Seafood Classics

We maintain an unwaivering commitment to serving the highest quality, sustainable products following Ocean Conservatory guidelines.

NORWEGIAN SALMON with asparagus | 36
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw | 50
DUTCH YELLOWTAIL pan-seared mild fish with tomato, grape, mint, dill, and lime | 36
HAWAIIAN AHI TUNA* sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
MEDITERRANEAN BRANZINO roasted whole fish; olive oil, lemon, olives, taramasalata | 58
NEW ENGLAND PAN-SEARED SEA SCALLOPS colossal size, blistered heirloom cherry tomatoes, garlic and herbs | 48
PRIME KING CRAB LEG 1 lb. of the largest legs available, steamed and scored with lemon garlic butter | 89
SOUTH AFRICAN LOBSTER TAIL The Rolls-Royce of Lobster, renowned worldwide for its sweetness | Market

Prime Steaks

Our steaks are hand selected from true artisans with over 100 years of experience. All steaks are seasoned and broiled at 1200 degrees.

PRIME NEW YORK STRIP* 16 oz. prime center-cut strip | 62
FILET* 7 oz. single farm, barrel-cut | 46
PRIME RIBEYE* 18 oz. center-cut boneless | 65

Plant-Based

VEGETARIAN MEATBALLS with smoked tomato sauce Three | 14
VEGAN BOLOGNESE Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Shared Accompaniments

LOBSTER MASHED POTATOES | 34
VEGAN BOLOGNESE | 12
LYONNAISE POTATOES | 14
STEAMED SPINACH | 9
PAN-SEARED BROCCOLI | 10
PARMESAN MASHED POTATOES | 10
STEAK MUSHROOMS | 11
CRAB FRIED RICE | 19
CREAMED SPINACH | 11
ASPARAGUS | 12

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

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

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

Pride & Joy

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

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

FIRE SIDE CHAT Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

PAPER PLANE Bourbon, Aperol, Zucca Rabarbaro, lemon juice | 14.5

WHITE NEGRONI Bombay Sapphire, Ramazzotti Rosato, Suze | 14.5

Tequila & Mezcal

AVION 44 | 30

CLASE AZUL, REPOSADO | 30

DON JULIO, AÑEJO | 16

DON JULIO, 1942 | 34

HERRADURA, AÑEJO | 16

ILEGAL, AÑEJO, MEZCAL | 28

ROCA PATRON, SILVER | 28

Bourbon & Whiskey

BAKERS | 14

BASIL HAYDEN’S | 15

CROWN, RESERVE | 30

EAGLE RARE, KENTUCKY | 22

GARRISON BROTHERS, SINGLE BARREL, WHISKEY | 16

GARRISON BROTHERS, BALMORHEA, WHISKEY | 28

GARRISON BROTHERS, THE COWBOY, WHISKEY | 38

GARRISON BROTHERS, TEXAS BOURBON | 16

GENTLEMAN JACK | 14

JACK DANIELS, SINGLE BARREL | 18

MAKERS MARK 46 | 18

TEELING, IRISH WHISKEY | 16

WOODFORD, RESERVE | 20

Single Malt Scotch

BRUICHLADDICH, BLACK ART 1994, ISLAY | 78

CRAGGAN MORE, I2 YEAR, SPEYSIDE | 18

GLENNFIDDICH, I2 YEAR, SPEYSIDE | 14

GLENNLIVET, I2 YEAR, SPEYSIDE | 14

GLENMORANGIE, IO YEAR, HIGHLAND | 15

GLENMORANGIE, THE LASANTA, HIGHLAND | 16

GLENMORANGIE, THE QUINTA RUBAN, HIGHLAND | 16

HIGHLAND PARK, 25 YEAR, ORKNEY ISLAND | 98

LAGAVULIN, I6 YEAR, ISLAY | 28

MACALLAN, I2 YEAR, SPEYSIDE | 18

MACALLAN, 18 YEAR, SPEYSIDE | 48

MACALLAN, RARE CASK, HIGHLAND | 44

OBAN, I4 YEAR, WEST HIGHLAND | 18

TALISKER, IO YEAR, ISLE OF SKYE | 18

Cognac & Brandy

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

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

HENNESSY, X.O., COGNAC | 40

LARRESINGLE, X.O., ARMAGNAC | 24

MARTEL, V.S.O.P., COGNAC | 14

PIERRE FERRAND, AMBRE, COGNAC | 14

PIERRE FERRAND, SELECTION DES ANGES, COGNAC | 30

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

REMY MARTIN, X.O., COGNAC | 34