

ROSEMONT RESTAURANT WEEK

Four Courses \$80

APPETIZERS (CHOICE OF)

HAWAIIAN TUNA CRUDO* *chunks of tuna with cherry tomatoes, grapes, capers, red onion, mint, dill and lime*

JUMBO LUMP CRAB CAKE *2.5 oz., dilled tartar sauce*

PRIME MEATBALLS *three prime chuck, brisket, short rib meatballs*

FIRST COURSE (CHOICE OF)

LOBSTER BISQUE *lobster morsels, horseradish goat cheese*

SONOMA GREENS SALAD *with spicy pecans, goat cheese, apples, Kalamata olives and a honey vinaigrette*

CAESAR SALAD* *white anchovies, shaved pecorino and fresh lemon*

ENTRÉES (CHOICE OF)

FILET* *7oz. single farm, barrel cut with parmesan mashed potatoes*

Option to add:

IMPERIAL TOPPING *creamy blue lump crab and Cajun spices + \$15*

MISO GLAZED SEABASS *Chilean seabass topped with chilled cucumber slaw*

HAWAIIAN AHI TUNA* *sesame-crust, parmesan mashed potatoes, tamari wine sauce*

NEW ENGLAND SEA SCALLOPS *colossal size, with parmesan mashed potatoes and picatta sauce*

VEGAN CAULIFLOWER STEAK *caramelized steak of cauliflower with whipped mashed cauliflower, asparagus and vegan "béarnaise"*

DESSERTS (CHOICE OF INDIVIDUAL PORTION)

CARROT CAKE *rich and moist with fresh carrots, crushed pineapple, cinnamon, pecans and layers of sweet cream cheese icing*

CHOCOLATE MALT CAKE *fudgy chocolate cake with chocolate malt cream cheese icing garnished with fresh seasonal berries and house made whipped cream*

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

Truluck's makes dining indoors safer with AIRPHX air and surface sanitation technology.

To support our Front-Line Service Staff there is an 18% minimum gratuity added to tables of 6 or more.

***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.