

Treble makers

DUELING PIANO BAR & RESTAURANT

GLUTEN FREE

APPETIZERS

BOOM BOOM SHRIMP 13.5

Grilled Gulf Shrimp, tossed in Sriracha Aioli and served on a bed of Asian Coleslaw

CALAMARI 15.5

Fresh Calamari and Peppers, Sauteed to a Tender Perfection. Served with a side of Marinara

GREEK DIP 11.5

Creamy Cheese Dip with Onions, Peppers, Artichokes, Olives, Cucumbers, Feta, and Dill. Served with Celery

WINGS 15.5

8 tender baked Bone-in Wings tossed in your choice of Mild, Hot, Mississippi BBQ, Mango Habanero, Asian Sesame, Garlic Parmesan, or Sweet Thai Chili. Served with Celery and choice of Ranch or Bleu Cheese

SOUP/SALAD

FRENCH ONION SOUP 8.5

House-made and topped with Swiss Cheese

HOUSE SALAD 10.5

Iceberg Lettuce, Cherry Tomatoes, Cucumber, Onion, choice of Dressing

CHICKEN CAESAR SALAD 16.5

Grilled Chicken, Romaine Hearts, Fresh Parmesan, Caesar Dressing

TREBLE WEDGE 11.5

Iceberg Wedge topped with Bacon, Gorgonzola Cheese, Cherry Tomatoes, drizzle of Aged Balsamic Glaze, Red Onions, Bleu Cheese Dressing

MANDARIN CHICKEN SALAD 16.5

Blend of Iceberg and Spring Mix topped with Grilled Chicken, Roasted Peanuts, Dried Cranberries, Mandarin Oranges, Asian Sesame Dressing

SALMON SALAD 18.5

Spring Mix topped with Blackened Salmon, Cucumber, Onion, Feta, Lemon Dill Vinaigrette Dressing

Add Chicken +6, Shrimp +7, Steak or Salmon +8

HANDHELDS

CHEDDAR BURGER 15.5

Hand-crafted Burger topped with Cheddar Cheese, Tomato, Onion, Garlic Aioli, in a fresh lettuce wrap. Served with broccoli

SWISS & HERB MUSHROOM BURGER 16.5

Hand-crafted Burger topped with Herb Mushrooms, Swiss, Tomato, Red Onion, in a fresh lettuce wrap. Served with broccoli

SMOKEHOUSE BURGER 17.5

Hand-crafted Burger topped with Smoked Gouda, Bacon, Tomato, Red Onion, BBQ Sauce, in a fresh Lettuce Wrap. Served with broccoli

CHICKEN SANDWICH 14.5 **TOSSED IN SAUCE** 15.5

Grilled or blackened Chicken Breast topped with Smoked Gouda, Tomato, Garlic Aioli, in a fresh Lettuce Wrap. Served with broccoli

TREBLE TACOS **CHICKEN/SHRIMP** 15.5 **STEAK/SNAPPER** 17.5

Three Lettuce Tacos with your choice of Protein, topped with Shredded Cabbage, Cheddar/Jack blend, Pico de Gallo, and Lime Crema. Served with broccoli

TREBLE CLASSICS

Served with Choice of 2 Sides (Premium Sides add \$3 each)


CHICKEN TENDERS 17.5 **TOSSED IN SAUCE** 18.5
3 Plump and Juicy Grilled Chicken Tenders

GRILLED CHICKEN 19.5
Grilled Chicken Breast Seasoned with our House Blend

CHICKEN BRUSCHETTA  24.5
Grilled Chicken Breast topped with Mozzarella Cheese, Bruschetta Mix, Aged Balsamic Glaze

CEDAR PLANK SALMON 26.5
Fresh Salmon cooked on a Cedar Plank and topped with a Grand Marnier Citrus Glaze

BRONZED RED SNAPPER 28.5
Gulf-Caught Red Snapper, Pan Seared in Clarified Butter

LOLLIPOP LAMB  **HALF** 31.5 **FULL** 54.5
Roasted Rack of Lamb served with a Mint Chimichurri Sauce

STEAKS

Served with Choice of 2 Sides (Premium Sides add \$3 each)

SIRLOIN 24.5
8oz lean and juicy cut of Sirloin Beef

RIBEYE  35.5
14oz of beautifully marbled cut of Ribeye Beef

PRIME RIB 12OZ 34.5 16OZ 39.5
Tender Prime Rib slow cooked for 7 hours, served with Au Jus and Creamy Horseradish Sauce (Available Thurs-Sat)

TOPPINGS
Grilled Onions +3
Gorgonzola +4
Garlic Herb Mushrooms +4

SURF AND TURF
Shrimp +7
Lobster Tail +19

SIDES

GARLIC MASHED POTATOES 5.5

SAUTÉED SQUASH/ZUCCHINI 5.5

BROCCOLI 5.5

BAKED POTATO (AVAIL THURS-SAT) 5.5

SIDE HOUSE SALAD 6.5

SIDE CAESAR SALAD 6.5

PREMIUM SIDES

GOAT CHEESE SCALLOPED POTATOES  8.5

LOADED BAKED POTATO (AVAIL THURS-SAT) 8.5

DESSERTS

CRÈME BRÛLÉE  10.5

BEVERAGES

Free Refills on Soda, Iced Tea, Coffee and Lemonade

SOFT DRINKS 3.5
Coke, Diet Coke, Sprite, Mr. Pibb, Orange Fanta, Root Beer, Hi-C, Lemonade, Ginger Ale

ICED TEA 3.5
Freshly Brewed Sweet or Unsweet

COFFEE 3.5

SAN PELLEGRINO 4.5