

3 COURSE MENU \$65

AUGUST 24 - AUGUST 30, 2026



But First We Drink

"VOLCAN"IC COSMO 19

Volcan Blanco Tequila, Italicus Rossoli di Bergamotto, fresh lime

Starters

Choose One

LITTLE GEM CAESAR SALAD*

shaved parmesan, parker house croutons,
caesar style dressing

SONOMA GREENS SALAD

spicy pecans, goat cheese, apples, dried
cranberries, honey vinaigrette

ICEBERG WEDGE SALAD

blue cheese, warm bacon, cherry
tomatoes, blue cheese dressing

TOMATO SALAD

shaved red onion, dill, warm bacon,
buttermilk ranch "naughty"

BURRATA & STONE FRUIT SALAD

shaved prosciutto, honey vinaigrette,
crushed pistachios

SHRIMP COCKTAIL (3)

horseradish-cocktail sauce

LOBSTER BISQUE

aged sherry, lobster morsels

PRIME MEATBALLS

house steak sauce

Entrées

Choose One

JALAPEÑO SALMON BÉARNAISE*

parmesan mashed potatoes, blue crab, sautéed shrimp

SESAME SEARED TUNA*

parmesan mashed potatoes, tamari reduction

PETIT SCALLOP & SHRIMP SAUTÉ

florentine cauliflower rice, lemon vinaigrette

FILET MIGNON 6 OZ* 8 oz +9 / 12 oz +16

parmesan mashed potatoes, lemon-garlic butter

ROASTED NATURAL CHICKEN

basil-parmesan mashed potatoes, garlic-butter sauce, crispy capers

PAPPARDELLE BOLOGNESE

mushroom ragu, tomato, vegan cashew ricotta, basil

ORA KING SALMON* + 10

cucumber, baby arugula, baby tomatoes, couscous, tahini, lemon vinaigrette

Indulge

KING CRAB-TRUFFLE BUTTER 14

CHERRYWOOD BACON-WRAPPED SHRIMP 18

JUMBO LUMP CRAB CAKE 27

CRISPY TEMPURA LOBSTER 36

Join us on Sunday for our Prime Rib

14 oz, slow-roasted and carved to order

18 oz + 15

Exclusively on Sundays as part of our Restaurant Week Menu or À la Carte

Something Sweet

Choose One

PETIT CARROT CAKE

cream cheese icing, spicy pecans, warm butterscotch

PETIT CHOCOLATE MALT CAKE

malt icing, berries, warm chocolate sauce

PETIT KEY LIME PIE

tart custard, almond and graham crust,
fresh whipped cream

CITRUSMISU

citrus mascarpone, soaked ladyfingers,
basil-scented strawberries

There will be a minimum gratuity of 20% added to tables of 5 or more.

The suggested gratuity shown on the bill is optional. Any gratuity, including the amount, is entirely at the guest's discretion and may be adjusted or removed upon request.

Dine In Only. All of Truluck's menu items are trans-fat free. Consumer Information: Wines may contain sulfites.

Price does not include tax, gratuity or premium (+) food/beverage upgrades.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies immediately.