRIDGE FARW GIRL	ΨΟ.Ο		ΨIZ.U
		From the Heart	

**CRAB CAKES** 

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Tap Beer		Mimosas and More	
FULTON IPA	\$6.0	RED SANGRIA	\$10.0
Homemades		<b>House Cocktails \$16</b>	
BASIL LIME	\$10.0	FRENCH MARTINI	\$10.0
Casual Classics		Tria Frites	
BEEF BOURGUIGNON	\$26.0	CHICKEN TENDERLOINS	\$16.0
Cocktail Favorites		Main courses	
SALTY POOCH	\$10.0	CALAMARI	\$13.0
		CRAB	
Minnesota Brews on Tap	1		
SUMMIT EXTRA PALE ALE	\$8.0	<b>Drinks</b>	
or constant		LIFT BRIDGE HOP DISH IPA	\$8.0
This Side of the Pond		DRINKS	
TWO EGG BREAKFAST*	\$12.0	Specialties	
Mexperience Libations		ESPRESSO CRUSTED LAMB*	\$28.0
WHEN DOVES CRY	\$10.0	VEAL MEDALLIONS*	\$30.0
Starters + Roughage		Cocktails	
POUTINE*	\$15.0	BLOOD SAND	\$10.0
		HOUSE RAIL COCKTAILS	\$4.0
Asador's Steaks			
RIBEYE		Soups & Salads	
		CHICKEN LYONNAISE SALAD	\$18.0
Condiments and Sauces		GRILLED SALMON SALAD	\$22.0
MUSHROOM		44.00	
Al All .		Waffles	
Notable White		BELGIAN WAFFLES	\$12.0
BOOMTOWN, PINOT GRIS, WA	\$10.0	FRIED CHICKEN BELGIAN WAFFLE	\$16.0

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Signatu	ıre Martinis		Chicken	
BITTER SU	NSET	\$10.0	PAN ROAST HALF CHICKEN	\$24.0
PIQUANTIN	JI #2	\$10.0	CHASSEUR	\$26.0
Draugh	at Room		CHICKEN FLORENTINE	\$15.0
			Starters	
	GOLDEN LIGHT	\$6.0	302 0	
LEINENKU	GEL'S SUMMER SHANDY	<b>***</b> \$8.0	SEARED SCALLOPS	\$15.0
Draft B	eers		CHICKEN POT PIE SEARED FOIE GRAS*	\$16.0 \$16.0
SAM ADAM		\$6.0		Ψ20.0
AMSTEL L		\$6.0	Beer	
			STELLA ARTOIS	\$6.0
Uncate	gorized		BUDWEISER	\$5.0
LEMON BL PANCAKES	UEBERRY RICOTTA	\$12.0	COORS LIGHT	\$5.0
OMISSION		\$6.0	Riesling	
Pasta			KUNG FU GIRL, COLUMBIA VALLEY, WA, 16	\$34.0
MAC CHEE	SE		LUCIEN ALBRECHT RÉSERVE,	\$42.0
FETTUCCII	NE ALFREDO	\$16.0	ALSACE, FRA, 16	<b>4</b> 1210
LOBSTER	SPAGHETTI	\$30.0	EGON MULLER, SCHARZHOF, MOSEL, GER, 13	\$80.0
Burger	I		Appetizer Specials	
TRIA'S CRI	EATE YOUR OWN	\$11.0	BRUSCHETTA BOURSIN	\$6.0
QUINOA VI	EGGIE BURGER	\$14.0	DIJON CHICKEN BITES	\$8.0
BACON CH	IEDDAR	\$16.0	FOIE GRAS BRÛLÉE	\$10.0
Seafood	!		Drinks Specials	
	WALLEYE	\$28.0	SUMMIT EXTRA PALE ALE OR	\$5.0
	COLDWATER LOBSTER		STELLA ARTOIS LAGER	
	LOBSTER TAIL	\$36.0	FRENCH WINES BY THE GLASS OR SEASONAL CRAFT DRAFT BEERS	\$6.0
			SIGNATURE MARTINIS OR COCKTAILS	\$7.0



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Restaurant Category		Zinfandel	
DESSERT		COSENTINO, LODI, CA, 14	\$32.0
BAR		BRADY, PASO ROBLES, CA, 14	\$44.0
COCKTAIL		BIALE BLACK CHICKEN , NAPA, CA, 15	\$54.0
Sandwiches		FROG'S LEAP, NAPA, CA, 15	\$62.0
GRILLED CHICKEN SANDWICH	\$16.0	Salads	
HAM CHEESE	\$14.0		
TURKEY BRIE	\$16.0	MIXED VEGETABLES	
TWIN TENDERLOINS	\$20.0	BEET	
		SALAD LYONNAISE	
Breakfast		PRIME TOP SIRLOIN SALAD	\$20.0
TRIA SCRAMBLE	\$14.0	BLACK BLEU	\$13.0
MORGAN'S BREAKFAST*	\$16.0	Bottled Beer	
STEAK EGGS*	\$18.0		
LOBSTER SCRAMBLE	\$20.0	O'DOUL'S	\$5.0
		FULTON LONELY BLONDE	\$6.0
Sauvignon Blanc		SURLY FURIOUS	\$8.0
FERRARI CARANO, FUMÉ BLANC,	\$38.0	BIG WOOD JACK SAVAGE	\$8.0
SONOMA, CA, 16	<b>Φ30.0</b>	SOCIABLE CIDER FREEWHEELER	\$8.0
MONMOUSSEAU, SANCERRE, FRA, 16	\$46.0	Other Interesting Whites	
KIM CRAWFORD, MARLBOROUGH, NZL, 17	\$48.0	LOUIS LAURENT, VOUVRAY, FRA,	\$32.0
TWOMEY, SONOMA, CA, 14	\$54.0	ATREA THE CHOIR , VIOGNIER ROUSSANNE, CA, 15	\$48.0
Pinot Grigio		CONUNDRUM, NAPA, CA, 14	\$48.0
ERATH, OR, 15	\$34.0	TRIMBACH, GEWURZTRAMINER,	\$60.0
KRIS, DELLE VENEZIE, ITA, 16	\$38.0	ALSACE, FRA, 12	φοσισ
MARCO FELLUGA, COLLIO, ITA, 15	\$40.0	DOMAINE BEAURENARD, CHATEAUNEUF-DU-PAPE, FRA, 10	\$84.0
HUGEL, ALSACE, FRA, 12	\$48.0		
		Appetizers	

**MUSSELS MARINIERES** 

\$14.0

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CRAB CAKE	\$14.0	PAUL JABOULET, LES	\$106.0
WALLEYE FINGERS	\$16.0	JUMELLES, COTE ROTIE, FRA, 07	
BEEF BITES	\$16.0	LAYER CAKE, SOUTHERN AUSTRAILIA, AUS, 15	\$35.0
SOUP DU JOUR			
POUTINE SKINS	\$12.0	These types of dishes are	
41. 1.1		being served	
Merlot		PORK CHOP	\$22.0
KENWOOD, SONOMA, CA, 14	\$36.0	MUSSELS	\$20.0
EMMOLO, NAPA, CA, 15	\$58.0	SOUP	7_0.0
NORTHSTAR, COLUMBIA VALLEY, WA, 11	\$66.0	BREAD	
DUCKHORN, NAPA, CA, 14	\$96.0	FILET	
THUNEVIN, LE CLOS BEAU-	·	STEAK	
PERE, POMEROL, FRA, 10	\$110.0	APPETIZER	
EMMOLOT, NAPA, CA, 15	\$58.0		
• • • • • • • • • • • • • • • • • • • •		Signature Cocktails	
Sparkling Wine		CHAMPS ELYSEES	\$10.0
LA PERLINA, MOSCATO, ITA, NV	\$38.0	CATCHER IN THE RYE	\$10.0
PERRIER JOUET, GRAND BRUT, EPERNAY, FRA, NV	\$86.0	BLACKBERRY SAGE OLD FASHIONED	\$10.0
NICOLAS FEUILLATTE, ROSE BRUT, CHOUILLY, FRA, NV	\$106.0	PASSION-CHILI MARGARITA	\$10.0
GONET-MEDEVILLE, PREMIER	\$110.0	RASPBERRY MULE	\$10.0
CRU BRUT, FRA, NV	2110.0	MY TY	\$10.0
VEUVE CLICQUOT, YELLOW LABEL, REIMS, FRA, NV	\$116.0	CUCUMBER MARGARITA	\$10.0
POL ROGER, BRUT, EPERNAY,		VIEUX CARRÉ	\$10.0
FRA, NV	\$110.0		
		Chardonnay	
Syrah / Shiraz		CHARLES KRUG, CARNEROS, CA, 16	\$38.0
CLINE, CA, 15	\$32.0	LOUIS JADOT, STEEL, BURGUNDY,	<b>0400</b>
D 'ARENBERG THE FOOTBOLT , MCLAREN VALE, AUS, 15	\$46.0	FRA, 15  DOMAINE DES TERRES DE	\$40.0
DUSTED VALLEY, STAINED TOOTH, WA, 12	\$70.0	CHATENAY, BURGUNDY, FRA, 16	\$42.0
PRIDE, SONOMA, CA, 14	\$98.0	HESS, SU'SKOL, NAPA, CA, 15	\$44.0

**HOUSE CUT FRIES WITH** 

**BÉARNAISE** 

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SONOMA-CUTRER, SONOMA, CA, 15	\$46.0	ROASTED PURPLE FINGERLING POTATOES	\$6.0
JORDAN, RUSSIAN RIVER VALLEY, CA, 15	\$66.0	SOURDOUGH TOAST OR ENGLISH MUFFIN	\$3.0
CAKEBREAD, NAPA, CA, 15	\$76.0	PIT HAM, THICK-CUT BACON OR SAUSAGE	\$4.0
LOUIS MICHEL, PREMIER CRU, CHABLIS, FRA, 15	\$80.0	PARMESAN LEEK HASHBROWNS	\$5.0
J MOREAU, GRAND CRU, CHABLIS, FRA, 09	\$80.0	Pinot Noir	
Red Blends		ERIC LOUIS, LOIRE, FRA, 15	\$40.0
M. CHAPOUTIER, COTES DU RHONE, FRA, 16	\$34.0	OYSTER BAY, MALBOROUGH, NZL, 16	\$42.0
TENUTA DI ARCENO, CHIANTI CLASSICO, ITA, 14	\$50.0	WILLAMETTE VALLEY VINEYARDS, WILLAMETTE, OR, 15	\$56.0
SANTA DUC LES GARANCIERES, GIGONDAS, FRA, 09	\$60.0	JOSEPH PHELPS, SONOMA, CA, 15	\$66.0
COPPOLA, DIRECTOR'S CUT CINEMA, SONOMA, CA, 12	\$62.0	J VINEYARDS, RUSSIAN RIVER VALLEY, CA, 15	\$70.0
FAMILLE PERRIN, CHATEAUNEUF- DU-PAPE, FRA, 14	\$78.0	CLOUDY BAY, MARLBOROUGH, NZL, 14	\$76.0
ANTINORI TIGNANELLO, TUSCANY, ITA, 11	\$86.0	DOMAINE LECHENEAUT, NUITS- ST-GEORGES, FRA, 08	\$126.0
SPRING VALLEY, URIAH, WALLA WALLA, WA, 13	\$94.0	DOMAINE SERENE EVENSTAD RESERVE, OR, 14	\$136.0
DEALILIEU VINEVADO TADESTOV		JOVINO, WILLAMETTE, OR, 15	\$44.0
NAPA, CA, 12	\$100.0	DOMAINE LECHENEAUT, NUITS- ST-GEORGES, FRA, 08	\$126.0
BORGO SCOPETO, CHIANTI CLASSICO, ITA, 13	\$40.0		
		Cabernet Sauvignon	
Side dishes		MONTES ALPHA, CHI, 12	\$42.0
POUTINE	\$12.0	B.R. COHN, SILVER LABEL, SONOMA, CA, 15	\$46.0
SAUTEED MUSHROOMS		ROTH ESTATE, ALEXANDER	\$48.0
ROASTED CAULILINI	\$6.0 \$10.0	VALLEY, CA, 15	
ASPARAGUS WITH HOLLANDAISE CREAMY LEEK POTATOES	\$10.0 \$5.0	ALEXANDRIA NICOLE A SQUARED, HORSE HEAVEN HILLS, WA, 15	\$52.0

\$5.0

CHARLES KRUG, NAPA, CA, 14

\$56.0

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\$60.0	Red	
\$82.0	PENFOLDS KOONUNGA HILL , SHIRAZ, AUS	\$8.0
\$106.0	JEAN-LUC COLOMBO, RHONE BLEND, FRA	\$8.0
\$120.0	ALIAS, MERLOT, CA	\$8.0
\$130.0	THE SEEKER, PINOT NOIR, FRA	\$8.0
\$140.0	MANIFESTO, ZINFANDEL, CA	\$9.0
	CHATEAU DE COSTIS, BORDEAUX	\$9.0
\$350.0	•	0400
	•	\$10.0
	SILVER TOTEM, CABERNET SAUVIGNON, WA	\$10.0
\$32.0	CAN BLAU, SYRAH CARIGNAN, ESP	\$12.0
\$38.0	J VINEYARDS, PINOT NOIR, CA	\$13.0
\$40.0	FERRARI CARANO, CABERNET SAUVIGNON, CA	\$15.0
\$42.0	CHATEAU DE JAU, SYRAH, FRA	\$8.0
\$70.0	SEVEN FALLS, CABERNET SAUVIGNON, WA	\$10.0
	ERUPTION, MALBEC SYRAH, CA	\$12.0
\$76.0	BENTON LANE, PINOT NOIR, OR	\$15.0
\$78.0	White	
\$86.0	14 HANDS, RIESLING, WA	\$7.0
\$106.0	LA FIERA, PINOT GRIGIO, ITA	\$8.0
\$116.0	LES DAUPHINS, ROSÉ, FRA	\$8.0
	LA ARDILLA, MOSCATO, ESP	\$8.0
\$85.0	PONGA, SAUVIGNON BLANC, NZ	\$8.0
\$115.0	LATOUR ARDECHE, CHARDONNAY, FRA	\$8.0
	LA MARCA, PROSECCO, ITA	\$9.0
	SAUVION, VOUVRAY, FRA	\$9.0
	HESS, SHIRTAIL CREEK, CHARDONNAY, CA	\$10.0
	\$82.0 \$106.0 \$120.0 \$130.0 \$140.0 \$350.0 \$32.0 \$38.0 \$40.0 \$42.0 \$70.0 \$76.0 \$76.0 \$16.0 \$16.0 \$16.0	\$82.0 PENFOLDS KOONUNGA HILL, SHIRAZ, AUS \$106.0 JEAN-LUC COLOMBO, RHONE BLEND, FRA \$120.0 ALIAS, MERLOT, CA \$130.0 THE SEEKER, PINOT NOIR, FRA MANIFESTO, ZINFANDEL, CA \$140.0 CHATEAU DE COSTIS, BORDEAUX BLEND, FRA KILLKA, MALBEC, ARG SILVER TOTEM, CABERNET SAUVIGNON, WA  \$32.0 CAN BLAU, SYRAH CARIGNAN, ESP \$38.0 J VINEYARDS, PINOT NOIR, CA FERRARI CARANO, CABERNET SAUVIGNON, CA  \$40.0 SAUVIGNON, CA  \$42.0 CHATEAU DE JAU, SYRAH, FRA SEVEN FALLS, CABERNET \$70.0 SAUVIGNON, WA ERUPTION, MALBEC SYRAH, CA \$76.0 BENTON LANE, PINOT NOIR, OR  \$78.0 White \$86.0 14 HANDS, RIESLING, WA \$106.0 LA FIERA, PINOT GRIGIO, ITA LES DAUPHINS, ROSÉ, FRA LA ARDILLA, MOSCATO, ESP \$85.0 PONGA, SAUVIGNON BLANC, NZ LATOUR ARDECHE, CHARDONNAY, FRA LA MARCA, PROSECCO, ITA SAUVION, VOUVRAY, FRA HESS, SHIRTAIL CREEK,

**FRENCH ONION** 



TALBOTT KALI HART , CHARDONNAY, CA	\$12.0	A CONTRACTOR OF THE PARTY OF TH	SPINACH		
FRANCOIS MONTAND, SPARKLING			SCALLOPS	\$34.0	
BRUT, FRA	\$12.0		GREEN BEANS	\$5.0	
SALMON CREEK, WHITE ZINFANDEL, CA	\$6.0	EGG		\$2.0	
		FRESH FR	UIT	\$4.0	
THE SEEKER, ROSE, FRA	\$8.0	CHOCOLATE			
MONMOUSSEAU, VOUVRAY, FRA	\$9.0	MEAT			
BIAGIO, MOSCATO, ITA		POTATOES	<b>;</b>		
LAMBERTI, PROSECCO, ITA		BUTTER			
		APPLE			
Dishes are prepared with		ONIONS			
ESCARGOT	\$11.0	SCALLOP			
BRUSSELS SPROUTS	\$11.0	PORK MEA	ΛT		



### Tria Event Center

5959 Centerville RoadMN 55127, North Oaks, United States

Monday 17:00-21:00 Tuesday 17:00-21:00 Wednesday 17:00-21:00 Thursday 17:00-21:00 Friday 17:00-22:00

**Opening Hours:** 

Saturday 17:00-22:00 Made with menulist.menu

Sunday 16:00-20:00 10:00-16:00