

THANKSGIVING FEAST

Adults \$59, Young Adults 12 & under \$25

FIRST COURSE

Choice of

LOBSTER BISQUE *lobster morsels, horseradish goat cheese*

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

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

SECOND COURSE

HERB ROASTED TURKEY BREAST *with parmesan mashed potatoes, cornbread stuffing, broccoli and rice casserole, giblet gravy, and cranberry apple compote*

Choice of two family style sides per table:

LYONNAISE POTATOES

CREAMED SPINACH PAN-SEARED BROCCOLI

STEAMED ASPARAGUS VEGAN BOLOGNESE

THIRD COURSE

Choice of

SOUTHERN PECAN PIE *a la mode*

CLASSIC PUMPKIN PIE *eggnog whipped cream*

SECONDS!

An additional serving of turkey, parmesan mashed potatoes, stuffing and gravy | 25

PERFECT PAIRINGS

Davis Bynum, Chardonnay, Russian River, 2018 14.5 glass | 56 bottle

Dr. Hermann, Erderner Treppchen, Riesling, Spätlese, Mosel, 2020 15.5 glass | 58 bottle

Soléna, Pinot Noir, Grand Cuvée, Willamette Valley, 2020 17.5 glass | 68 bottle

Barnett Vineyards, Cabernet Sauvignon, Spring Mountain, Napa, 2019 28.5 glass | 110 bottle

TURKEY FASHIONED

Wild Turkey bourbon, spiced orange syrup, angostura, orange bitters | 14.5

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

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 you are 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.