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, taramosalata | 58
GRILLED WESTER ROSS SALMON with asparagus | 34
HAWAIIAN KAULI 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  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

Chef Favorites  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.
**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, Chianto 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

**JANE ROSE** Bourbon, El Guapo Rose syrup, Cherry Heering, lime juice and vanilla creek bark bitters | 14

**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**

**CLASE AZUL, RESPOSADO** | 30

**DON JULIO, AÑEJO** | 16

**DON JULIO, 1942** | 34

**HERRADURA, AÑEJO** | 16

**DON JULIO, RESPOSADO** | 14

**ILEGAL, AÑEJO, MEZCAL** | 28

**Bourbon & Whiskey**

**BAKER’S** | 16

**BASIL HAYDEN** | 16

**BUFFALO TRACE** | 13

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

**CROWN X.R.** | 32

**EAGLE RARE, 10 YEAR** | 18

**HUDSON, MANHATTAN RYE** | 15

**JACK DANIEL’S, SINGLE BARREL** | 18

**MIDLETON, VERY RARE, IRISH WHISKEY** | 22

**TX WHISKEY** | 13

**WOODFORD RESERVE** | 16

**YAMAZAKI, 12 YEAR, JAPANESE WHISKEY** | 26

**Single Malt Scotch**

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

**BALVENIE, 14 YEAR, CARIBBEAN CASK, SPEYSIDE** | 20

**CRAIG ANMORE, 12 YEAR, SPEYSIDE** | 18

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

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

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

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

**GLENMORANGIE, LASANTA, 12 YR** | 16

**JOHNNIE WALKER, BLUE** | 50

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

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

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

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

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

**MACALLAN, REFLEXION, SPEYSIDE** 1 oz. | 82

**MACALLAN, REFLEXION, SPEYSIDE** 2 oz. | 162

**Cognac & Brandy**

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

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

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

**LARRESINGLE, XO, ARMAGNAC** | 24

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

**REMY MARTIN, X.O., COGNAC** | 32

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

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

**GERMAIN-ROBIN, VIognier Grappa** | 15

**REMY MARTIN, LOUIS XIII, COGNAC** 50% | 80

**REMY MARTIN, LOUIS XIII, COGNAC** 1 oz. | 160

**REMY MARTIN, LOUIS XIII, COGNAC** 1.5 oz. | 240