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
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

Second Course

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

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., singlefarm, 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.

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

*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

**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 | 14.5

**SMOKE & MIRRORS** Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

**UPPER MANHATTAN** Rye, Vermouth, fig syrup, orange bitters | 14.5

**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 old Rum, Aperol, Montenegro, lemon juice | 14.5

**WHITE NEGRONI** Bombay Sapphire, Ramazzotti Rosato, Suze | 14.5

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

**Tequila & Mezcal**

**CLASE AZUL, REPOSADO** | 32

**DON JULIO, 1942** | 34

**HERRADURA, AÑEJO** | 16

**ILEGAL, AÑEJO, MEZCAL** | 28

**PATRON, AÑEJO** | 20

**Port, Sherry & Madeira**

**FERREIRA, PORT, 2015** | 12

**GRAHAMS, 10 YEAR, TAWNY, PORT** | 9.5

**GRAHAMS, 20 YEAR, TAWNY, PORT** | 12

**WARRES, WARRIOR, RUBY, PORT** | 8

**BLANDY’S, MALMSEY, 10 YEAR, MADEIRA** | 14

**LUSTAU, EAST INDIA, SHERRY** | 8

**Dessert Wine**

**INNISKILLIN, RIESLING, ICEWINE, CANADA, 2019** | 26 glass / 156 half bottle

**MERRYVALE, ANTIGUA, MUSCAT, NAPA, NV** | 20 glass / 75 half bottle

**Bourbon & Whiskey**

**BAKER’S** | 16

**BASIL HAYDEN’S** | 16

**BULLEIT, RYE** | 14

**EAGLE RARE** | 22

**GENTLEMAN JACK** | 14

**HUDSON, MANHATTAN RYE** | 16

**OLD FORESTER 1920, PROHIBITION STYLE** | 18

**OLD FORESTER, RYE** | 14

**WOODFORD RESERVE** | 16

**Malt Scotch**

**BALVENIE, 12 YEAR, DOUBLEWOOD, SPEYSIDE** | 18

**BALVENIE, 21 YEAR, PORTWOOD, SPEYSIDE** | 32

**CRAGGANMORE, 12 YEAR, SPEYSIDE** | 18

**DALWHINNIE, 15 YEAR, HIGHLAND** | 18

**GLENFIDDICH, 12 YEAR, SPEYSIDE** | 18

**GLENLIVIT, 12 YEAR, SPEYSIDE** | 16

**MACALLAN, RARE CASK, HIGHLAND** | 44

**OBAN, 14 YEAR, WEST HIGHLAND** | 18

**TALISKER, 10 YEAR, ISLE OF SKYE** | 18

**Cognac & Brandy**

**COURVOISIER, X.O., COGNAC** | 28

**GRAND MARNIER 100, CUVÉE DE CENTENAIRE** | 34

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

**HENNESSY, X.O., COGNAC** | 40

**NONINO, MERLOT, GRAPPA** | 16

**PIERRE FERRAND, AMBRE, COGNAC** | 14

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

**REMY MARTIN, X.O., COGNAC** | 34

**REMY MARTIN, 1738, COGNAC** | 16

**REMY MARTIN, LOUIS XIII, COGNAC** .5 oz. | 95

**REMY MARTIN, LOUIS XIII, COGNAC** 1 oz. | 190

**REMY MARTIN, LOUIS XIII, COGNAC** 1.5 oz. | 285

**Liquid Desserts**

**DESSERT ESPRESSO MARTINI** | 15

**TIRAMISU MARTINI** | 15.5

**TRULUCK’S COFFEE** Bailey’s, Frangelico, Tuaca and whipped cream | 14.5

Consumer Information: Wines may contain sulfites.