



RESTAURANT WEEK

3 Courses \$65

1st Course

(Choose One)

SONOMA GREENS SALAD

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

LOBSTER BISQUE

aged sherry, lobster morsels

PRIME MEATBALLS

house steak sauce

2nd Course

(Choose One)

FILET MEDALLIONS*

parmesan mashed potatoes, garlic-butter sauce

SESAME SEARED TUNA*

parmesan mashed potatoes, tamari reduction

BROILED SALMON*

blue crab, shrimp, roasted jalapeño béarnaise

NATURAL CHICKEN BREAST “STROGANOFF”

parmesan mashed potatoes, creamy mushroom sauce

PAPPARDELLE BOLOGNESE

plant based sausage, meatballs, tomato, cashew ricotta, basil

Indulge

SEARED SEA SCALLOP | 16

KING CRAB OSCAR | 19

PETIT COLD WATER LOBSTER TAIL | 36

Third Course

(Choose One)

WORLD-CLASS CARROT CAKE

cream cheese icing, spicy pecans and warm butterscotch

CHOCOLATE MALT CAKE

malt icing, berries, warm chocolate sauce

To support our Front-Line Service Staff there is an 18% minimum gratuity added to all checks.

Dine In Only. All of Truluck's menu items are trans-fat free.

***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.