



STARTERS

CRISPY BRUSSEL SPROUTS 14
spicy apricot glaze

STUFFED JALAPENOS 14
applewood bacon, spicy cream cheese, peach
chutney

DUNGENESS CRAB STRATA 22
avocado, pico de gallo, mango, tortilla strips
aji amarillo sauce

SMOKED TROUT POUTINE 16
lemon-dill cream, cheese curds, idaho fries

SZECHWAN CAULIFLOWER 14
szechwan bbq, sriracha aioli

SMOKED CHICKEN FLATBREAD 14
candied onion, smoked gouda, basil

MEAT + CHEESE BOARD 24
local and imported charcuterie and cheeses

SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 10

HUCKLEBERRY 12
toasted almonds, feta, tomato, field greens huckleberry
vinaigrette

GRILLED CHICKEN CAESAR 17
parmesan, pico de gallo, garlic crostini

ICEBERG 16
candied bacon, pickled egg, blue cheese, heirloom
tomato, scallions, creamy gorgonzola

WARM CRAB SALAD 22
dungeness crab, grilled asparagus, lemon butter,
capers, pickled egg, cucumber, tomato, spring mix

SMOKED CHICKEN SALAD 17
brussel sprouts, cabbage, kale, white
cheddar, pumpkin seeds, dry cherries,
lemon vinaigrette

TABLEROCK COBB 18
smoked trout, candied bacon, ballard cheddar, pickled
egg, white beans, green onion, tomato, huckleberry
vinaigrette

HAND HELDS

AMERICAN KOBE CHEESEBURGER 16
ballard white cheddar, tomato jam, brioche roll
BACON 2

HUCKLEBERRY BBQ TURKEY + BRIE 16
pulled roast turkey, slaw, ciabatta roll

SPICY CHICKEN TORTA 16
corn crusted chicken breast, ghost pepper cheese, frisee, pico de
gallo, agave syrup, ciabatta roll

BLACKENED STEELHEAD TROUT 17
havarti, frisee, roasted corn succotash, remoulade ciabatta roll

CAPICOLA GRILLED CHEESE 16
manchego cheese, spicy apricot conserves, black rye

IDAHO CHEESESTEAK 17
marinated steak, pabst gravy, wild mushrooms, white cheddar,
candied onions, yukon potato roll

THE DILULO 16
corned beef, gruyere, spiced russian sauce, grilled pepper and onion,
frisee slaw

ENTREES

BISON MEATLOAF 22
pabst gravy, grilled onions and mushrooms, potato straws,
sourdough texas toast, shaved parmesan

CAJUN SHRIMP MAC + CHEESE 26
spicy asiago cream, cheese curds, peppers, onions, wild mushrooms,
cavatappi pasta

BEEF + PORTOBELLO STROGONOFF 26
marinated steak, portobello mushrooms, asiago cream sauce, fresh
papardelle pasta

FISH + CHIPS 20
payette brewing beer battered alaskan cod, hand cut fries, spicy
remoulade, jicama slaw

SMOKE + FIRE PIZZA 16
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, Agribeeff Co., Cloverleaf
Creamery, Clear Springs Foods, Acme
Bakeshop, Riverence

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