



WE'RE HONORED THAT YOU'VE CHOSEN TRULUCK'S  
FOR YOUR NEW YEAR'S EVE CELEBRATION.  
CHEERS TO A YEAR FILLED WITH LOVE, JOY, AND HAPPINESS!

## COURSE 1 TO BE SHARED

**BRAISED BEEF SHORT RIB** bordelaise, portabello, and arugula

**JUMBO LUMP CRAB CAKE** dilled tartar sauce

**ESCARGOT** herbed butter, garlic

**SHRIMP COCKTAIL** atomic cocktail sauce

**OYSTERS ROCKEFELLER** creamed spinach, bacon, béarnaise

**TUNA TARTARE TOWER** avocado, seaweed salad, forbidden rice, dynamite sauce, honey wasabi aioli

**FRESH FLORIDA STONE CRAB CLAWS** chilled and pre-cracked with a specialty mustard sauce.

Your server will present today's fresh catch availability.

## COURSE 2

**LOBSTER BISQUE** Maine morsels, horseradish goat cheese

**CAESAR SALAD\*** white anchovies, shaved pecorino, fresh lemon

**SONOMA GREENS SALAD** spicy pecans, local goat cheese, apples, Kalamata olives, honey vinaigrette

**WEDGE SALAD** iceberg, blue cheese, warm bacon, tomatoes

**HOUSE CHOPPED SALAD\*** shrimp, tomato, cucumber, hearts of palm, spicy horseradish vinaigrette

**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.



## MAIN COURSE

- BLACKENED REDFISH PONTCHARTRAIN** crawfish tails, shrimp, crab, spicy piquant Creole sauce, rice pilaf
- MISO-GLAZED SEABASS** crab fried rice, chilled cucumber slaw
- SALMON BÉARNAISE** shrimp, lump crab, béarnaise, parmesan mashed potatoes
- SWEET AND SPICY SCALLOPS** crab, avocado, heirloom tomatoes, Thai chili sauce, rice pilaf
- FILET OSCAR ROYALE** caviar, king crab, asparagus, béarnaise, parmesan mashed potatoes
- PRIME ULTIMATE STEAKHOUSE RIBEYE** melted gorgonzola cheese, housemade steak sauce
- PRIME NEW YORK STRIP BORDELAISE** red wine, bone marrow, steak mushrooms, parmesan mashed potatoes
- ALASKAN KING CRAB CLUSTER** lemon garlic butter, parmesan mashed potatoes
- SOUTH AFRICAN LOBSTER TAIL** the Rolls Royce of lobster. Lemon garlic butter, parmesan mashed potatoes
- FRESH FLORIDA STONE CRAB PLATTER** parmesan mashed potatoes, asparagus

Two champagne glasses filled with bubbly liquid, positioned behind the 'SWEETS' section header.

## SWEETS TO BE SHARED

- CARROT CAKE** fresh carrots, pineapple, cinnamon, pecans, cream cheese icing
- CHOCOLATE MALT CAKE** chocolate malt icing, macerated berries, warm chocolate sauce
- CLASSIC NEW YORK CHEESE CAKE** graham cracker crust, berry sauce
- BAKED ALASKA** chocolate cake, vanilla and coffee ice cream, toasted meringue

**\$125 PER GUEST**

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