



# TRIUMPH



## Kick Starters

### FLASH FRIED SPINACH

dusted with parmesan and drizzled with a lemon vinaigrette -7-

### TEMPURA ASPARAGUS

served with a ginger-soy sauce and wasabi aioli -9-

### MARYLAND CRAB CAKES

three housemade jumbo lump crab cakes seared and served over a bed of mixed greens with a roasted red pepper remoulade -14-

### GOAT CHEESE STUFFED ARTICHOKE

artichoke bottoms stuffed with spinach and goat cheese, panko breaded, and flash fried. Served with smoked tomato vinaigrette -10-

### THRUXTON WINGS

one pound of jumbo wings, fried and tossed with scallions, gorgonzola, and our signature soy-dijon hot sauce. Served with a side of our house herb ranch dressing -10-

### UNADILLA FLATBREAD

pulled smoked chicken, candied bacon, heirloom grape tomatoes, brie cheese, and a roasted garlic alfredo -11-

### PRETZEL BITES

hand rolled sweet dough pretzels tossed with sea salt and served with our house Schlafly Pale Ale and Wisconsin aged cheddar sauce -9-

### PULLED PORK NACHOS

tortilla chips covered with bbq pulled pork, white queso, pico de gallo, guacamole, and sour cream -12-

### SHRIMP & CRAWFISH POPCORN

flash fried rock shrimp and crawfish tails served with Cajun aioli -12-

### SUZUKI SLIDERS

3 Kobe beef sliders with a soy-ginger glaze, mirin pickles, and onion crisps on mini Hawaiian sweet rolls. Served with a side of wasabi aioli & kimchee ketchup -12-

## Soups

**SOUP OF THE DAY** - 4 cup / 6 bowl

### SMOKED TOMATO

gorgonzola, scallion, bacon - 4 cup / 6 bowl

### GLUTEN-FREE GUMBO

shrimp, chicken, andouille sausage over white rice - 5 cup / 7 bowl

## Burgers

### AMERICANA

8 oz. grass fed beef, Wisconsin cheddar, pepper bacon, garlic aioli, on toasted brioche. Served with lettuce, tomato, red onion, and pickle chips -15-

### STURGIS

8 oz. free range ground bison, smoked gouda, caramelized onions, and baby greens with a smoked chili-tomato sauce on toasted brioche -15-

### THUNDERBIRD

8 oz. fresh ground turkey, basil pesto, mozzarella, spinach, tomato bruschetta on toasted ciabatta -12-

### BLACK BEAN

pepper jack cheese, chipotle bbq mayo, avocado, bibb lettuce, tomato, and red onion on ciabatta -11-

#### Sidecar Options:

House-made BBQ Chips, French Fries, Sweet Potato Fries, or Edamame and Roasted Corn Salad

### TRIUMPH HOUSE

mixed greens, parmesan, tomato, red onion and croutons tossed with your choice of dressing -6-

### CAESAR

romaine hearts tossed in our house-lemon Caesar, parmesan cheese, and served with garlic croutons -8-

### GREEK

mixed greens, grape tomatoes, feta, cucumber, kalamata olives, and warm pita served with a Greek vinaigrette -9-

### PANTAH BEET

spinach, red and gold beets, Missouri goat cheese, toasted pistachios, Fuji apple with a balsamic vinaigrette -10-

### THAI CHICKEN

Shredded Napa cabbage, carrots, green onions, spicy cashews, and Mandarin orange tossed with soy-Miso vinaigrette and topped with sweet chili glazed chicken and crispy wontons -11-

### BLACK & BLUE WEDGE

blackened flat iron steak, iceberg wedge, crumbled gorgonzola, bacon, grape tomato, and red onion. Served with green goddess dressing -14-

#### Salad Toppers

Grilled Chicken Breast -3-  
Grilled Salmon -4-  
Grilled Steak -5-  
Grilled Shrimp -5-

## Full Throttle

### GRILLED SALMON

pineapple fried rice, snap peas, orange ginger glaze, crispy shitake, kaiware sprouts -24-

### SIRLOIN STEAK

grilled 12 oz black angus sirloin steak, served with twice baked potato tumblers, grilled asparagus, crispy onions, and a Guinness steak sauce -24-

### CHICKEN SALTIMBOCCA

prosciutto, sage, and mozzarella stuffed chicken, roasted garlic smashed potatoes, and grilled broccolini, with lemon-garlic butter -22-

### CHERRY SMOKED DUCK BREAST

Ozark forest mushroom risotto, Missouri Goat cheese, bacon braised greens, with a rosemary-thyme demi-glace -26-

### WILD MUSHROOM RAVIOLI

ricotta and mushroom stuffed ravioli, gently tossed with truffle oil, wild mushrooms, spinach, diced grilled chicken, and roasted garlic cream -19-

### CAJUN TUTTO MARE

shrimp, crawfish tails, and lump crab meat tossed with spinach, roasted peppers, yellow squash and linguine noodles in a spicy Cajun cream sauce -23-

### KOBE TENDERLOIN

8 oz grilled Kobe tenderloin with wasabi potatoes, sugar snap peas, 5 pepper-hoisin demi-glace, fresno pepper, and lotus chips -29-

### SHRIMP & GRITS

gulf prawns, house andouille, cheddar grits, trinity, poached egg, spiced Chardonnay reduction -23-

### KATANA STIR-FRY

locally made ramen noodles tossed with carrots, shiitake mushrooms, baby bok choy, broccoli, and bell peppers in a sesame-honey sauce -15-

Chicken - 16 Shrimp - 17 Grilled Steak - 18