

3 COURSE MENU \$59

AUGUST 6 - SEPTEMBER 7, 2026



Bubbles and Whites

POEMA, CAVA, SPARKLING	12.5 / 48
LAGARIA, PINOT GRIGIO	12.5 / 48
FERRARI-CARANO, SAUVIGNON BLANC	12.5 / 48
J. LOHR, RIVERSTONE, CHARDONNAY	12.5 / 48

Rosé and Sangria

BARON DE LEY, ROSÉ, SPAIN	12.5 / 48
AIX, ROSÉ, PROVENCE, FRANCE	14 / 56
MIRAVAIL, ROSÉ, PROVENCE, FRANCE	16.5 / 64
SANGRIA <i>house made secret recipe</i>	glass 17

Starters

Choose One

SONOMA GREENS SALAD

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

LOBSTER BISQUE + 4

aged sherry, lobster morsels

TOMATO SALAD + 4

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

BURRATA & STONE FRUIT SALAD + 5

shaved prosciutto, honey vinaigrette, crushed pistachios

ICEBERG WEDGE SALAD + 4

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

SHRIMP COCKTAIL + 5

horseradish-cocktail sauce

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 + 5

florentine cauliflower rice, lemon vinaigrette

FILET MIGNON 6OZ* 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

slow-roasted and carved to order

14 oz +10 / 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 + 5

malt icing, berries, warm chocolate sauce

PETIT KEY LIME PIE

tart custard, almond and graham crust, fresh whipped cream

CITRUSMISU + 6

citrus mascarpone, soaked ladyfingers, basil-scented strawberries

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

There will be a minimum gratuity of 20% added to tables of 6 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.

*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.