



# 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.*

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## APPETIZER OFFERINGS

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*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.*

**FRESH FLORIDA STONE CRAB CLAWS** *(Seasonal - Offered October - May)*  
*The specialty item of our house! We offer only the finest Stone Crab available,  
delivered daily from our own Capri Fisheries. Availability of sizes dependant on daily catch.*

**Medium (12)** \$54 *(or order per person – 2 medium claws \$9)*

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

**½ lb CHILLED ALASKAN KING CRAB LEGS** \$31

**CHILLED SEAFOOD PLATTER\*** *Oyster, Cocktail Shrimp,  
Florida Stone Crab Claw, and a Blue Crab Cocktail.* \$21

**CHILLED CRAB COCKTAIL** *Three selections of fresh crab.  
Served with deviled cocktail sauce, spicy mustard and Crab Louie sauce.* \$8

**CHILLED JUMBO SHRIMP** 2 per guest \$6.5

**FEATURED OYSTERS\*** 2 per guest \$6

**BAJA CEVICHE\*** \$6

### TASTY BITES

**CRISPY SHRIMP TACOS** *On fresh flour tortillas  
with shredded cabbage and spicy remoulade sauce.* 2 per guest \$5.5

**NEW ORLEANS BBQ SHRIMP** *Two Fisherman's Daughter  
shrimp simmered in local beer, butter and Cajun seasoning.* \$6

**FALAFEL BITES\*\*** *Herbed chickpeas with roasted tomato.* 2 per guest \$4

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

**TUNA TARTARE\*** *Served on a flatbread cracker with wasabi cream fraiché.* 2 per guest \$4.5

**MINI SALMON CAKE** *Served open faced with ole fashioned tartar sauce, lettuce and sliced tomato.* \$5

**CRAB CAKE SLIDER** *Maryland style blue crab cake with ole fashioned tartar sauce and avocado.* 1 per guest \$5.5

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

**GOAT CHEESE** *On a toasted baguette with basil, oven dried tomato and all natural bacon.* 2 per guest \$4.5

**HOT 'N' CRUNCHY SHRIMP** *With mango jalapeño purée.* 2 per guest \$5.5

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

**PEPPER SEARED BEEF** *Tenderloin of all natural beef seared rare and  
topped with herbed mushroom salad and horseradish cream sauce.* 2 per guest \$6.5

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

*\*\*Vegetarian Item Truluck's purchases fresh seafood daily. All seafood selections are subject to availability.*

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## SOUPS AND SALADS

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

**SONOMA GREENS SALAD** *With spicy pecans, local goat cheese, apples, kalamata olives and a honey vinaigrette.*

**TRULUCK'S WEDGE SALAD** *Iceberg, blue cheese, warm bacon and tomato.*

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

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## VEGETARIAN ENTRÉES

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

**MISO-GLAZED TOFU** *With fried rice and sweet and sour cucumber salad.*

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

**SAUTÉED FALAFEL** *Vegetarian friendly patties made from chickpeas with lemon, herbs and spices.  
Served with cucumber crème fraîche, tomato vinaigrette, marinated portabella mushrooms and brussels sprouts.*

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## DELICIOUS DESSERTS

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**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.*

**COCONUT CREAM PIE** *Sugar-free white chocolate  
and vanilla custard with toasted coconut in a shortbread crust.*

**SEASONAL BERRIES AND FRESH WHIPPED CREAM**

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

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# DINNER MENU – OPTION ONE

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\$79 per guest

## APPETIZERS

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

### FRESH FLORIDA STONE CRAB CLAWS

GOAT CHEESE PEPPER SEARED BEEF HOT 'N' CRUNCHY SHRIMP  
SALT & PEPPER TOP CATCH CALAMARI CRISPY SHRIMP TACOS  
ROMA TOMATO & OLIVE BRUSCHETTA\*\* BAJA CEVICHE\*  
NEW ORLEANS BBQ SHRIMP MINI CRAB CAKES

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION WEDGE SALAD

SONOMA GREENS SALAD KNIFE AND FORK CAESAR SALAD

## ADDITIONAL VEGETABLE SIDE

SEASONAL VEGETABLES

*included in this menu*

## DESSERTS

*Please choose two OR Variety Platters*

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

Menu continued on next page

*\*\*Vegetarian Item Truluck's purchases fresh seafood daily. All seafood selections are subject to availability.  
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# DINNER MENU – OPTION ONE (continued)

## DINNER ENTRÉES

*Please choose three*

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

**SCOTTISH SALMON BÉARNAISE** *Served with parmesan  
mashed potatoes and topped with blue crab, shrimp and béarnaise sauce*

**BLACKENED REDFISH PONTCHARTRAIN** *Smothered with crawfish  
tails, shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

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

**FRESH FLORIDA STONE CRAB CLAW PLATTER** *Eight chilled  
claws served pre-cracked and chilled with parmesan mashed potatoes.*

**TWIN SOUTH AFRICAN LOBSTER TAILS** *Cold water tail widely considered  
to be the Rolls Royce of lobster. Served with parmesan mashed potatoes and garlic butter.*

**FRESH SEASONAL CRAB OFFERING** *Savor fresh crab from around the globe.  
Ask for the current offerings. Served with parmesan mashed potatoes.*

**CHEF'S BEEF TENDERLOIN FILET** *8 oz. center-cut filet of all natural beef topped with  
sautéed shrimp, lump crab meat and a rich béarnaise sauce. Served with parmesan mashed potatoes.*

**PRIME FILET OF RIBEYE** *10 oz. center-cut  
of the heart of the ribeye loin. Served with parmesan mashed potatoes.*

**ANGUS ALL NATURAL PRIME NEW YORK STRIP** *14 oz. center-cut  
of all natural beef. Served with parmesan mashed potatoes.*

**ANGUS ALL NATURAL RIBEYE** *16 oz. center-cut  
of all natural beef. Served with parmesan mashed potatoes.*

**ROASTED FREE-RANGE CHICKEN BREAST** *Served with  
parmesan mashed potatoes and rich rosemary and orange pan sauce.*

## ADD TO YOUR ENTRÉE

**3 FRESH FLORIDA STONE CRAB CLAWS** \$13.5

**3 NEW ORLEANS BBQ SHRIMP** \$9

**FRESH KING CRAB ½ LB.** \$31

*\*\*Vegetarian Item 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.*

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# DINNER MENU - OPTION TWO

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\$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    MINI CRAB CAKES  
SALT & PEPPER TOP CATCH CALAMARI    HOT 'N' CRUNCHY SHRIMP  
FRESH FLORIDA STONE CRAB CRAB CLAWS    BAJA CEVICHE\*  
ROMA TOMATO & OLIVE BRUSCHETTA\*\*  
NEW ORLEANS BBQ SHRIMP

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD  
SONOMA GREENS SALAD    KNIFE AND FORK CAESAR SALAD

## ADDITIONAL SIDE

SEASONAL VEGETABLES  
*included in this menu*

## DESSERTS

*Please choose two OR Variety Platters*

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

Menu continued on next page

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# DINNER MENU – OPTION TWO (continued)

## DINNER ENTRÉES

*Please choose three*

**HOT ‘N’ CRUNCHY IDAHO TROUT** *Served with rice pilaf, mango marmalade and ole fashioned tartar sauce.*

**SCOTTISH SALMON BÉARNAISE** *Served with parmesan mashed potatoes and topped with blue crab, shrimp and béarnaise sauce*

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

**BLACKENED REDFISH PONTCHARTRAIN** *Smothered with crawfish tails, gulf shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

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

**BEEF TENDERLOIN FILET** *A 8 oz. center-cut filet of all natural beef served with parmesan mashed potatoes.*

**CHEF’S BEEF TENDERLOIN FILET** *5 oz. center-cut filet of all natural beef topped with sautéed shrimp, lump crab meat and a rich béarnaise sauce. Served with parmesan mashed potatoes.*

**NIMAN RANCH CENTER-CUT 14 OZ PORK CHOP** *Served with parmesan mashed potatoes, tamari wine sauce and a chilled cucumber salad.*

**ROASTED FREE-RANGE CHICKEN BREAST** *Served with parmesan mashed potatoes and rich rosemary and orange pan sauce.*

## ADD TO YOUR ENTRÉE

**3 FRESH FLORIDA STONE CRAB CLAWS \$13.5**

**3 NEW ORLEANS BBQ SHRIMP \$9**

**FRESH KING CRAB ½ LB. \$31**

*\*\*Vegetarian Item 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.*

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# DINNER MENU - OPTION THREE

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\$59 per guest

## APPETIZERS

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

NEW ORLEANS BBQ SHRIMP    TUNA TARTARE\*  
SALT & PEPPER TOP CATCH CALAMARI    GOAT CHEESE    BAJA CEVICHE\*  
ROMA TOMATO & OLIVE BRUSCHETTA\*\*    HOT 'N' CRUNCHY SHRIMP

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD  
SONOMA GREENS SALAD    KNIFE AND FORK CAESAR SALAD

## ADDITIONAL SIDE

*May be added for \$4 per guest and can be individually plated or served family style*

SEASONAL VEGETABLES

## DESSERTS

*Please choose two OR Variety Platters*

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

Menu continued on next page

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# DINNER MENU – OPTION THREE (continued)

## DINNER ENTRÉES

*Please choose three*

**HOT ‘N’ CRUNCHY IDAHO TROUT** *Served with rice pilaf, mango marmalade and ole fashioned tartar sauce.*

**DAYBOAT CAUGHT FISH** *Ask for the current preparation.*

**SCOTTISH SALMON BÉARNAISE** *Served with parmesan mashed potatoes and topped with blue crab, shrimp and béarnaise sauce*

**BLACKENED REDFISH PONTCHARTRAIN** *Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

**BEEF TENDERLOIN FILET** *A 8 oz. center-cut filet of all natural beef served with parmesan mashed potatoes.*

**NIMAN RANCH CENTER-CUT 14 OZ PORK CHOP** *Served with parmesan mashed potatoes, tamari wine sauce and a chilled cucumber salad.*

**ROASTED FREE-RANGE CHICKEN BREAST** *Served with parmesan mashed potatoes and rich rosemary and orange pan sauce.*

## ADD TO YOUR ENTRÉE

**3 FRESH FLORIDA STONE CRAB CLAWS** \$13.5

**3 NEW ORLEANS BBQ SHRIMP** \$9

**FRESH KING CRAB ½ LB.** \$31

*\*\*Vegetarian Item 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.*

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# DINNER MENU - OPTION FOUR

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\$49 per guest

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD

SONOMA GREENS SALAD    KNIFE AND FORK CAESAR SALAD

## DINNER ENTRÉES

*All entrées included*

**BLACKENED REDFISH PONTCHARTRAIN** *Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

**BEEF TENDERLOIN FILET** *A 8 oz. center-cut filet of all natural beef served with parmesan mashed potatoes.*

**ROASTED FREE-RANGE CHICKEN BREAST** *Served with parmesan mashed potatoes and rich rosemary and orange pan sauce.*

## ADD TO YOUR ENTRÉE

**3 FRESH FLORIDA STONE CRAB CLAWS** \$13.5

**3 NEW ORLEANS BBQ SHRIMP** \$9

**FRESH KING CRAB ½ LB.** \$31

## ADDITIONAL SIDES

*May be added for \$4 per guest and can be individually plated or served family style*

**SEASONAL VEGETABLES**

## DESSERTS

*Please choose two OR Variety Platters*

**CARROT CAKE    CHOCOLATE MALT CAKE    COCONUT CREAM PIE**

**SEASONAL BERRIES WITH WHIPPED CREAM    VARIETY PLATTERS**

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# CHEF'S SELECTED MENU

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*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*

### **NEW ORLEANS BBQ SHRIMP**

*Two Fisherman's Daughter shrimp simmered in local beer, butter and Cajun seasoning*

## SECOND COURSE

*Served seated*

### **SEAFOOD PLATTER\***

*Oyster, Cocktail Shrimp, Florida Stone 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**

*A 8 oz. center-cut filet of all natural beef paired with four crab claws.*

*Served with parmesan mashed potatoes and seasonal vegetables.*

### **HALIBUT "OSCAR"**

*With Dutch Harbor Red King Crab, shaved asparagus, rich béarnaise and parmesan mashed potatoes.*

## SIXTH COURSE

### **VARIETY PLATTERS**

*Chocolate Malt Cake, Carrot Cake, Coconut Cream Pie and Seasonal Berries with Whipped Cream.*

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# THE TRULUCK'S PRIVATE DINING EXPERIENCE

## OUR NAPLES ROOM

The Naples Room comfortably accommodates up to 50 seated guests, 40 presentation style, and 60 for standing receptions. We can set the room to create precisely the feel you desire, for business meetings, rehearsal dinners and more. The Naples Room features a hospitable, private staff, dedicated kitchen and your very own chef.

Truluck's is open for dinner nightly and lunch Monday through Friday. Private parties are welcome to reserve any of our private rooms, or the entire restaurant for up to 200 seated guests 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.



## CUSTOMIZED REQUESTS

We are delighted 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 all natural beef 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 DALLAS

## **From DALLAS NORTH TOLLWAY GALLERIA AREA:**

Take the Tollway south; after the last toll plaza, stay left into Downtown. Make a left at the first light, Wolf Street. Make a right onto Maple Ave. and go straight through Cedar Springs to McKinney Ave.

## **From NORTH CENTRAL EXPRESSWAY (US-75):**

Travel south on US-75 and exit I-35 South (toward Waco). Immediately exit Pearl St. and turn right on Pearl St. Turn right on McKinney Ave. and then left onto Maple Ave.

## **From FT. WORTH, ARLINGTON or WEST DALLAS:**

Travel east on I-30 and then travel north on I-35 (toward Denton). Follow signs to US-75 North and exit Pearl St. Take Olive Street around to the right at the split. Turn right on McKinney Ave. and then left onto Maple Ave.

## **From MESQUITE or EAST DALLAS:**

Travel west on I-30 and then travel north on I-35 (toward Denton). Follow signs to US-75 North and exit Pearl St. Take Olive Street around to the right at the split. Turn right on McKinney Ave. and then left onto Maple Ave.

## **Truluck's Seafood, Steak, and Crab House**

2401 McKinney Ave. (corner of Maple and McKinney)  
Dallas, TX 75201

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

