



TRIUMPH
G R I L L

D I N N E R



TRIUMPH GRILL

SOUP

SOUP OF THE DAY 4/7

FRENCH ONION 4/7

**FIRE ROASTED
TOMATO BISQUE** 4/7

KICK STARTERS

FLASH FRIED SPINACH 7
lemon vinaigrette, shaved parmesan

BUFFALO CHICKEN QUESO 9
special blend of herbs and cheeses,
smoked chicken breast, Louisiana
hot sauce, melted and served bubbling
with grilled flatbread

CALAMARI 12
flash fried, pickled peppers, scallions,
wasabi aioli

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

MINI FISH TACOS 13
three mini corn tortillas filled with
mahi mahi and yuzu kale slaw,
topped with a tamarind sauce

TEMPURA ASPARAGUS 9
ginger soy sauce, wasabi aioli

SMOKED SALMON FLATBREAD 12
in-house hot smoked salmon with lemon
dill goat cheese, capers, and red onion

STUFFED VEAL MEATBALLS 10
fresh mozzarella and Italian herbs stuffed
in veal meatballs and roasted in a spicy
tomato sauce with grilled French bread

**HOUSE BREADED
CHICKEN TENDERS** 12
soy hot sauce, blue cheese, or
Red Hot Riplets spice, with ranch

WAGYU SLIDERS 12
three sliders with a soy-ginger glaze,
mirin pickles, and onion crisps on
mini sweet Hawaiian rolls served with a
side of wasabi aioli and kimchee ketchup

**HOUSEMADE JUMBO
ONION RINGS** 9
panko crusted with a bbq aioli

FULL THROTTLE

BUTTERNUT SQUASH RAVIOLI 16
sautéed in a fresh sage sherry
brown butter sauce

CHICKEN SALTIMBOCCA 22
prosciutto, spinach, and mozzarella
stuffed chicken with broccolini,
potato puree, and a lemon-cream sauce

GRILLED SALMON 24
pineapple sticky rice, snap peas, broccoli,
bell peppers, bok choy, orange-ginger
glaze, crispy shiitake mushrooms,
kaiware sprouts

PORK SCHNITZEL 24
sautéed breaded pork cutlets with
Applewood bacon roasted brussels
sprouts, German style fingerling potato
salad, in a fresh thyme white wine
caper butter sauce

CREOLE SHRIMP PENNE 24
sautéed jumbo shrimp and charred
local andouille sausage tossed with
caramelized onions and applewood
smoked bacon in a Cajun-spiced
cream sauce

CHERRY SMOKED DUCK 26
Ozark Forest mushroom risotto,
Missouri goat cheese, sautéed spinach,
cherry duck reduction

BAIKU NOODLES 15
udon noodles, carrots, shiitake
mushrooms, baby bok choy, broccoli,
bell peppers, sesame-hoisin sauce

add your choice of
tofu 2
chicken or pork belly 3
salmon, shrimp, or steak 5

GRILLED SIRLOIN 26
Angus beef, potato tumblers,
grilled asparagus, crispy onions,
Guinness steak sauce

FIVE SPICE BEEF TENDERLOIN 35
8oz grilled beef tenderloin with
wasabi potatoes, sugar snap peas,
pepper-hoisin demi-glaze,
pickled peppers, lotus chips

SALADS

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

CAESAR 9
romaine hearts, parmesan cheese,
garlic croutons, tossed in a
house-lemon Caesar

GREEK 9
mixed greens, grape tomatoes, feta,
cucumber, red onions, kalamata olives,
and grilled pita served with a
Greek vinaigrette

BEET SALAD 10
braised beets, herbed goat cheese,
red onion, crushed pistachio, and baby
arugula with a red wine vinaigrette

THAI CHICKEN 12
shredded Napa cabbage, carrots, green
onions, candied cashews, mandarin
oranges, sweet chili glazed chicken,
crispy wontons, tossed with
a soy-Miso vinaigrette

**TOMATO AND
MOZZARELLA SALAD** 12
hot house tomatoes, fresh mozzarella
cheese, red onion, baby arugula,
with a balsamic vinaigrette and served
with grilled French bread

BLACK AND BLUE WEDGE SALAD 15
blackened Angus beef, iceberg wedge,
crumbled gorgonzola, bacon, grape tomatoes,
red onion, green goddess dressing

ADD ONS
grilled chicken breast 4
grilled salmon, steak, or shrimp 5

BURGERS

AMERICANA 15
8oz prime rib, Wisconsin cheddar, pecan
smoked bacon, garlic aioli, on toasted
brioche served with lettuce, tomato,
red onion, and pickle chips

THUNDERBIRD 13
8oz fresh ground turkey, basil pesto,
mozzarella, spinach, tomato bruschetta
on toasted ciabatta

BLACK BEAN 11
pepper jack cheese, chipotle bbq mayo,
guacamole, bibb lettuce, tomato, and
red onion on ciabatta

SIDE OPTIONS
housemade bbq chips, French fries,
sweet potato fries, yuzu kale slaw