

## Cocktails

**VOILA!** *A sensory tour de force of dry ice smoke, vodka, cava, Chambord, pineapple juice, raspberries*

**SUMMER ROMANCE** *vodka, amaro, fresh lime, almond, raspberry*

**LIVELY UP** *Ford's, raspberry syrup, lime juice, ginger beer, cucumber slices*

**RUM FASHIONED** *rum, lime, mandarin orange, bitters*

**SMOKE IN THE GARDEN** *mezcal, botanical liqueur, hibiscus, fresh lime*

**HOUSE OLD FASHIONED** *bourbon, spiced orange syrup, angostura, orange bitters*

**SEA PLANE** *bourbon, aperol, amaro, passionfruit, fresh lemon*

**UPPER MANHATTAN** *butter-washed rye, chinato vermouth, maple syrup, black walnut bitters*

**BACKWARD GLANCE** *scotch, sherry, spiced pear liqueur, berry tea*

**SPICY BLACKBERRY MARGARITA** *plata tequila, orange liqueur, blackberry purée, habañero lime syrup, lime juice*

**STONEFRUIT RITA** *blanco tequila, peach, apricot, fresh lime, Hibiscus tea*

**ESPRESSO MARTINI** *vodka, Averna, demerara gum syrup, espresso*

## Zero Proof

**BERRY PATCH** *strawberry, fresh lime, almond syrup, sparkling coconut*

**BRIGHT EYED & BUSHY TAILED** *raspberry, fresh lime, fever tree ginger beer*

**SPICY BLACKBERRY COOLER** *blackberries, fresh lime, habanero lime*

**GINGER LIMEADE** *fresh lime, fever tree ginger beer*

**To support our Front-Line Service Staff there is a 20% minimum gratuity added to parties of 6 or more people.**

**\*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.



*As responsible restaurateurs we believe we must be the champions in sustainable seafood. Truluck's works hard to bring our customers the best tasting sustainable ingredients that make sense for the plate, the palate and the planet.*

## HAPPY HOUR & LIVE ENTERTAINMENT IN THE STONE CRAB LOUNGE

4pm - 6pm - Monday - Friday

## LOUNGE HOURS

Monday- Thursday 5pm - 9pm

Friday & Saturday 5pm - 10pm

Sunday 4pm - 9pm

## DINING ROOM HOURS

5pm-9pm - Monday - Thursday

5pm-10pm - Friday & Saturday

4pm-9pm - Sunday

**Thank you for choosing Truluck's!**  
*- Blake Goldie, General Manager*

(847) 233-9404

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trulucks.com

## *Appetizers*

- AHI TUNA TARTARE\*** *avocado, jalapeño, mango, ponzu, sesame oil, crispy wonton chips*
- JUMBO LUMP CRAB CAKE** *dilled tartar sauce*
- JUMBO SHRIMP COCKTAIL** *atomic cocktail sauce*
- SALT & PEPPER CALAMARI** *blistered shishitos, red fresno peppers, thai basil, sweet chili glaze, dynamite aioli*
- CHEF'S DAILY OYSTER SELECTION\*** *horseradish, cocktail sauce, champagne mignonette*
- HIRAMASA PONZU\*** *thinly sliced raw Dutch yellowtail, tamari, citrus, jalapeño*
- PRIME MEATBALLS** *house steak sauce*
- PARKER HOUSE STYLE ROLLS** *butter brushed, and parmesan finished*

## *Second Course*

- LOBSTER BISQUE** *finished with sherry and lobster morsels*
- CAESAR SALAD\*** *white anchovies, shaved pecorino, fresh lemon*
- WEDGE SALAD** *iceberg, blue cheese, warm bacon, cherry tomatoes*
- SONOMA GREENS SALAD** *spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette*
- TOMATO SALAD** *shaved red onion, dill, warm bacon, buttermilk ranch "naughty"*

## *Seafood Classics*

- JALAPEÑO SALMON BÉARNAISE\*** *blue crab, shrimp, béarnaise*
- MISO-GLAZED SEABASS** *crab fried rice, chilled cucumber slaw*
- SESAME SEARED TUNA\*** *parmesan mashed potatoes, tamari reduction*
- LOCAL WALLEYE PIKE** *Frangelico bacon butter sauce, rice pilaf*
- LOCAL WHITEFISH AMANDINE** *almond-crusted, lemon caper butter, parmesan mashed potatoes*
- MEDITERRANEAN BRANZINO** *whole roasted, heirloom tomatoes, olives, capers & lemon-extra virgin olive oil*
- NEW ENGLAND SEA SCALLOPS** *seasonal truffle risotto, lemon vinaigrette*

## *Crab & Lobster*

- PRIME KING CRAB** *split, 1/2 lb. hot or chilled*
- SOUTH AFRICAN COLD-WATER LOBSTER TAIL** *the Rolls Royce of lobster*
- MAINE LOBSTER THERMIDOR** *sautéed buttery mushrooms, fresh herbs, lobster-parmesan mornay*
- BLUE CRAB STUFFED LOBSTER TAILS** *parmesan mashed potatoes, asparagus, lobster-sherry jus*
- PETIT LOBSTER TAILS SCAMPI** *artisan black & white linguini, vine ripened tomato, lemon-basil garlic sauce*

## *Prime Seafood, Simply Prepared*

- Available pan-seared or broiled with extra virgin olive oil, fresh lemon, sea salt and broccoli.*
- WHITEFISH** *freshwater fish, high fat content with sweet, mild flavor*
- LOCAL WALLEYE PIKE** *freshwater fish, high fat content with sweet, mild flavor*
- CHILEAN SEABASS** *MSC certified, all natural, mild flavors with a clean finish*
- NORWEGIAN SALMON\*** *all natural, well marbled with clean flavors*
- SUSHI GRADE TUNA\*** *AAA sushi grade, bright red with a steak like texture*

## *Prime Steaks*

*USDA Prime Hand-Cut, aged a minimum of 30 days.  
All steaks are seasoned and broiled at 1200 degrees.*

- FILET\*** *barrel-cut 8 oz. or 12 oz.*
- FILET MIGNON FLIGHT\*** *three petit broiled filets, distinctly designed & seasonally crafted*
- RIBEYE\*** *center-cut boneless*
- NEW YORK STRIP\*** *center-cut*
- STEAK FRITES\*** *chef's cut, truffle fries, tartar béarnaise*

## *Add Surf to your Turf*

- CHILEAN KING CRAB OSCAR** **LOBSTER THERMIDOR** **DYNAMITE TOPPING**  
**PETIT SOUTH AFRICAN LOBSTER TAIL** **MAINE LOBSTER OSCAR**

## *Plant-Based*

- MEATBALLS** *smoked tomato sauce* Three
- BOLOGNESE** *Field Roast sausage, Impossible meatballs, tomato, cashew ricotta, basil, pappardelle*
- ROASTED CAULIFLOWER STEAK** *asparagus, yellow tomato "béarnaise"*

## *Shared Accompaniments*

- |  |                                 |
|--|---------------------------------|
| <b>ASPARAGUS</b>                                   | <b>TRUFFLE FRIES</b>            |
| <b>CREAMED SPINACH</b>                             | <b>STEAMED SPINACH</b>          |
| <b>LOBSTER MASHED POTATOES</b>                     | <b>PAN-SEARED BROCCOLI</b>      |
| <b>CRAB FRIED RICE</b> <i>Individual or Shared</i> | <b>PARMESAN MASHED POTATOES</b> |
| <b>SEASONAL TRUFFLE RISOTTO</b>                    | <b>PLANT-BASED BOLOGNESE</b>    |
| <b>LYONNAISE POTATOES</b>                          | <b>MUSHROOMS</b>                |