

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

9860 Berwyn Ave. Rosemont, IL 60018

trulucks.com

Appetizers

- YELLOWFIN TUNA CRUDO*** ponzu, avocado, roasted carrot ginger sauce
JUMBO LUMP CRAB CAKE dilled tartar sauce
JUMBO SHRIMP COCKTAIL atomic cocktail sauce
SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce
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-crust, 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

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