To place your order, just give us a call at (214) 220-2401. Then pick up your order inside the restaurant, or call us from our parking lot and we’ll bring it to you curbside.

DINING ROOM HOURS
4:30pm - 9pm - Tuesday through Thursday
4:30pm - 10pm - Friday & Saturday
Closed - Sunday & Monday

Thank you for choosing Truluck’s!
- Bo Dorton, Operating Partner

(214) 220-2401
2401 McKinney
Dallas, TX 75201
trulucks.com
Appetizers

FRESH CRAB CLAWS ask server for availability | Market
JUMBO SHRIMP COCKTAIL 5 shrimp, atomic cocktail sauce | 21
CRAB LOUIE COCKTAIL jumbo lump crab, remoulade | 18
HAWAIIAN TUNA CRUDO with grape and cherry tomato medley | 14
CRAB & SHRIMP NAPOLEON blue crab, shrimp, mango, smoked tomato vinaigrette | 24
JUMBO LUMP CRAB CAKE with dilled tartar sauce One | 20 Two | 38
PRIME MEATBALLS prime chuck, brisket, short rib Three | 9 Five | 14
VEGETARIAN MEATBALLS with smoked tomato sauce Three | 14

Soup & Salad

LOBSTER BISQUE lobster morsels, horseradish goat cheese Cup | 12 Bowl | 14
SONOMA GREENS SALAD spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette | 12
WEDGE SALAD iceberg, blue cheese, warm bacon, cherry tomatoes | 14
CAESAR SALAD* white anchovies, shaved pecorino, fresh lemon | 12

Seafood Classics

DUTCH HAMACHI mild, pan-seared fish with tomato, grape, mint, dill, and lime | 36
NEW ENGLAND PAN-SEARED SCALLOPS colossal size, with golden beet pesto and herb oil | 42
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw | 48
GRILLED WESTER ROSS SALMON with asparagus | 34

Crab

PRIME KING CRAB LEG the Ultimate of King Crab, with lemon-garlic butter | 79/lb.

Steaks

FILET* 7 oz. filet of all-natural beef | 40
PRIME NEW YORK STRIP* 16 oz. prime center-cut strip | 59

VEGAN BOLOGNESE Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Sides

LOBSTER MASHED POTATOES | 25
CRAB FRIED RICE | 18 CREAMED SPINACH | 11 VEGAN BOLOGNESE | 11
PARMESAN MASHED POTATOES | 10 STEAK MUSHROOMS | 11

Desserts

CARROT CAKE | 12 CHOCOLATE MALT CAKE | 12
KEY LIME PIE | 12 WHOLE CAKE | 70

All of Truluck’s menu items are trans-fat free. *For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. **Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest’s allergic reaction to our food and ingredients, so please take proper precautions. Thank you.
**LUNCH MENU**

**Appetizers**

- **FRESH CRAB CLAWS** ask server for availability | Market
- **JUMBO SHRIMP COCKTAIL** 5 shrimp, atomic cocktail sauce | 21
- **CRAB LOUIE COCKTAIL** jumbo lump crab, remoulade | 18
- **HAWAIIAN TUNA CRUDO** with grape and cherry tomato medley | 14
- **CRAB & SHRIMP NAPOLEON** blue crab, shrimp, mango, smoked tomato vinaigrette | 24
- **JUMBO LUMP CRAB CAKE** with dilled tartar sauce | One | 20 Two | 38
- **PRIME MEATBALLS** prime chuck, brisket, short rib | Three | 9 Five | 14
- **VEGETARIAN MEATBALLS** with smoked tomato sauce | Three | 14
- **PARMESAN YEAST ROLLS** made to order, finished with Maldon sea salt | 3

**Soup & Salad**

- **LOBSTER BISQUE** lobster morsels, horseradish goat cheese | Cup | 12 Bowl | 14
- **SONOMA GREENS SALAD** spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette | 12
- **WEDGE SALAD** iceberg, blue cheese, warm bacon, cherry tomatoes | 14
- **CAESAR SALAD** white anchovies, shaved pecorino, fresh lemon | 12

**Entrée Salads**

- **CRAB & SHRIMP NAPOLEON** blue crab, shrimp, mango, and tomato atop smoked tomato vinaigrette | 24
- **BLUE CRAB LOUIE** jumbo lump crab, remoulade | 26
- **MEDITERRANEAN SEAFOOD SALAD** crab, shrimp, calamari, tomato, olives, cucumbers, feta | 28
- **SALMON SONOMA** broiled Wester Ross salmon fillet on a bed of spring mix tossed in honey vinaigrette with pickled onions, goat cheese, spicy pecans and olives | 26
- **SHRIMP OR CHICKEN CAESAR SALAD** romaine lettuce, caesar dressing, fresh shaved pecorino | 18

**Sandwiches**

Served with French fries or sweet potato fries

- **KNIFE AND FORK CRAB CAKE MELT** jumbo lump crab cake with chilled tartar sauce, Tillamook cheddar and broiled tomato on a toasted brioche bun | 24
- **FARMHOUSE BURGER** beef patty, American cheese, smoked bacon, pickled onion, fried egg | 19
- **LOBSTER ROLL** tender chunks of Maine lobster in a creamy dressing on a buttered roll | 26

**Chef Selects**

- **GRILLED WESTER ROSS SALMON** with asparagus | 34
- **HAWAIIAN AHI TUNA** sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
- **MISO-GLAZED SEABASS** crab fried rice, chilled cucumber slaw | 48
- **ROASTED AMISH CHICKEN** natural half chicken in a rich pan sauce with parmesan mashed potatoes | 24
- **FILET** 7 oz. filet of all-natural beef | 40
- **PRIME KING CRAB LEG** the Ultimate of King Crab, with lemon garlic butter | 79/lb.
- **VEGAN BOLOGNESE** Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

**Sides**

- **PARMESAN MASHED POTATOES** | 10
- **STEAK MUSHROOMS** | 11
- **VEGAN BOLOGNESE** with butternut squash noodles | 11
- **CREAMED SPINACH** | 11
- **PAN-SEARED BROCCOLI** | 10
- **CRAB FRIED RICE** | 18
- **FRENCH FRIES** | 6
- **ASPARAGUS** | 12
- **LYONNAISE POTATOES** with truffle aioli | 11
- **STEAMED SPINACH** | 9

All of Truluck’s menu items are trans-fat free. *For the Health and Safety of Our Esteemed Guests:* Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. **Consumer Advisory:** If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest’s allergic reaction to our food and ingredients, so please take proper precautions. Thank you.
### COCKTAIL KITS

**BUFFALO TRACE OLD FASHIONED PACKAGE | 42**
(6 Cocktails) 375 ml. Buffalo Trace Bourbon, spiced orange syrup, cherries, orange twists.

**TITO’S VODKA MARTINI PACKAGE | 38**
(4 Cocktails) 12 Blue Cheese Stuffed Olives, Olive Juice, Cocktail Onions also available.

**PATRON MARGARITA PACKAGE | 46**
(6 Cocktails) 375 ml. Patron Silver, fresh-squeezed lemon and lime sweet-and-sour mix, lime wedges.

---

### CARRY OUT AND CARRY ON

50% off any bottle and 5% additional when six or more are purchased

#### Champagne & Sparkling

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bisol, Jeio, Prosecco, Italy, nv</td>
<td>52</td>
<td>26</td>
</tr>
<tr>
<td>Bollinger, Special Cuvée, Brut, Champagne, France, nv</td>
<td>118</td>
<td>59</td>
</tr>
</tbody>
</table>

#### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frog’s Leap, Napa, 2018</td>
<td>58</td>
<td>29</td>
</tr>
<tr>
<td>Château Carbonnieux, Pessac-Leognan, France, 2015</td>
<td>96</td>
<td>48</td>
</tr>
</tbody>
</table>

#### Rosé

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miraval, Provence, France, 2018</td>
<td>26</td>
<td>18</td>
</tr>
</tbody>
</table>

#### Chardonnay

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread, Napa, 2018</td>
<td>100</td>
<td>50</td>
</tr>
<tr>
<td>Davis Bynum, River West Vineyard, Russian River, 2016</td>
<td>56</td>
<td>28</td>
</tr>
<tr>
<td>Merryvale, Napa, 2017</td>
<td>76</td>
<td>38</td>
</tr>
<tr>
<td>Louis Michel, Chablis, 1er Cru, Les Forets, 2016</td>
<td>92</td>
<td>46</td>
</tr>
</tbody>
</table>

#### Pinot Noir

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fess Parker, Santa Rita Hills, 2018</td>
<td>68</td>
<td>34</td>
</tr>
<tr>
<td>Goldeneye, Anderson Valley, 2016</td>
<td>98</td>
<td>49</td>
</tr>
</tbody>
</table>

#### Spain

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laurel, Priorat, 2016</td>
<td>110</td>
<td>55</td>
</tr>
</tbody>
</table>

#### Bordeaux

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Les Cadrans de Lassegue, St- Émilion, 2015</td>
<td>68</td>
<td>34</td>
</tr>
</tbody>
</table>

#### Italy

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bel Colle, Simposio, Barolo, 2013</td>
<td>98</td>
<td>49</td>
</tr>
<tr>
<td>Tolaini, Al Passo, Super-Tuscan, Tuscany, 2015</td>
<td>48</td>
<td>24</td>
</tr>
</tbody>
</table>

#### Merlot

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alexander Valley Vineyards, Alexander Valley, 2017</td>
<td>44</td>
<td>22</td>
</tr>
<tr>
<td>Duckhorn, Napa, 2017</td>
<td>128</td>
<td>64</td>
</tr>
</tbody>
</table>

#### Malbec

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Susana Balbo, Mendoza, 2017</td>
<td>54</td>
<td>27</td>
</tr>
</tbody>
</table>

#### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle</th>
<th>Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barnett Vineyards, Spring Mountain, Napa, 2017</td>
<td>110</td>
<td>55</td>
</tr>
<tr>
<td>J. Lohr, Hilltop, Paso Robles, 2017</td>
<td>78</td>
<td>39</td>
</tr>
<tr>
<td>Inglenook, Napa, 2015</td>
<td>116</td>
<td>58</td>
</tr>
<tr>
<td>Liberty School, Paso Robles, 2017</td>
<td>44</td>
<td>22</td>
</tr>
<tr>
<td>Pine Ridge, Stag’s Leap District, 2014</td>
<td>210</td>
<td>105</td>
</tr>
<tr>
<td>Whitehall Lane, Tre Leoni, Napa, 2016</td>
<td>72</td>
<td>36</td>
</tr>
<tr>
<td>Miner, Stagecoach Vineyard, Napa, 2015</td>
<td>180</td>
<td>90</td>
</tr>
</tbody>
</table>

---

**Consumer Information:** Wines may contain sulfates.