



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

CAESAR 13
parmesan, pico de gallo, garlic crostini
CHICKEN 4

ICEBERG 16
candied bacon, pickled egg, blue cheese
tomato, scallion, 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
brussel sprouts, cabbage, kale, white
cheddar, pumpkin seeds, dry cherries,
lemon vinaigrette



Trillium proudly supports the following
local producers:

Sweet Valley Organics, Gaston's Bakery,
Ballard Family Dairy, Costakis Inc, Ferranti
Fresh Pasta, Agribeef 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.

ENTREES

FILET MIGNON 46
bourbon gravy, portobello confit, yukon potato
pancakes

NEW YORK STEAK FRITES 42
cognac cream, wild mushrooms, russet potato straws

BRAISED PORK SHANK 38
chile verde sauce, chipotle tortilla, avocado, pico de gallo
ballard grilling cheese, jalapeno

HUCKLEBERRY SHORT RIBS 36
beef short ribs, yukon potato and smoked cheddar bread pudding, jicama slaw

BISON MEATLOAF 36
pabst gravy, wild mushrooms, celery root mash, sourdough texas toast

ANCHO ROASTED CHICKEN 32
chorizo pan gravy, manchego polenta fries, jicama slaw

BRONZED STEELHEAD TROUT 36
tomato ice cream, sharp cheddar grits, roasted corn succotash

CAJUN SHRIMP MAC + CHEESE 32
spicy asiago cream, cheese curds, peppers, onions, wild mushrooms
cavatappi pasta

BEEF + PORTOBELLO STROGANOFF 32
marinated steak, portobello mushrooms, asiago cream sauce
fresh pappardelle pasta

HAND HELDS

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

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, roast corn succotash, remoulade, ciabatta roll

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

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

THE DILULO 16
corned beef, gruyere, spicy russian sauce, pepper & onion, frisee slaw