

# TREZ

BISTRO & WINE BAR

## MAIN DINNER MENU

### TREZ BOARDS

Baked Brie Board 16  
baked Brie stuffed in a puff pastry with blueberry sauce

Fried Goat Cheese Board 18  
fried goat cheese with marinara sauce and crostini

The Board 34  
baked brie stuffed in a puff pastry with blueberry sauce  
served with 4 artisanal meats

*add extra crostinis to any board for \$6.  
add extra meat or cheese for \$7*

### MAIN DISHES

Spring Salad 15  
cherry tomato, cucumber, red onion, honey roasted  
pecans, feta & balsamic vinaigrette.  
**add chicken 6 | shrimp 8**

Chicken & Sausage Gumbo 18  
chicken and chicken andouille sausage in a creole roux  
served with rice and a cornbread muffin topped with  
honey and butter

Beef or Black Bean Burger 19  
\*1/4 lb all beef patty or house made black bean patty on  
a toasted buttered bun served with lettuce, tomato,  
onion, & pickles and paired w/ a side of french fries.  
**\*avocado spread comes on the black bean burger only.**

Fried Chicken Wing Dinner 20  
five (5) crispy fried chicken wings w/ buttered mashed  
potatoes, southern style green beans & honey butter  
biscuit

Trez Oyster Plate 21  
8oz crispy fried oysters on a bed of cajun sweet potato  
fries served with cocktail & tartar sauce

Roasted Cauliflower 22  
roasted kale & cauliflower on top on a bed of black bean  
sauce topped with mango chutney

### SHARABLES

In-House Smoked Salmon 18  
cured and smoked in-house served w/ fried goat  
cheese, capers, chopped onion & toast points

### WEEKLY SPECIALS

**new! Steak Night** 35/65  
dinner for 1 or 2! filet mignon medallions smothered in a  
veal demi-glace mushroom sauce. served with garlic  
parmesan mashed potatoes and green beans and paired  
with a bottle of wine.

Pesto Pasta **veggie 16 | chicken 20 | shrimp 24**  
your choice of veggie, chicken or shrimp with penne  
pasta coated in a creamy pesto sauce

Grilled Salmon 32  
Atlantic grilled salmon served w/ vegan dirty rice &  
brussels sprouts

Rosemary Jerk Lamb Chops 48  
\*lamb chops marinated for 24 hours in our house made  
jamaican jerked seasoning served with garlic parmesan  
mashed potatoes & brussels sprouts

Asian Ribeye 48  
\*marinated 16oz ribeye in asian spices grilled w/ garlic  
parmigiana mashed potatoes & honey glazed brussels  
sprouts

Blackened Red Fish 49  
served on a bed of vegan dirty rice topped with grilled  
shrimp fried oysters with étouffée sauce with collard  
greens

### FEATURED DESSERTS

white chocolate peach cobbler 10

assorted seasonal fruit bowl 10

butter pound cake by  
The Gr8Debate 10

**20% gratuity added to all checks. No split checks for tables and/or parties of 4 or more.**

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-borne Illness.*