Seafood Classics

**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

**SOUTH AFRICAN LOBSTER TAIL** The Rolls-Royce of Lobster, renowned worldwide for its sweetness | Market

Hot Appetizers

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

**SALT & PEPPER CALAMARI** stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 19

**PRIME MEATBALLS** prime chuck, brisket, short rib

| Three | Five | 14 |

**PARMESAN YEAST ROLLS** made to order, finished with Maldon sea salt | 5

Prime Steaks

**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

Cold Appetizers

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

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

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

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

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

**CRAB LOBSTER MASHED POTATOES** | 34

**VEGAN BOLOGNESE** | 12

**LYONNAISE POTATOES** | 14

**STEAMED SPINACH** | 9

**PARMESAN MASHED POTATOES** | 10

**CREAMED SPINACH** | 11

**CRAB FRIED RICE** | 19

**ASPARAGUS** | 12

Second Course

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

**CAESAR SALAD*** white anchovies, shaved pecorino, fresh lemon | 12

**WEDGE SALAD** iceberg, blue cheese, warm bacon, cherry tomatoes | 14

**SONOMA GREENS SALAD** spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette | 12

Shared Accompaniments

**LOBSTER MASHED POTATOES** | 34

**VEGAN BOLOGNESE** | 12

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**STEAMED SPINACH** | 9

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**CREAMED SPINACH** | 11

*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.

Truluck’s makes dining indoors safer with AIRPHX air and surface sanitation technology.

All of Truluck’s menu items are trans-fat free.
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 Gin, 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, Passionfruit syrup, Grand Marnier, West India orange bitters | 14.5

LOST PLANE Aged Rum, Aperol, Montenegro, lemon juice | 16.5

WHITE NEGRONI Bombay Sapphire, Ramazzotti Rosato Suave | 14.5

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

Tequila & Mezcal

CASA NOBLE, EXTRA AÑEJO | 32

CLASE AZUL, REPOSADO | 30

DON JULIO, AÑEJO | 16

DON JULIO, 1942 | 34

HERRADURA, AÑEJO | 16

CASAMIGOS, MEZCAL | 16

ILEGAL, AÑEJO, MEZCAL | 28

Bourbon & Whiskey

BAKERS | 14

BASIL HAYDEN'S | 15

CROWN, RESERVE | 30

CROWN, X.O. | 22

EAGLE RARE, KENTUCKY | 22

GARRISON BROTHERS, TEXAS BOURBON | 16

GENTLEMAN JACK | 14

JACK DANIELS, SINGLE BARREL | 18

MIDLETON, VERY RARE, IRISH WHISKEY | 42

STILL AUSTIN STRAIGHT BOURBON | 14

TEELING, IRISH WHISKEY | 16

WHISTLE PIG, I2 YEAR, RYE | 28

Single Malt Scotch

BRUICHLADDICH, BLACK ART 1990, ISLAY | 78

CRAAGAN MORE, I2 YEAR, SPEYSIDE | 18

GLENFIDDICH, I2 YEAR, SPEYSIDE | 14

GLENLIVET, I2 YEAR, SPEYSIDE | 14

GLENMORANGIE, I0 YEAR, HIGHLAND | 15

GLENMORANGIE, I8 YEAR, HIGHLAND | 28

GLENMORANGIE, THE LASANTA, HIGHLAND | 16

GLENMORANGIE, THE QUINTA RUBAN, HIGHLAND | 16

LAGAVULIN, I6 YEAR, ISLAY | 28

MACALLAN, I2 YEAR, SPEYSIDE | 18

MACALLAN, I8 YEAR, SPEYSIDE | 48

MACALLAN, RARE CASK, HIGHLAND | 44

OBAN, I4 YEAR, WEST HIGHLAND | 18

TALISKER, I0 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

PIERRE FERRAND, AMBRE, COGNAC | 14

PIERRE FERRAND, SELECTION DES ANGES, COGNAC | 30

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