



TRULUCK'S

SEAFOOD • STEAK • CRAB HOUSE


FABULOUS PARTIES, LASTING MEMORIES
AND NONE OF THE STRESS



 "Best Seafood Restaurant" D Magazine

 "Best Seafood Restaurant" Addison Magazine

 "Best Seafood Restaurant" Fort Worth Magazine

 "Award of Excellence" Wine Spectator Magazine

**Thank you for considering Truluck's for your special event!
The enclosed private dining guide and menus will assist you in planning
your special occasion. We are here to help with every single detail, to ensure
that your event will be an absolute success.**

Please contact Rebecca Wright for assistance.

APPETIZER OFFERINGS

Appetizers are served on combination platters for your guests to share at the table or may be served buffet style if you wish to have a reception prior to sitting down for dinner. Prices are per guest.

FRESH FROM THE SEA

Crab may be served as an add-on to any of our menu items to make a delectable combination entrée.

MAINE JONAH CRAB CLAWS

Sweet, chilled crab claws from the pure, icy North Atlantic waters off the Maine coast. Our Jonah crab comes from Portland Shellfish, a company renowned for their consistent quality and freshness.

Medium (12) \$48 (or order per person – 2 medium claws \$8)

Price may fluctuate due to seasonal availability. Please confirm pricing with Your Special Event Coordinator.

½ lb CHILLED ALASKAN KING CRAB LEGS \$21

FEATURED OYSTERS 2 per guest \$6

CHILLED JUMBO SHRIMP 2 per guest \$6

CHILLED CRAB COCKTAIL *Three selections of fresh crab.*

Served with deviled cocktail sauce, spicy mustard and Crab Louie sauce. \$8

CHILLED SEAFOOD TOWER *Oyster, Cocktail Shrimp, Maine Jonah Crab Claw, and a Blue Crab Cocktail.* \$16

BAJA CEVICHE \$4.5

TASTY BITES

CRISPY LAUGHING BIRD SHRIMP TACOS *On fresh flour tortillas with shredded cabbage and spicy remoulade sauce.* 3 per guest \$5.5

BLUE CRAB AND LAUGHING BIRD SHRIMP RANGOONS *With sweet Thai chili sauce* 2 per guest \$5

ROMA TOMATO & OLIVE BRUSCHETTA *With basil, honey vinaigrette and Maytag blue cheese.* 2 per guest \$3.5

RATATOUILLE TARTLETTE *Seasonal vegetables stewed in a tomato and basil sauce with French goat cheese.* 2 per guest \$3.5

SALMON RILLETTES *Hot and cold smoked Scottish salmon mixed with cream cheese, lemon and capers. Served on baguettes.* 2 per guest \$3.5

MINI CRABCAKES *With tartar sauce.* 2 per guest \$8

HOT-AND-CRUNCHY SHRIMP *With mango jalapeño purée.* 2 per guest \$4.5

SALT & PEPPER TOP CATCH CALAMARI *Tossed with stir fry vegetables. Served with spicy mustard sauce and a sweet Vietnamese chili sauce.* \$3.5

INTERNATIONAL CHEESE AND FRUIT *A beautiful array of fresh fruits, domestic and international cheeses and crackers hand selected by our chef.* \$5

PEPPER SEARED BEEF *Tenderloin of beef seared rare and topped with herbed mushroom salad and horseradish cream sauce.* \$6.5

TUNA TARTAR *On a crispy wonton with crushed avocado, pineapple salsa and spicy mustard sauce.* \$4.5

VEGETABLE CRUDITÉ *A selection of fresh seasonal vegetables with homemade dips.* \$3.5

CREAMY BLUE CRAB DIP *With Tillamook cheddar.* \$4.5

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

SOUPS AND SALADS

DAILY SOUP SELECTION *Prepared by our Chef
with the finest seasonal ingredients. Daily selections will vary.*

SONOMA GREENS SALAD *Fresh California field greens tossed with honey
vinaigrette, goat cheese, candied pecans, sliced apples and Kalamata olives.*

TRULUCK'S WEDGE SALAD *With diced bacon, Maytag blue cheese, tomato and a creamy blue cheese dressing.*

KNIFE AND FORK CAESAR SALAD *Hearts of romaine served with creamy Caesar dressing,
anchovies, grilled crostini, shaved pecorino and fresh lemon.*

VEGETARIAN ENTRÉES

Please choose one option if a vegetarian offering is needed for your group

GARDEN PASTA *Fresh pasta tossed with local, seasonal vegetables and herb butter.*

SEASONAL VEGETABLE STIR FRY *With fried rice and charred pineapple.*

DELICIOUS DESSERTS

CARROT CAKE *Rich and moist with fresh carrots, crushed pineapple,
cinnamon and pecans, layered with creamy, sweet cream cheese icing.*

CHOCOLATE MALT CAKE *Fudgy, melt-in-your-mouth
chocolate cake with chocolate malt cream cheese icing.*

KEY LIME PIE *Sweet and tart classic Florida dessert made with
Biddle's lime juice from the Florida Keys and a graham cracker crust.*

SEASONAL BERRIES AND FRESH WHIPPED CREAM

VARIETY PLATTERS *A sampling of these desserts served
on generous combination platters for your guests to share.*

DINNER MENU – OPTION ONE

\$79 per guest

APPETIZERS

*Please choose two from the selections below
Additional appetizers may be added for the prices indicated on page 2*

PEPPER SEARED BEEF JONAH CRAB CLAWS
RATATOUILLE TARTLETTE BAJA CEVICHE
CREAMY BLUE CRAB DIP HOT-AND-CRUNCHY SHRIMP
ROMA TOMATO & OLIVE BRUSCHETTA
SALT & PEPPER TOP CATCH CALAMARI
CRISPY LAUGHING BIRD SHRIMP TACOS
MINI CRABCAKES

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD
SONOMA GREENS SALAD CAESAR SALAD

ADDITIONAL VEGETABLE SIDE

Please choose one

SEASONAL VEGETABLES or ASPARAGUS
included in this menu

DESSERTS

Please choose two OR Variety Platters

CARROT CAKE CHOCOLATE MALT CAKE KEY LIME PIE
SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

Menu continued on next page

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

DINNER MENU – OPTION ONE (continued)

DINNER ENTRÉES

Please choose three

MAINE JONAH CRAB CLAW PLATTER *Eight medium claws served pre-cracked and chilled with parmesan mashed potatoes.*

DUTCH HARBOR RED KING CRAB *Gigantic leg of sweet Alaskan King crab tossed in lemon-garlic butter. Served with parmesan mashed potatoes.*

NIMAN RANCH PRIME RIBEYE *16 oz. of perfectly marbled, certified all-natural beef, seasoned and cooked to perfection. Served with parmesan mashed potatoes.*

NIMAN RANCH NEW YORK STRIP *A 14 oz. cut of certified all natural beef, grilled, basted with butter and served with parmesan mashed potatoes.*

FRESH SEASONAL CRAB OFFERING *Savor fresh crab from around the globe. Ask for the current offerings. For example: Florida Soft Shell Blue Crab, Alaskan Golden King Crab, Australian Spanner Crab, or Pacific Northwest Dungeness Crab. Served with parmesan mashed potatoes.*

BLACKENED REDFISH PONTCHARTRAIN *Fillet of redfish, blackened and pan-seared. Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

CHEF'S BEEF TENDERLOIN FILET *8 oz. seasoned center-cut filet of certified Angus beef tenderloin topped with sautéed Laughing Bird shrimp, lump crab meat and rich béarnaise sauce. Served over parmesan mashed potatoes.*

SALMON OSCAR *Grilled fillet of salmon topped with fresh blue crab claw meat, shaved asparagus and jalapeño béarnaise. Served over parmesan mashed potatoes.*

SESAME-CRUSTED HAWAIIAN TUNA *Served with tamari butter sauce and parmesan mashed potatoes.*

DAY-BOAT CAUGHT FISH *Please ask for the current preparation.*

ADD TO YOUR ENTRÉE

3 MAINE JONAH CRAB CLAWS \$12

LAUGHING BIRD SHRIMP SCAMPI \$11

FRESH KING CRAB ½ LB. \$21

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DINNER MENU - OPTION TWO

\$69 per guest

APPETIZERS

*Please choose two from the selections below
Additional appetizers may be added for the prices indicated on page 2*

PEPPER SEARED BEEF JONAH CRAB CLAWS
SALMON RILLETTES CREAMY BLUE CRAB DIP
SALT & PEPPER TOP CATCH CALAMARI BAJA CEVICHE
ROMA TOMATO & OLIVE BRUSCHETTA
HOT-AND-CRUNCHY SHRIMP RATATOUILLE TARTLETTE
BLUE CRAB AND LAUGHING BIRD SHRIMP RANGOONS
MINI CRABCAKES

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD
SONOMA GREENS SALAD CAESAR SALAD

ADDITIONAL SIDES

Please choose one

SEASONAL VEGETABLES or ASPARAGUS
included in this menu

DESSERTS

Please choose two OR Variety Platters

CARROT CAKE CHOCOLATE MALT CAKE KEY LIME PIE
SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

Menu continued on next page

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

DINNER MENU - OPTION TWO (continued)

DINNER ENTRÉES

Please choose three

BLACKENED REDFISH PONTCHARTRAIN *Fillet of redfish, blackened and pan-seared.
Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

CRAB STUFFED RAINBOW TROUT *With Anson Mills cheese grits,
black-eyed peas and ole-fashioned tartar sauce.*

SESAME-CRUSTED HAWAIIAN TUNA *Served with tamari butter sauce and parmesan mashed potatoes.*

BEEF TENDERLOIN FILET *8 oz. seasoned center-cut filet of
certified Angus beef tenderloin with parmesan mashed potatoes.*

NIMAN RANCH NEW YORK STRIP *A 14 oz. cut of certified all natural beef, grilled, basted with butter
and served with parmesan mashed potatoes.*

ROASTED NIMAN RANCH FREE-RANGE CHICKEN *With rosemary-orange
pan sauce and parmesan mashed potatoes.*

DAY-BOAT CAUGHT FISH *Please ask for the current preparation.*

SALMON OSCAR *Grilled fillet of salmon topped with fresh blue crab claw meat, shaved asparagus and jalapeño
béarnaise. Served over parmesan mashed potatoes.*

ADD TO YOUR ENTRÉE

3 MAINE JONAH CRAB CLAWS \$12

LAUGHING BIRD SHRIMP SCAMPI \$11

FRESH KING CRAB ½ LB. \$21

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread,
soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

DINNER MENU – OPTION THREE

\$59 per guest

APPETIZERS

*Please choose two from the selections below
Additional appetizers may be added for the prices indicated on page 2*

HOT-AND-CRUNCHY SHRIMP SALT & PEPPER TOP CATCH CALAMARI
CREAMY BLUE CRAB DIP ROMA TOMATO & OLIVE BRUSCHETTA
RATATOUILLE TARTLETTE
TUNA TARTAR SALMON RILLETTES
BLUE CRAB & LAUGHING BIRD SHRIMP RANGOONS

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD
SONOMA GREENS SALAD CAESAR SALAD

ADDITIONAL SIDES

May be added for \$5 per guest and can be individually plated or served family style

SEASONAL VEGETABLES or ASPARAGUS

DESSERTS

Please choose two OR Variety Platters

CARROT CAKE CHOCOLATE MALT CAKE KEY LIME PIE
SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

Menu continued on next page

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

DINNER MENU – OPTION THREE (continued)

DINNER ENTRÉES

Please choose three

CRAB STUFFED RAINBOW TROUT *With Anson Mills cheese grits, black-eyed peas and ole-fashioned tartar sauce.*

DAYBOAT CAUGHT FISH *Ask for the current preparation.*

BEEF TENDERLOIN FILET *8 oz. seasoned center-cut filet of certified Angus beef tenderloin with parmesan mashed potatoes.*

STEAK AU POIVRE *A 5 oz. pepper-crusting filet of beef tenderloin served with cognac butter sauce and parmesan mashed potatoes.*

SALMON OSCAR *Grilled fillet of salmon topped with fresh blue crab claw meat, shaved asparagus and jalapeño béarnaise. Served over parmesan mashed potatoes.*

SESAME-CRUSTED HAWAIIAN TUNA *Served with tamari butter sauce and parmesan mashed potatoes.*

ROASTED NIMAN RANCH FREE-RANGE CHICKEN *With rosemary-orange pan sauce and parmesan mashed potatoes.*

BLACKENED REDFISH PONTCHARTRAIN *Fillet of redbfish, blackened and pan-seared. Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

ADD TO YOUR ENTRÉE

3 MAINE JONAH CRAB CLAWS \$12

LAUGHING BIRD SHRIMP SCAMPI \$11

FRESH KING CRAB ½ LB. \$21

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

DINNER MENU - OPTION FOUR

\$49 per guest

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD
SONOMA GREENS SALAD CAESAR SALAD

DINNER ENTRÉES

All entrées included

BLACKENED REDFISH PONTCHARTRAIN *Fillet of redfish, blackened and pan-seared.
Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

ROASTED NIMAN RANCH FREE-RANGE CHICKEN *With rosemary-orange
pan sauce and parmesan mashed potatoes.*

BEEF TENDERLOIN FILET *8 oz. seasoned center-cut filet of certified
Angus beef tenderloin with parmesan mashed potatoes.*

ADD TO YOUR ENTRÉE

3 MAINE JONAH CRAB CLAWS \$12
LAUGHING BIRD SHRIMP SCAMPI \$11
FRESH KING CRAB ½ LB. \$21

ADDITIONAL SIDES

May be added for \$5 per guest and can be individually plated or served family style

SEASONAL VEGETABLES or ASPARAGUS

DESSERTS

Please choose two OR Variety Platters

CARROT CAKE CHOCOLATE MALT CAKE KEY LIME PIE
SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread,
soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

CHEF'S SELECTED MENU

This hand-crafted, six course menu is designed to give you a wide array of tastes featuring menu items our Chef loves best. Trulucks' very own Wine Guru will be happy to pair these menu items at your request.

\$115 per guest

Each of your guests will be served the following six courses. Please select a single entrée from the fifth course options.

FIRST COURSE

Served hand passed

BLUE CRAB AND LAUGHING BIRD SHRIMP RANGOONS

with sweet Thai chili sauce

SECOND COURSE

Served seated

SEAFOOD TOWER

Oyster, Cocktail Shrimp, Maine Jonah Crab Claw, and a Blue Crab Cocktail.

THIRD COURSE

DAILY SOUP SELECTION & PETITE SONOMA GREENS SALAD

Fresh California field greens tossed in honey vinaigrette with sliced green apples, candied pecans, French goat cheese and kalamata olives.

FOURTH COURSE

HOUSE-MADE GRANITE

Ask for the current preparation

FIFTH COURSE

Please select one of the following items for your menu

DUTCH HARBOR RED KING CRAB

Served with parmesan mashed potatoes, grilled asparagus and lemon-garlic butter.

SIMPLY GRILLED CENTER-CUT FILET WITH CRAB CLAWS

*8 oz. seasoned center-cut filet of certified Angus beef tenderloin paired with four crab claws.
Served with parmesan mashed potatoes and seasonal vegetables.*

HAWAIIAN TUNA "OSCAR"

With Dutch Harbor Red King Crab, Laughing Bird shrimp, jalapeño béarnaise and parmesan mashed potatoes.

SIXTH COURSE

VARIETY PLATTERS

Chocolate Malt Cake, Carrot Cake, Key Lime Pie and Seasonal Berries with Whipped Cream.

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea and specialty coffee service to include espresso and cappuccino. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

THE TRULUCK'S PRIVATE DINING EXPERIENCE

OUR HEMINGWAY ROOM

The Hemingway Room comfortably accommodates up to 50 seated guests, 35 presentation style, and 65 for standing receptions. We can set the room to create precisely the feel you desire, for business meetings, rehearsal dinners and more. The Hemingway Room features a hospitable, private staff, dedicated kitchen and your very own chef.



Truluck's is open for dinner nightly. Private parties are welcome to reserve any of our private rooms, or the entire restaurant with an appropriate food and beverage minimum. The food and beverage minimum differs by day, time and season. Please confirm the required food and beverage minimum for your event with Rebecca Wright. We are happy to schedule events outside of our normal operating hours, including private luncheons.

CUSTOMIZED REQUESTS

We are happy to accommodate any requests you may have, such as floral arrangements, decorations, entertainment or audio visual equipment. Complimentary wireless and cable Internet access is available. Please contact Rebecca Wright for more information.

RESERVATIONS

Your private room reservation will be confirmed upon receipt of your signed credit card authorization form. There will be no charge to your card at that time, though it will be used in the event of a cancellation without a 14-day notice. We are happy to "hold" dates for our guests, although any date held will be considered tentative until receipt of a signed credit card authorization form. Payment in full is required at the completion of your event. We accept American Express, MasterCard, Visa, Discover, Diners Club and Cash.

We ask that your menu selections be finalized at least 10 days prior to your event. We also request that your guaranteed guest count be confirmed 2 business days prior to your event.

VALET PARKING

Valet Parking is available on behalf of your guests and may be added to your bill upon request. Valet Parking is currently \$5 per car, which includes gratuity.



MENU AND BEVERAGE SELECTIONS

CULINARY COMMITMENTS AND MENUS



At Truluck's, we're all about fresh! We are so committed to fresh Florida Stone Crab that we operate a fleet of crabbing boats at our very own fisheries on the Isle of Capri just outside of Naples, Florida. We are also dedicated to bringing our guests the best tasting, sustainable seafood that makes sense for the plate, palate and planet. That is why we adhere to all guidelines of The Ocean Conservancy. In addition, we support Niman Ranch and their environmentally sustainable family farms and ranches because they mirror our desire to promote humane animal practices. This includes a true "Never-Ever" program of no antibiotics and no added hormones.

All of our meats, seafood, and produce are ordered specially for your event and prepared in our kitchen to guarantee finest quality. For this reason, depending on the size of your event, it may be necessary that your menu choices be selected in advance. We are happy to assist you in planning a menu tailored for your unique event. For your convenience, we have provided you with several pre-selected menu options featuring our most popular entrées. You are also encouraged to explore our menus and create

any combination of entrées specifically to your taste. Events with 25 guests or fewer may elect to order from our main dining menu.

Special requests and specific dietary needs can be easily accommodated with advanced notice. We will confirm menu pricing based on current market availability.

WINE SUGGESTIONS

Truluck's offers up to 200 delicious wine selections, and up to 100 wines by the glass. For our adventurous wine connoisseur we feature wines from around the world. Rebecca Wright will be happy to help you select the perfect complement to your evening from our award-winning wine list.

BEVERAGES

We offer open bar, cash bar, liquor, beer, wine or a combination thereof.

All alcoholic beverages are charged based on consumption and wine is priced per bottle. A \$100 fee is applied if you opt for a cash bar. Our pre-selected menu options include a soft drink or iced tea, and coffee service.



DIRECTIONS TO TRULUCK'S ADDISON

From DALLAS NORTH TOLLWAY:

Head north (south of Beltline) or south (north of Beltline) and exit Beltline Rd.
Head one block west to Quorum Drive and make a right onto Quorum Drive.

From NORTH CENTRAL EXPRESSWAY (US-75):

Head north (south of I-635) or south (north of I-635) and exit I-635 West.
Exit Dallas Tollway North and then exit Beltline Road. Head one block west to
Quorum Drive and make a right onto Quorum Drive.

From FT. WORTH, ARLINGTON or WEST DALLAS:

Take I-30 going east and then travel north on I-35 (toward Denton). Exit Dallas
Tollway North and then exit Beltline Road. Head one block west to
Quorum Drive and make a right onto Quorum Drive.

From MESQUITE or EAST DALLAS:

Travel west on I-30. Travel north on I-35 (toward Denton). Exit Dallas
Tollway North and then exit Beltline Road. Head one block west to
Quorum Drive and make a right onto Quorum Drive.

Truluck's Seafood, Steak, and Crab House

5001 Beltline Road (corner of Beltline Road and Quorum Drive)
Addison, TX 75254

www.trulucks.com

