For the Health and Safety of Our Esteemed Guests:

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Chef Favorites

All of Truluck's menu items are trans-fat free.

Seafood Classics

**DUTCH HAMACHI** pan-seared mild fish with tomato, grape, mint, dill, and lime | 36
**HAWAIIAN AHI TUNA** sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
**MISO-GLAZED SEABASS** crab fried rice, chilled cucumber slaw | 48
**NEW ENGLAND PAN-SEARED SCALLOPS** colossal size, with golden beet pesto and herb oil | 42
**MEDITERRANEAN BRANZINO** roasted whole fish, olive oil, lemon, olives, taramasalata | 58
**GRILLED WESTER ROSS SALMON** with asparagus | 34
**HAWAIIAN KAUAI SHRIMP** with pineapple garlic sauce and coconut sweet rice | 32

**Crab & Lobster**

**PRIME KING CRAB LEG** the Ultimate of King Crab, with lemon-garlic butter | 79/lb.
**JUMBO LUMP CRAB CAKE** with dilled tartar sauce | One | 20 Two | 38
**SALT & PEPPER CALAMARI** stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 19
**PRIME MEATBALLS** prime chuck, brisket, short rib Three | 9 Five | 14
**VEGETARIAN MEATBALLS** with smoked tomato sauce Three | 14

**Prime Steaks**

Broiled at 1,600 degrees and served on a sizzling 500-degree plate with a roasted head of garlic

**PRIME NEW YORK STRIP** 16 oz. prime center-cut strip | 59
**FILET** 7 oz. filet of all-natural beef | 40
**BONE IN RIBEYE** 20 oz. small eye, prime ribeye | 70
**VEGAN BOLOGNESE** Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Shared Accompaniments

**LOBSTER MASHED POTATOES** | 25 **VEGAN BOLOGNESE** with butternut squash noodles | 11
**STEAMED SPINACH** | 9 **PAN-SEARED BROCCOLI** | 10 **ASPARAGUS** | 12
**PARMESAN MASHED POTATOES** | 10 **LYONNAISE POTATOES** with truffle aioli | 11
**STEAK MUSHROOMS** | 11 **CRAB FRIED RICE** | 18 **CREAMED SPINACH** | 11

Cold Appetizers

**FRESH CHILLED CRAB CLAWS** ask server for availability | Market
**CRAB LOUIE COCKTAIL** jumbo lump crab, remoulade | 18
**CRAB DIP TARAMASALATA** Mediterranean spread topped with blue lump crab and olives | 16
**CRAB & SHRIMP NAPOLEON** blue crab, shrimp, mango, smoked tomato vinaigrette | 24
**JUMBO SHRIMP COCKTAIL** 5 shrimp, atomic cocktail sauce | 21
**HAWAIIAN TUNA CRUDO** with grape and cherry tomato medley | 14

Hot Appetizers

**JUMBO LUMP CRAB CAKE** with dilled tartar sauce One | 20 Two | 38
**SALT & PEPPER CALAMARI** stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 19
**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

Second Course

**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

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**Take It Easy**

**VOILA!** A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 16

**PRETTY IN PINK** Vodka, lemon juice, muddled strawberries, mint | 14.5

**BLUE LAGOON** Blueberry and bubbles | 11.5

**LIVELY UP** Hendrick’s, raspberry syrup, lime juice, ginger beer, with cucumber slices | 14.5

**EMERALD CITY** Blueberry Vodka, yellow Chartreuse, lemon juice | 14.5

**SOJU JUJU** Reserva Rum, Soju, Montenegro, lime juice, Orgeat | 14.5

**We Dare You**

**HOUSE OLD FASHIONED** Rye, spiced orange syrup, angostura & orange bitters | 14.5

**NUEVO OLD FASHIONED** Añejo Mezcal, Meletti Amaro, Ancho Reyes, West India Orange bitters | 14

**SMOKE & MIRRORS** Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

**UPPER MANHATTAN** Butter-Washed Rye, Chinito Vermouth, maple syrup, black walnut bitters | 18.5

**FIG MANHATTAN** Rye, Vermouth, fig syrup, orange bitters | 14.5

**ESPRESSO MARTINI** Vodka, Averna, demerara gum syrup, cold brew coffee | 14.5

**MODERN MANHATTAN** Rye, Byrrh Quinna, Benedictine, cherry vanilla bitters, angostura bitters | 14.5

**Pride & Joy**

**TIKI MARGARITA** Tequila, fresh lemon and lime, orange bitters, Orgeat | 13.5

**AVIATOR** Gin, lemon juice, maraschino liquor, Crème de Violette | 14.5

**FIRE SIDE CHAT** Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

**PAPER PLANE** Bourbon, Aperol, Zucca Rabarbaro, lemon juice | 14.5

**CLOUD NINE** Hendrick’s, Vermouth, Crème de Violette, lemon juice, gum syrup, egg white | 16.5

**Tequila & Mezcal**

**CASA NOBLE, EXTRA AÑEJO** | 32

**CLASE AZUL, RESPOSADO** | 30

**DON JULIO, AÑEJO** | 16

**DON JULIO, 1942** | 34

**HERRADURA, AÑEJO** | 16

**CASAMIGOS, MEZCAL** | 16

**ILEGAL, AÑEJO, MEZCAL** | 28

**Bourbon & Whiskey**

**BAKERS** | 14

**BASIL HAYDEN’S** | 15

**CROWN, RESERVE** | 30

**CROWN, X.O.** | 22

**EAGLE RARE, KENTUCKY** | 22

**GARRISON BROTHERS, TEXAS BOURBON** | 16

**GENTLEMAN JACK** | 14

**JACK DANIELS, SINGLE BARREL** | 18

**MAKERS MARK 46** | 18

**MIDLETON, VERY RARE, IRISH WHISKEY** | 42

**TEELING, IRISH WHISKEY** | 16

**WHISTLE PIG, I2 YEAR, RYE** | 28

**WOODFORD, DOUBLE OAK** | 20

**Single Malt Scotch**

**BALVENIE,** i2 YEAR, DOUBLEWOOD, SPEYSIDE | 18

**BRUICHLADDICH, BLACK ART i990, ISLAY** | 78

**CRAGGAN MORE,** i2 YEAR, SPEYSIDE | 18

**GLENFIDDICH,** i2 YEAR, SPEYSIDE | 14

**GLENLIVET,** i2 YEAR, SPEYSIDE | 14

**GLENMORANGIE,** i0 YEAR, HIGHLAND | 15

**GLENMORANGIE,** i8 YEAR, HIGHLAND | 28

**GLENMORANGIE,** THE LASANTA, HIGHLAND | 16

**GLENMORANGIE,** THE QUINTA RUBAN, HIGHLAND | 16

**HIGHLAND PARK,** 25 YEAR, ORKNEY ISLAND | 98

**LAGAVULIN,** 16 YEAR, ISLAY | 28

**MACALLAN,** i2 YEAR, SPEYSIDE | 18

**MACALLAN,** i8 YEAR, SPEYSIDE | 48

**MACALLAN, RARE CASK, HIGHLAND** | 44

**OBAN,** i4 YEAR, WEST HIGHLAND | 18

**TALISKER,** i0 YEAR, ISLE OF SKYE | 18

**Cognac & Brandy**

**COURVOISIER, V.S.O.P., COGNAC** | 16

**HENNESSY, V.S.O.P., COGNAC** | 18

**HENNESSY, X.O., COGNAC** | 40

**LARRESINGLE, X.O., ARMAGNAC** | 24

**MARTEL, V.S.O.P., COGNAC** | 14

**PIERRE FERRAND, AMBRE, COGNAC** | 14

**PIERRE FERRAND, SELECTION DES ANGES, COGNAC** | 30

**REMY MARTIN, V.S.O.P., COGNAC** | 28

**REMY MARTIN, X.O., COGNAC** | 34