

Starters

Tempura Stuff

tempura battered green beans, chipotle aioli 9
fritto misto, garlic aioli 12

Crawfish Corn Cakes

pan seared crawfish andouille sausage corn cakes, chow chow 12

Beef Brochettes

CAB bistro tender, poblano chile, pepper, onion, red and green chimichurri sauces 12

Calamari

cornmeal coated crispy calamari, lemon caper dill sauce 10

Brie en Croute

puff pastry wrapped brie with apricot jam, toasted almonds, served warm 12

Mussels

P.E.I. mussels, fennel, capers, sun dried tomatoes, white wine, Pernod, fines herbs, butter 15

Goat Cheese Spinach Dip

spinach goat cheese dip with asiago cheese, house made parmesan crisps 14

Hummus

imported feta, kalamata olives, cumin, E.V.O.O., pita bread 12

Artisan Cheese Plate

selection of imported fromage du jour 20

Soup & Salad

Country Salad

field greens, dried cranberries, walnuts, fresh shaved aged asiago cheese 6

Caesar Salad

crisp romaine leaves, Caesar dressing, shaved aged asiago cheese 6

add three jumbo grilled shrimp 12

add 7oz. grilled chicken 10

add 8oz. grilled salmon 16

French Onion 5

Roasted Tomato Soup 5

Flatbread Pizza

Table Three Patio Pizza

t3's house made spicy Italian sausage, bacon, caramelized onion, cheese 13

The Wildwood

blend of mushrooms, spinach, caramelized onions, cheese, garlic crème sauce 13

Margherita

tomato, E.V.O.O., fresh mozzarella cheese, arugula leaves, balsamic reduction 13

Smoked Salmon

garlic crème sauce, cream cheese, smoked salmon, topped with capers, tomato, red onion 14

Pizza du Jour

Chef inspired creations

Three Plates Entrees

T3 Beef Filet

9 oz. grilled USDA certified angus beef tenderloin filet, prosciutto cake, mashed Yukon potatoes, maitre d' butter, red wine demi glace 35

New York Strip

grilled 14 oz aged USDA certified angus beef strip steak, parmesan white truffle oil pommes frites, maitre d' butter 36

Lamb Chops

10 oz. harissa marinated grilled Colorado lamb chop, ratatouille, salat Tangiers, pistachio nut encrusted goat cheese fritter, sweet pea puree 28

Berkshire Pork

8 oz. pan seared bacon wrapped boneless pork loin chop, mushroom risotto, dried fruit chutney, apricot jus 28

Shrimp & Scallops

pan seared sea scallops and shrimp, grain du jour, spaghetti squash, sautéed spinach, rocket salad, oven roasted tomato sauce 26

Barramundi

pan seared herb encrusted Asian seabass, colcannon, orange glazed carrots, sautéed spinach, whole grain mustard beurre blanc 28

Pan Salmon

8 oz. pan seared Atlantic salmon filet, sherried wild mushrooms, grain du jour, beurre rouge 26

Tuna Nicoise

8 oz. grilled yellowfin tuna steak, haricot vert, hard cooked egg, kalamata olives, red onion marmalade, capers, tomato, fingerling potatoes, field greens, tarragon peppercorn vinaigrette dressing 28

Roasted Chicken

semi-boneless Cornish hen, hard polenta, mashed Yukon potatoes, greens with bacon, white truffle-thyme butter jus lie 22

Pasta du Jour

Chef inspired house made pasta dishes

"You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients."

Julia Child (1912 - 2004)



Please allow for the time it takes for us to prepare your food to order.

No separate checks please. 20% Gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.