

CURBSIDE THANKSGIVING FEAST

For curbside service, please call us to order your Truluck's Thanksgiving feast for your home gathering. Pre-order your curbside service by Friday, November 20th for pickup on either Tuesday, 11/24 or Wednesday, 11/25. Your curbside order will include easy to follow step by step video instructions from our Chef. Each order serves 4-6 guests with leftovers. \$225 (does not include tax).

INCLUDED

HERB ROASTED TURKEY

whole bird, brined, injected with butter, seasoned and oven ready

CORNBREAD STUFFING

GIBLET GRAVY

CRANBERRY APPLE COMPOTE

BROCCOLI AND RICE CASSEROLE

PARMESAN MASHED POTATOES

YEAST ROLLS with whipped butter

CLASSIC PUMPKIN PIE *with eggnog whipped cream*

SOUTHERN PECAN PIE

ENHANCEMENTS

LOBSTER BISQUE 36 oz. | 20

CRAB IMPERIAL

24 oz. creamy New Orleans style dip with tons of blue crab and yeast rolls for dipping | 30

CAESAR SALAD serves 6 | 20

PERFECT PAIRINGS

Davis Bynum, Chardonnay, River West Vineyard, Russian River, 2016 | 28 bottle

Innocent Bystander, Pinot Noir, Central Otago, New Zealand, 2018 | 24 bottle

CUNE, Viña Real, Gran Reserva, Rioja, Spain, 2012 | 49 bottle

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 you are 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.