

# Vegetarian

## Appetizers & Salad

Crisp Fried Brussel Sprouts  
w/Toasted Almonds & Soy-Honey Glaze...10

Fried Shallot & Cheese Fritters  
w/Arugula & Balsamic Syrup...10.50

Salad – Field Greens w/Goat Cheese, Red Onion,  
Toasted Walnuts and Pear & Apple Vinaigrette

- Small-8/Large-11
- With Grilled Chicken Thigh – add \$4
- With Grilled Salmon – add \$7

## Entrees

Wild Mushroom Pot Pie  
w/Sherry, Fresh Thyme & Puff Pastry...15

Pan Fried Couscous & Cauliflower w/Curry,  
Coriander, Pickled Pepper Butter & Spinach...14.50

\*Create Your Own Baked Mac & Cheese  
w/Choice of Aged Cheddar, Goat Cheese,  
and/or Gorgonzola...12.95  
w/Chicken or Polish Sausage...16.50

\*Gluten Free Pasta Available – Add 1.50

# Triskele's



1801 South 3<sup>rd</sup> Street, Milwaukee, WI 53204

414-837-5950

[www.triskelesrestaurant.com](http://www.triskelesrestaurant.com)

Our menu changes often so please call or check us out  
on facebook for the most current selections.

### Hours of Operation

Dinner Served Tues. thru Thur., 4pm-9pm

Fri. & Sat., 4pm – 10pm

Closed Sunday & Monday



5 blocks south of the Allen Bradley Clock Tower  
on 3<sup>rd</sup> and Maple.

Reservations recommended for parties of 5 or more.

An 18% Gratuity May Be Added to Parties of 6 or More.  
Sorry, no split checks.

# Meat

## Appetizers & Salad

Brandied Chicken Liver Paté w/Smoked Bacon,  
Glazed Apricots & Grilled Crostini...10

Fried Pork Wontons w/Ginger, Cilantro  
& Pineapple Hot & Sour Dipping Sauce...9.50

Salad – Blue Cheese & Egg Chopped Salad  
w/Smoked Bacon, Tomato, Onion  
& Sweet Shallot Mustard Vinaigrette

- Small-9/Large-12
- w/Grilled Chicken Thigh or Polish Sausage- add \$4

## Entrees

Grilled 6oz. Flat Iron Steak  
w/Rosemary Roasted Potatoes & Spinach...17  
-w/Buttermilk Fried Onions & Worcestershire Butter...18.50

House Made Chicken Fennel Sausage  
& Mustard Gnocchi w/Tarragon-Shallot  
Cream..16.50

\*Grilled 1/2 lb. Black Angus Beef Burger  
w/House Made Pickles, Toasted Brioche Bun,  
and Crisp Romaine...10.50  
w/choice of cheese...add .75  
(Aged Cheddar, Swiss, Goat Cheese, or Gorgonzola)  
-Served w/cup of soup, chili spice fries OR side salad

# Seafood

## Appetizers & Salad

Buttermilk Fried Calamari  
& Crispy Spinach w/Citrus Aioli...10.50

Prince Edward Island Mussels  
w/Fresh Shallots, Garlic, Thyme & Chardonnay  
- 1/2 lb...10.50 - 1lb...15

Salad – \* Caesar w/Crispy Capers,  
Grilled Croutons & Parmigiano-Reggiano  
- Small..7.50/Large...10.50  
With Grilled Chicken OR Polish Sausage – add \$4  
With Grilled Shrimp – add \$6

## Entrees

\*Grilled Mahi Mahi w/Red Wine-Shallot Butter,  
Spinach, and Goat Cheese Potato Gratin...18

\*Cedar Planked Salmon w/Chesapeake Crab Butter,  
Rosemary Roasted Potatoes & Arugula Salad...18

Stew- Shrimp, Cod & Prince Edward Island Mussels  
in White Wine w/Smoked Sausage, Paprika,  
Garlic, Potatoes & Grilled Crostini...18.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.