Cold Appetizers

**CRAB LOUIE COCKTAIL**  jumbo lump crab, remoulade  |  20

**CRAB DIP TARAMASALATA** Mediterranean spread topped with blue lump crab and olives  |  16

**JUMBO SHRIMP COCKTAIL**  5 shrimp, atomic cocktail sauce  |  22

**HAWAIIAN TUNA CRUDO***  with grape and cherry tomato medley  |  14

Hot Appetizers

**JUMBO LUMP CRAB CAKE**  with dilled tartar sauce  |  22

**SALT & PEPPER CALAMARI** stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce  |  20

**PRIME MEATBALLS** prime chuck, brisket, short rib  Three  |  9  Five  |  14

**PARMESAN YEAST ROLLS** made to order, finished with Maldon sea salt  |  4

Soup & Salads

**LOBSTER BISQUE** lobster morsels, horseradish goat cheese  Cup  |  12  Bowl  |  15

**SONOMA GREENS SALAD** spicy pecans, 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

Entrée Salads

**CRAB & SHRIMP NAPOLEON** blue crab, shrimp, mango, and tomato atop smoked tomato vinaigrette  |  24

**BLUE CRAB LOUIE**  jumbo lump crab, remoulade, iceberg lettuce, heirloom cherry tomatoes, eggs and asparagus  |  26

**MEDITERRANEAN SEAFOOD SALAD**  crab, shrimp, and calamari with tomato, olives, cucumbers, and feta cheese  |  28

**SHRIMP OR CHICKEN CAESAR SALAD**  crisp romaine lettuce with caesar dressing and fresh shaved pecorino, topped with your choice of chicken or shrimp  |  18

Brunch

**LOBSTER AVOCADO TOAST**  Maine lobster, harvest toast, and truffle aioli  |  34

ADD SUNNY SIDE EGGS  |  4

**CRAB CAKE BENEDICT** duck fat home fries topped with jumbo lump crab cakes, farm fresh poached eggs, jalapeño béarnaise and Petrossian caviar  |  19

**LOST BREAD FRENCH TOAST**  caramelized Granny Smith apples, andouille sausage and spicy pecans with warm buttered syrup  |  32

**LOBSTER ROLL**  tender chunks of Maine lobster in a creamy dressing on a buttered roll  |  29

Mains

**VEGAN BOLOGNESE**  Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles  |  26

**HAWAIIAN AHI TUNA***  sesame-crusted, parmesan mashed potatoes, tamari wine sauce  |  40

**MISO-GLAZED SEABASS**  crab fried rice, chilled cucumber slaw  |  52

**FILET***  7 oz. filet of all-natural beef  |  46

**PRIME KING CRAB LEG**  the Ultimate of King Crab, with lemon-garlic butter  |  52

Sides

**STEAMED SPINACH**  |  9  **VEGAN BOLOGNESE**  |  12  **STEAK MUSHROOMS**  |  12  **ASPARAGUS**  |  12

**CREAMED SPINACH**  |  12  **FRENCH FRIES**  |  6  **PARMESAN MASHED POTATOES**  |  10

To support our Front-Line Service Staff there is an 18% minimum gratuity added to all checks. Truluck’s makes dining indoors safer with AIRPHX air and surface sanitation technology.

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 | 14.5

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

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

We Dare You

HOUSE OLD FASHIONED Bourbon, 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, Chinato Vermouth, maple syrup, black walnut bitters | 18.5

KOLA FASHIONED Rye, Kola syrup, West India Orange bitters | 16.5

Pride & Joy

PASSION RITA Tequila, Grand Marnier, Passionfruit syrup, West India orange bitters | 14.5

LOST PLANE Flor de Cana 12 year Rum, Aperol, Montenegro | 14.5

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

Tequila & Mezcal

AVION 44 | 40

CLASE AZUL, REPOSADO | 32

DON JULIO, 1942 | 34

HERRADURA, AÑEJO | 16

ILEGAL, AÑEJO, MEZCAL | 28

Port, Sherry & Madeira

GRAHAMS, 10 YEAR, TAWNY, PORT | 8

GRAHAMS, 20 YEAR, TAWNY, PORT | 12

DOW’S, 2000 VINTAGE, PORT | 36

DOW’S, 2015, LBV, PORT | 8

WARRES, WARRIOR, RUBY, PORT | 7

BLANDY’S, Malmsey, 10 YEAR, MADEIRA | 14

BLANDY’S, VERDELHO, 1968, MADEIRA | 48

LUSTAU, EAST INDIA, SHERRY, SPAIN | 8

Rare Bourbon & Whiskey

COLONEL E.H. TAYLOR, KENTUCKY STRAIGHT BOURBON | 18

EAGLE RARE, KENTUCKY STRAIGHT BOURBON | 18

OLD FORESTER 1920, PROHIBITION STYLE | 18

GEORGE T. STAGG, KENTUCKY STRAIGHT BOURBON | 36

WELLER, SPECIAL RESERVE | 22

WILLET, KENTUCKY STRAIGHT BOURBON | 18

Malt Scotch

COMPASS BOX, SPICE TREE | 16

CRAGGANMORE, 12 YEAR, SPEYSIDE | 18

GLENLIVET, 12 YEAR, SPEYSIDE | 12

GLENLIVET, 25 YEAR, SPEYSIDE | 48

GLENMORANGIE, 10 YEAR, SPEYSIDE | 15

GLENMORANGIE, SIGNET, HIGHLAND | 48

JOHNNIE WALKER, BLUE | 50

LAGAVULIN, 16 YEAR, ISLAY | 28

MACALLAN, 12 YEAR, HIGHLAND | 18

MACALLAN, 18 YEAR, HIGHLAND | 48

OBAN, 14 YEAR, WEST HIGHLAND | 18

TALISKER, 10 YEAR, ISLE OF SKYE | 18

Cognac & Brandy

DARROZE, CHÂTEAU DE GAUBE, 1971, ARMAGNAC | 48

MARQUIS DE PUYSEGUR, 1981, ARMAGNAC | 24

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

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

HENNESSY, X.O., COGNAC | 40

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

REMY MARTIN LOUIS XIII, COGNAC | .5 oz. | 80

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

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

PIERRE FERRAND, AMBRE, COGNAC | 14

PIERRE FERRAND, SELECTION DES ANGES, COGNAC | 28

Dessert Wine

CHÂTEAU D’YQUEM, SAUTERNE, FRANCE, 2011 | 98

DOLCE, NAPA, 2013 | 36

MERRYVALE, ANTIGUA, MUSCAT, NAPA | 20

Consumer Information: Wines may contain sulfites.