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

Seafood Classics

DUTCH HAMACHI pan-seared mild fish with tomato, grape, mint, dill, and lime | 36
HAWAIIAN AHÍ TUNA* sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
MISO-GLAZED SEA BASS 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* two crab cakes served with dilled tartar sauce | 38
SOUTH AFRICAN LOBSTER TAIL renowned worldwide for its sweetness | Market

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
STEAMED SPINACH | 9
PAN-SEARED BROCCOLI | 10
PARMESAN MASHED POTATOES | 10
LYONNAISE POTATOES | 10
STEAK MUSHROOMS | 11
CRAB FRIED RICE | 18
CREAMED SPINACH | 11

Second Course

LOBSTER BISQUE lobster morsels, horseradish goat cheese | Cup | 12
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

Hot Appetizers

JUMBO LUMP CRAB CAKE with dilled tartar sauce One | 20
SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 19
PRIME MEATBALLS prime chuck, brisket, short rib Three | 9
VEGETARIAN MEATBALLS with smoked tomato sauce Three | 14
PARMESAN YEAST ROLLS made to order, finished with Maldon sea salt | 3

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.

Chef Favorites All of Truluck’s menu items are trans-fat free.
**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

**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

**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, Créme 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, Créme de Violette, lemon juice, gum syrup, egg white | 16.5

**Tequila & Mezcal**

**AVION** | 30

**CLASE AZUL, RESPOSADO** | 30

**DON JULIO, AÑEJO** | 16

**DON JULIO, 1942** | 34

**HERRADURA, Añejo** | 16

**PATRON, PLATINUM** | 46

**ILEGAL, Añejo, MEZCAL** | 28

**Bourbon & Whiskey**

**ANGEL’S ENVY, RYE** | 28

**BAKER’S** | 16

**BASIL HAYDEN** | 16

**GARRISON**

**BROTHERS TEXAS BOURBON, COWBOY** | 45

**OLD FORESTER 1920, PROHIBITION STYLE** | 18

**WHISTLE PIG, RYE** | 20

**WOODFORD, RESERVE** | 16

**Single Malt Scotch**

**ABERLOUR, 12 YEAR, SPEYSIDE** | 16

**ARDBEG, UIGEA DAIL, ISLAY** | 20

**BALVENIE, 12 YEAR, DOUBLEWOOD, SPEYSIDE** | 18

**BOWMORE, 15 YEAR, ISLAY** | 18

**BRUICHLADDICH, BLACK ART 1990, ISLAY** | 78

**CRAGGANMORE, 12 YEAR, SPEYSIDE** | 18

**GLENFARCLAS, 25 YEAR, SPEYSIDE** | 38

**GLENFIDDICH, 12 YEAR, SPEYSIDE** | 14

**GLENFIDDICH, 15 YEAR, SOLERA, SPEYSIDE** | 18

**GLENLIVET, 12 YEAR, SPEYSIDE** | 12

**GLENLIVET, 15 YEAR, SPEYSIDE** | 14

**GLENLIVET, 18 YEAR, SPEYSIDE** | 30

**GLENLIVET, 25 YEAR, SPEYSIDE** | 68

**GLENMORANGIE, 10 YEAR, SPEYSIDE** | 15

**GLENMORANGIE, 12 YEAR, SHERRY WOOD FINISH** | 16

**GLENMORANGIE, 12 YEAR, PORT WOOD FINISH** | 16

**GLENROTHES, 1998, SPEYSIDE** | 16

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

**JOHNNIE WALKER, BLUE** | 50

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

**LAPHROAIG, 10 YEAR, ISLAY** | 15

**MACALLAN, 12 YEAR, HIGHLAND** | 18

**MACALLAN, 18 YEAR, HIGHLAND** | 48

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

**OBAN, 14 YEAR, WEST HIGHLAND** | 18

**TALISKER, 10 YEAR, ISLE OF SKYE** | 18

**Cognac & Brandy**

**DARROZE, ARMAGNAC, 1967, 48 YEARS IN WOOD** | 56

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

**MARTELL, CORDON BLEU, COGNAC** | 38

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

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

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

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

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

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

**PIERRE FERRAND, ANCESTRALE, COGNAC** | 94

**CARDENAL MENDOZA, GRAN RESERVA, SPAIN** | 16

**TORRES, GRAN RESERVA 10, SPAIN** | 12