

ROSEMONT RESTAURANT WEEK

Four Courses \$80

APPETIZERS (CHOICE OF)

YELLOWFIN TUNA CRUDO* *wasabi, avocado, roasted carrot ginger sauce*

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

PRIME MEATBALLS *house steak sauce*

FIRST COURSE (CHOICE OF)

LOBSTER BISQUE *lobster morsels, horseradish goat cheese*

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

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

ENTRÉES (CHOICE OF)

STEAK FRITES* *flat iron, truffle fries, tartar béarnaise*

MISO GLAZED SEABASS *crab fried rice, chilled cucumber slaw*

SESAME SEARED TUNA* *parmesan mashed potatoe, tamari reduction*

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

BOLOGNESE *Field roast sausage, Impossible meatballs, tomato, cashew ricotta, basil, pappardelle*

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*

VEGAN VANILLA CHEESECAKE *date and walnut crust, cashew filling, raspberry sorbet*

Dine In Only.

To support our Front-Line Service Staff there is an 20% minimum gratuity added to parties of 6 or more.

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

***For the Health and Safety of Our Esteemed Guests:** Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-bourne illness. Please alert your server of any food allergies immediately.