

~ SHAREABLES ~

SWEET POTATO TATOR TOTS ~ homemade spicy ketchup	12.99
COLOSSAL SHRIMP COCKTAIL ~ spicy cocktail sauce	14.99
SURF & TURF SLIDERS ~ crab & beef tenderloin on rye	13.99
LOBSTER STEAM BUNS ~ cabbage, carrot, cilantro, jalapeno	13.99
MUSSELS ~ Honey Weiss, honey, garlic, tomato, crusty bread	10.99
BACON ONION RINGS ~ bacon wrapped w/ house spicy ketchup	11.99
CRAB GRATIN ~ lump crab, artichoke, parmesan & crusty bread	12.99
BACON STEAK ~ Nueske's hand cut bacon, spicy pepper aioli	12.99
BABY ARTICHOKEs ~ w/ dilled yogurt, feta, tomato & pita	11.99
HOUSE WINGS ~ choice of (STICKY, BUFFALO, OR SMOKED DRY RUB)	11.99
"TRU BLU the BULL" BITES ~ blackened tenderloin, button mushroom	12.99
GRILLED CAULIFLOWER ~ Stone's Throw Ale fontina cheese sauce	9.99
BACON SMOKED WALLEYE ~ chilled, herb cream cheese, lahvosh	13.49
BRAISED PORK SHORT RIB ~ tossed w/ garlic white bbq sauce	11.99

**TRU BLU
FEATURES
EVERYDAY**

**GARLIC SMOKED
PRIME RIB
TILL WE SELL OUT!!**
10oz. \$21.99
16oz. \$29.99



LAND & WATER

(Our steaks are Certified Angus 28 day wet aged beef)
Served w/ homemade popover, salted caramel butter &
House dressed garnish salad

FLAT IRON STEAK

Signature house steak. Butchers favorite cut \$21.99

SIRLOIN

8 oz. or 12oz. Center cut, top butt \$19.99/\$25.99

TRU STRIP STEAK

1# special house cut Japanese Akaushi beef. Med marbled 35.99

DAKOTA PRIME RIBEYE

16 oz. South Dakota raised Prime grade. Richest cut 35.99

TBONE

1.25# of Strip steak & tenderloin. Center cut 39.99

FILET

8oz. or 12oz. Black Angus. Leanest cut 30.99/39.99

KANSAS CITY DUROC PORK SPARE RIBS

Cider bbq, cherry wood smoked 1/2 rack 19.99 / full rack 26.99

TEXAS BEEF RIBS

Smoked ribs, house bbq sauce. 1/2 rack 18.99 / full rack 26.99

BEEF LIVER & ONIONS

Seared & topped w/ caramelized onion & thick bacon 19.99

TOMAHAWK PORK CHOP

Loin, rib, & belly in 1 chop w/ house butter 26.99

LAMB CHOPS

Spicy lime Greek yogurt sauce w/ mint 25.99

MISO GLAZED SEABASS

Pan seared wild caught seabass w/ orient glaze 30.99

PAN FRIED WALLEYE

Cracker crusted wild caught walleye w/ almonds 24.99

SEARED TUNA

Sous vide, hand seared cold rare w/ wasabi & cucumber 25.99

SOCKEYE SALMON

Line caught with ancho chile honey glaze 25.99

COCONUT SHRIMP

Hand breaded w/ sweet chile apricot sauce 22.99

CREOLE BBQ SHRIMP

Spiced garlic butter, shallot, cream, crusty bread 22.99

~ SAUTEED ~

Served w/ homemade popover w/ salted caramel honey butter
& house dressed garnish salad

FETTUCCINI ALFREDO \$18.
Broccoli, lemon, leeks & fresh pasta - add chicken \$2 or shrimp \$4

LOBSTER RAVIOLI \$24.
Sherry cream, artichoke, asparagus & lump crab

PRESSED SKILLET CHICKEN \$19.
Boneless breast & wing seared w/ garlic lemon Buerre blanc

CIOPPINO RISOTTO \$26.
California Italian seafood stew served with parmesan risotto

SHORT RIB RAMEN NOODLES \$23.
Braised short rib, shitake, peppers, fresh noodles, bean sprouts

SEARED DUCK BREAST \$21.
Blackberry brandy sauce, fresh berries

STEAK DIANE \$21.
Pan seared tender medallions w/ roasted crimini mushroom sauce

MEATLOAF ROULADE \$17.
Stuffed with cob smoked ham & cheddar cheese. Duck gravy

~ SOUPS & GREENS ~

WEDGE SALAD ~ pepitas, bacon, bleu, cheddar, balsamic, onion	10.99
TRU CHOPPED ~ thick bacon, pumpkin seed, celery, carrot, basil	12.99
CAESAR ~ parmesan, croutons (chicken \$2 or shrimp \$4)	10.99
CALIFORNIA COBB ~ ham, turkey, bacon, avocado, onion, bleu chz	12.99
CRAB LOUIS ~ onion, egg, avocado, bleu cheese, asparagus, stacked	14.99
GREEK ~ onion, cucumber, feta, Kalamata, lemon garlic vinaigrette	12.99
SOUP OF THE DAY ~ chefs choice made fresh daily	5.99
NEW ORLEANS GUMBO ~ spicy classic. Add shrimp \$2	6.99
CLASSIC FRENCH ONION ~ w/ smoked provolone & parmesan	6.99

~ SANDWICHES ~

Choice of Lattice Cut House Chips, Yukon Wedges,
Fresh Fruit, Asian slaw. (Add Bacon Onion Rings \$1.49)

We Use Piedmontese Ground Beef And Hormone Free Chicken

THE TRU BLU ~ 2 year Tillamook aged cheddar, caramelized
onion, bacon, mayo & tomato (Chicken Or Burger) \$12.99

THE SOCIAL ~ Danish Havarti, forest mushrooms, ham,
lettuce, mayo & tomato (Chicken Or Burger) 12.99

WALLEYE SANDWICH ~ beefsteak tomato, lettuce, & tartar
(CHOICE OF BLACKENED, PAN FRIED, OR DEEP FRIED) 14.99

BLEU CHEESE PRIME DIP ~ horseradish cheese, beef jus,
prime rib & smoked bleu cheese on Ciabatta hoagie 13.99

STEAK SANDWICH ~ tender medallions, wild mushrooms, &
béarnaise on Italian hoagie 14.99

~ STONE OVEN FLATS ~
& CALZONES

Served w/ Garnish Or Caesar Salad

CHICKEN BACON BLU 12.99

Smoked bleu cheese, grilled chicken,
caramelized onion, cob smoked bacon

THAI PEANUT 12.99

Chicken, carrot, cilantro, onion, jalapeno, peanut sauce

BBQ CHICKEN 12.99

Red onion, bbq, chicken, cilantro

CUBAN 12.99

Mustard sauce, dill pickles, swiss, ham, pork, chorizo

STEAK & CRAB 13.99

Sirloin, crab, parmesan cream, artichokes & cheese blend

SIDE DISHES \$4.49

- *Caramelized Root Vegetable Mashed
- *Yukon Wedges *
- *Hasselback Fried Potato*
- *Baked Potato*
- *Grilled Asparagus*
- *Broccoli w/ Lemon*
- *Brussel Sprout Hash*
- *Ribbon Cut Hash*
- *Parmesan Risotto*
- *Mac & Cheese*
- *Bacon Onion Rings*
- *Sweet Potato Tots*
- *Baby Potato Duck Confit*

STEAK ACCOMPANIMENTS \$1

*Honey Ale Button

Mushrooms

*Béarnaise Sauce

*Barrel Aged Worcestershire

*Balsamic Cippolini Onion

*Crab Hollandaise \$2

STEAK ADDITIONS

*Baked Lobster Tail \$12

*Creole BBQ Shrimp \$6

*Blackened Walleye \$6

*Crab Legs \$8

Burgers cooked to order
Thoroughly cooking ground beef reduces the risk of
foodborne illness. Persons with health conditions may
be at higher risk if these foods are consumed raw or