Dallas

Thank you for choosing Truluck’s to host your next special event. For private business dinners, lunches, family gatherings, receptions, rehearsal dinners, cocktail parties and more, our experienced staff and warm Southern hospitality will ensure that your event will be a lasting memory. We are committed to unparalleled culinary excellence, amazing wine, and impeccable service – all dedicated to exceeding the expectations of your friends, family and associates.

Since 1992, we’ve been all about fresh seafood, Prime steaks cooked to perfection, succulent crab from around the globe, and an award-winning wine list – all served by our attentive staff. But enough about us. Your special occasion is all about you.

I look forward to helping you plan a menu customized just for your group, and I will take care of each detail – from audio/visual equipment, to floral arrangements, and more – that will make your event unforgettable.

— At your service,

Rebecca Wright, CPCE
Special Events Coordinator
DINNER MENU A  $140 per guest

APPETIZERS
PRIME MEATBALL
JUMBO LUMP CRAB CAKE
BLUE CRAB LOUIE
SHRIMP COCKTAIL

SOUP OR SALAD
LOBSTER BISQUE
CAESAR SALAD*

ENTRÉES (CHOICE OF)
BONE-IN RIBEYE FILET* 16 oz.
SOUTH AFRICAN LOBSTER TAIL
NEW ENGLAND PAN-SEARED SEA SCALLOPS
SURF-N-TURF 7 oz. filet + ½ lb. king crab

SIDES
STEAMED SPINACH
PARMESAN MASHED POTATOES
CRAB FRIED RICE

DESSERTS (CHOICE OF)
CARROT CAKE
CHOCOLATE MALT CAKE

DINNER MENU B  $125 per guest

APPETIZERS
PRIME MEATBALL
JUMBO LUMP CRAB CAKE
HAWAIIAN TUNA CRUDO*
SHRIMP COCKTAIL

SOUP OR SALAD
LOBSTER BISQUE
CAESAR SALAD*

ENTRÉES (CHOICE OF)
PRIME NEW YORK STRIP* 16 oz.
FILET 7 oz.
PRIME KING CRAB LEG 1 lb.
DUTCH YELLOWTAIL

SIDES
ASPARAGUS
PARMESAN MASHED POTATOES
STEAK MUSHROOMS

DESSERTS (CHOICE OF)
CARROT CAKE
CHOCOLATE MALT CAKE

SIDE ADDITIONS (per person)
ASPARAGUS $4
CRAB FRIED RICE $4
CREAMED SPINACH $4
STEAMED SPINACH $3
LOBSTER MASHED POTATOES $6
LYONNAISE POTATOES with truffle aioli $4
RICE PILAF $3
ROASTED BROCCOLI $3
STEAK MUSHROOMS $3

VEGAN MENU AVAILABLE WITH EACH PACKAGE
Entrée Descriptions on page 4

It's our pleasure to tailor a menu to your specific requests. Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

*Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.
APPETIZERS
SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKE
PRIME MEATBALL
KING OYSTER MUSHROOM VEGAN CEVICHE

SOUP OR SALAD
LOBSTER BISQUE
SONOMA GREENS SALAD

ENTRÉES (CHOICE OF)
FILET IMPERIAL
MISO-GLAZED SEABASS
NORWEGIAN SALMON
AMISH NATURAL CHICKEN

SIDES
ASPARAGUS
PARMESAN MASHED POTATOES

DESSERTS (CHOICE OF)
CARROT CAKE
CHOCOLATE MALT CAKE

SIDE ADDITIONS (per person)
ASPARAGUS $4
CRAB FRIED RICE $4
CREAMED SPINACH $4
STEAMED SPINACH $3
LOBSTER MASHED POTATOES $6
LYONNAISE POTATOES with truffle aioli $4
RICE PILAF $3
ROASTED BROCCOLI $3
STEAK MUSHROOMS $3

VEGAN MENU AVAILABLE WITH EACH PACKAGE
Entrée Descriptions on page 4
APPETIZERS
KING OYSTER MUSHROOM VEGAN CEVICHE
marinated king trumpet mushrooms, tiradito sauce, pomegranate seeds and corn nuts

VEGETARIAN MEATBALLS
with smoked tomato sauce

SALAD
SONOMA GREENS
spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette (vegan preparation available)

ENTRÉE
VEGAN BOLOGNESE
Field Roast sausage, stewed tomatoes, red palm oil and cashew ricotta with butternut squash noodles

INDIVIDUAL VEGAN SIDES (CHOICE OF)
ASPARAGUS or STEAMED SPINACH

DESSERT (CHOICE OF)
MACERATED SEASONAL BERRIES (vegan)
VANILLA ICE CREAM (vegetarian)

PLANT BASED FOUR COURSE $75 per guest
SOUP & SALAD DESCRIPTIONS

LOBSTER BISQUE  lobster morsels, horseradish goat cheese
SONOMA GREENS SALAD  spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette
CAESAR SALAD*  white anchovies, shaved pecorino, fresh lemon

ENTRÉE DESCRIPTIONS

SEAFOOD & CRAB

DUTCH YELLOWTAIL  mild, pan-seared fish with tomato, grape, mint, dill, and lime
MISO-GLAZED SEABASS  crab fried rice, chilled cucumber slaw
NEW ENGLAND PAN-SEARED SEA SCALLOPS  colossal size, blistered heirloom tomatoes, garlic and herbs
NORWEGIAN SALMON  broiled with lemon and sea salt
PRIME KING CRAB LEG  the Ultimate of King Crab, lemon-garlic butter
SOUTH AFRICAN LOBSTER TAIL  the Rolls Royce of lobster

STEAK & CHICKEN

FILET IMPERIAL*  7 oz. all natural center-cut filet of beef with creamy blue lump crab and Cajun spices
FILET*  7 oz. filet of all-natural beef
PRIME NEW YORK STRIP*  16 oz. prime center-cut strip
BONE-IN RIBEYE FILET*  16 oz. small eye, prime ribeye
AMISH NATURAL CHICKEN  with herbed pan gravy
SURF-N-TURF*  7 oz. center-cut filet of all-natural beef with a half pound of prime king crab

ENTRÉE ADDITIONS  each

1/2 LB. ALASKAN KING CRAB  $35

ON TOP  per person

CHEF’S TOPPING  crab, shrimp, béarnaise  $11
IMPERIAL TOPPING  creamy blue lump crab and Cajun spices  $11

DESSERT DESCRIPTIONS

CARROT CAKE  rich and moist with fresh carrots, crushed pineapple, cinnamon, pecans and layers of sweet cream cheese icing  $6 per slice
CHOCOLATE MALT CAKE  fudgy chocolate cake with chocolate malt cream cheese icing  $6 per slice
CARROT CAKE CUPCAKES  (48 hours' notice)  $4 each
CHOCOLATE MALT CUPCAKES  (48 hours' notice)  $4 each
MINI CARROT CAKE CUPCAKES  (48 hours' notice)  $2 each
MINI CHOCOLATE MALT CUPCAKES  (48 hours' notice)  $2 each
TAKE HOME BOX OF A DUET OF MINI CUPCAKES  (48 hours' notice)  $4 each
APPETIZER OFFERINGS

COLD APPETIZERS

½ LB. ALASKAN KING CRAB $35 each
BLUE CRAB LOUIE colossal lump crab remoulade, grated egg and green onion 2 oz. $8 each
CRAB TARAMASALATA creamy Greek spread topped with blue crab, olive oil, kalamata olives and lemon. Served with warm bread $4.5 per guest
SHRIMP COCKTAIL atomic cocktail sauce $4 each

HOT APPETIZERS

SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce $4.5 per guest
LOBSTER BISQUE SHOOTER $3 each
JUMBO LUMP CRAB CAKE dilled tartar sauce 2.5 oz. $9 each
KABOBS marinated skirt steak, pickled radish, blistered tomato and chimichurri $8 each
MEDITERRANEAN SKEWERS STRIPLOIN Haloumi cheese, zucchini and red bell peppers with feta tzatziki $8 each
PRIME MEATBALL prime chuck, brisket and short rib, house made steak sauce 3 oz. $3 each
LYONNAISE POTATO cooked in duck fat with truffle aioli $4 per guest

CRUDO

HAWAIIAN TUNA CRUDO* chunks of tuna with cherry tomatoes, grapes, capers, red onion, mint, dill and lime $4 per guest
DUTCH YELLOWTAIL CRUDO* with Peruvian tiradito sauce and corn nuts $8 per guest
NORWEGIAN SALMON CRUDO* chunks of salmon with cucumber, lemon, olive oil and curried crème fraiche $4 per guest

VEGETARIAN

VEGETARIAN MEATBALLS with smoked tomato sauce 2 oz. $4.75 each
TOMATO & OLIVE BRUSCHETTA basil, honey vinaigrette, goat cheese $2.25 each
KING OYSTER MUSHROOM VEGAN CEVICHE marinated king trumpet mushrooms, tiradito sauce, pomegranate seeds and corn nuts $3 per guest
HEARTS OF PALM VEGETARIAN *CRAB CAKE* 2.5 oz. hearts of palm, pickles, house made tartar sauce, oyster crackers and pecorino $3 each
THE TRULUCK’S PRIVATE DINING EXPERIENCE

ACCOMMODATIONS
We can arrange each of our private dining rooms to create precisely the feel you desire, for business meetings, rehearsal dinners and more. Truluck’s is open for dinner nightly, and will open for contracted lunch groups with the appropriate minimum.

THE NAPLES ROOM
These rooms are entirely private and features a dedicated staff that services your event in your own private kitchen.

**NAPLES ROOM 1: 475 sf**
- 32 Seated with Mixed Tables
- 26 Presentation Style
- 18 Seated Double-Wide Rectangle (one long table)
- 40 Cocktail Style Reception

**NAPLES ROOM 2: 475 sf**
- 32 Seated with Mixed Tables
- 26 Presentation Style
- 18 Seated Double-Wide Rectangle (one long table)
- 40 Cocktail Style Reception

**NAPLES ROOM 3: 450 sf**
- 32 Seated with Mixed Tables
- 26 Presentation Style
- 18 Seated Double-Wide Rectangle (one long table)
- 40 Cocktail Style Reception

**NAPLES ROOMS 1 & 2 COMBINED: 950 sf**
- 64 Seated with Mixed Tables
- 56 Presentation Style
- 80 Cocktail Style Reception

**NAPLES ROOMS 2 & 3 COMBINED: 950 sf**
- 64 Seated with Mixed Tables
- 56 Presentation Style
- 80 Cocktail Style Reception

**NAPLES ROOMS 1, 2, & 3 COMBINED: 1400 sf**
- 100 Seated with Mixed Tables
- 75 Presentation Style
- 72 Seated with Full Rounds
- 150 Cocktail Style Reception
THE TRULUCK’S PRIVATE DINING EXPERIENCE

THANK YOU FOR CHOOSING TRULUCK’S!
The enclosed private dining guide and menus will assist you in planning your special occasion. We’re here to help with every single detail to ensure that your event will be an absolute success.

MENUS
All of our meats, seafood and produce are ordered specially for your event and prepared in our kitchen to guarantee the finest quality. For this reason, it is necessary to preplan a menu in advance. We are happy to assist you in planning a menu tailored for your unique event. For your convenience, we have provided you with several preplanned menu options featuring our most popular entrées. Special requests and specific dietary needs can be easily accommodated with advanced notice. We will confirm menu pricing based on current market availability.

WINE & BEVERAGE SUGGESTIONS
Truluck’s offers up to 200 delicious wine selections. For our adventurous wine connoisseur we feature wines from around the world. Rebecca Wright, CPCE will be happy to help you select the perfect complement to your evening from our award-winning wine list.
We offer open bar, cash bar, liquor, beer, wine or a combination thereof. All alcoholic beverages are based on consumption and wine is priced per bottle. Our preplanned menu options include coffee service.

CUSTOMIZED REQUESTS & AUDIO/VISUAL
We are happy to accommodate any requests you may have, such as floral arrangements, ice sculptures, decorations, or audio visual needs for an additional fee. Flat screen TV’s and wireless microphone with speakers are available for an additional fee in each private dining room. Complimentary Wi-Fi access is available.

RESERVATIONS & MINIMUMS
Private parties are welcome to reserve our private room or the entire restaurant with appropriate food and beverage minimum. These minimum expenditures or room fees differ by day, time and season and are prior to tax (8.25%) and suggested gratuity (20%). In addition, we are happy to schedule events outside of our normal operating hours.
Your private room reservation will be confirmed upon receipt of your credit card information and booking contract, which notes the reservation details and our cancellation policy. Payment in full is required at the completion of your event. We accept American Express, MasterCard, Visa, Discover, and cash. We ask that your menu selections be finalized at least 10 days prior to your event. A final menu contract will be provided to confirm food, beverage and event specifics. We also ask that your final guarantee guest count be confirmed two business days prior to your event.

SAFETY
To keep you and our staff protected we’ve implemented safeguards that include:
• airPHX air and surface disinfection technology. Used in hospitals and healthcare facilities, it eliminates 90-98% of Coronaviruses, influenza, norovirus, hepatitis, salmonella, E. coli, and over 30 common bacteria and viruses both in the air and on surfaces.
• Single-use menus
• All staff undergo daily health screenings
• Additional hand sanitizer stations
• Stringent cleaning and sanitization
• Premises routinely cleaned and sanitized
THE TRULUCK’S PRIVATE DINING EXPERIENCE

DRESS CODE
Proper Attire Required. We are a special occasion restaurant with a strict, upscale dress code. We do not allow beachwear, jerseys, beanies, bandanas, and ball caps for all are prohibited. No hats of any kind, tank tops, sleeveless shirts for gentlemen. Excessively revealing clothing, exposed undergarments and oversized, baggy clothing are not allowed. Clothing emitting offensive odors is not permitted to be worn anywhere on the property. Management reserves the right to refuse service to patrons who are inappropriately dressed regardless of their reservation status.

VALET PARKING
Valet parking is complimentary for private dining guests. Attendant gratuity is not included, but can be added to your final bill upon request. Valet attendant gratuity is currently $5 per vehicle.

OUR LOCATION
Truluck’s Ocean’s Finest Seafood & Crab
2401 McKinney Avenue (Corner of Maple and McKinney), Dallas, TX 75201
Restaurant (214) 220-2401
Rebecca Wright, CPCE (214) 220-2909 | rwright@trulucks.com
Dallas

“Best Seafood Restaurant” D Magazine
“Best Seafood Restaurant” Addison Magazine
“Best Seafood Restaurant” Fort Worth Magazine
“Award of Excellence” Wine Spectator Magazine

Fabulous parties, lasting memories and none of the stress

Please contact Rebecca Wright, CPCE for assistance. Phone: 214 220 2909 rwright@trulucks.com