

~ COMBO'S ~

ALL COMBOS SERVED WITH CHOICE OF SOUP, GARNISH SALAD, POTATO CHIPS, FRESH FRUIT OR ASIAN SLAW

STONE OVEN FLATS ~ Choice of Pepperoni, Bacon Blu, Italian, Cuban, Bbq Chicken, Thai Peanut, or Grecian \$9.99

STUFFED POPOVERS ~ Smoked Chicken Salad or Albacore Tuna Salad w/ greens & tomato \$10.99

SANDWICHES ~ 1/3# Cheeseburger, Turkey & Swiss, Chicken & Cheddar, Crusted Grilled Cheese, Bleu Cheese Prime Dip. (Steak sandwich (add \$3) \$10.99

SALAD & SOUP ~ Choice of Wedge, Caesar, House or Cobb & Soup Du Jour or Gumbo \$10.99

~ STONE OVEN FLATS & CALZONES ~

Choice of Caesar or Garnish salad
CHICKEN BACON BLEU

Smoked bleu, cob bacon, caramelized onion & chicken 12.49

ITALIAN

Pepperoni, sausage, ham, peppers, cheese blend 12.99

STEAK & CRAB

Sirloin, crab, cream, artichokes & cheese blend 13.99

CUBAN

Mustard sauce, ham, pork, chorizo & swiss 12.99

THAI PEANUT

Chicken, carrot, cilantro, peanut sauce, jalapenos 12.49

GRECIAN

Feta, cucumber, olive, tomato, onion, pepperoncini 11.99

BBQ CHICKEN

Red onion, bbq sauce, chicken, cilantro 12.49

~ SANDWICHES ~

Choice of House Made Yukon Crinkle Chips, Golden Potato Wedges, Fresh fruit, Asian slaw or Ribbon Cut Hash
(We serve Piedmontese beef & hormone free chicken)

Burgers & Chicken served w/ lettuce, tomato, pickle, onion & mayo

TRU BLU ~ 2 year Tillamook cheddar, caramelized onion, cob smoked thick cut bacon \$12.99
(choice of 10 oz. chicken or burger)

THE SOCIAL ~ Danish Havarti, forest mushrooms & ham 12.99
(choice of 10 oz. chicken or burger)

CHEESE & BACON ~ Choice of cheese & cob bacon 12.99
(choice of 10 oz. chicken or burger)

STEAK SANDWICH ~ Béarnaise & wild mushrooms 14.99

TURKEY PHILLY ~ Peppers, onions, pesto & provolone 12.99

BLEU CHEESE PRIME DIP ~ Horseradish cheese & jus 13.99

MEATLOAF PATTY MELT ~ Swiss, aged cheddar, onion 12.99

TRIPLE CLUB ~ Turkey, ham, cheddar, bacon, mayo 12.49

B.A.L.T. ~ Bacon, avocado, lettuce, tomato & mayo 10.99

WALLEYE SANDWICH ~ Pan fried, Cajun or Battered 13.99

CRUSTED GRILLED CHEESE ~ Shoulder bacon, tomato 11.99



TRU BLU FEATURES EVERYDAY

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

LUNCH MENU SERVED 11:00 - 4:00

~ SHAREABLES ~

SWEET POTATO TATOR TOTS ~ spicy house ketchup 12.99

COLOSSOL SHRIMP COCKTAIL ~ spicy cocktail sauce 14.99

SURF & TURF SLIDERS ~ crab & beef tenderloin on rye 13.99

LOBSTER STEAM BUNS ~ cabbage, cilantro, jalapeno 13.99

MUSSELS ~ honey weiss, honey & crusty bread 10.99

BACON ONION RINGS ~ homemade spicy ketchup 11.99

CRAB GRATIN ~ artichoke, parmesan & crusty bread 12.99

BACON STEAK ~ Nueski's bacon & smoked pepper aioli 12.99

GRILLED BABY ARTICHOKEs ~ dilled yogurt & pita 11.99

HOUSE WINGS ~ (STICKY, BUFFALO, OR DRY RUB) 11.99

"TRU BLU the BULL" BITES ~ blackened tenderloin 12.99

GRILLED CAULIFLOWER ~ Stone's Throw Ale, fontina 9.99

BACON SMOKED WALLEYE ~ herbed cheese, lahvosh 13.49

BRAISED PORK SHORT RIBS ~ white garlic bbq sauce 11.99

~ SOUPS & GREENS ~

WEDGE ~ pumpkin seed, chunk bacon, cheddar & onion 10.99

TRU CHOPPED ~ bacon, pepitas, cheddar, onion, basil 12.99

CEASAR ~ shaved parmesan, romaine hearts, croutons 10.99
(add chicken \$2 or add shrimp \$3)

CALIFORNIA COBB ~ bleu, egg, ham, turkey, bacon 12.99

CRAB LOUIS ~ egg, bleu, avocado, asparagus, onion 14.99

GREEK ~ onion, cucumber, feta, garlic vinaigrette 12.99

SOUP DU JOUR ~ homemade, chef's choice 5.99

NEW ORLEANS GUMBO ~ spicy. Add shrimp \$2 6.99

FRENCH ONION ~ smoked provolone & parmesan 6.99

~ LUNCH ENTREES ~

Served with garnish salad & our homemade jumbo popovers w/ salted caramel honey butter

SIDE DISHES: (ADD \$4.49) Caramelized Vegetable Mashed, Brussel Sprout hash, Yukon Wedges, Parmesan Risotto, Mac & Cheese, Sweet Potato Tots or Bacon Onion Rings

FETTUCCHINI ALFREDO
w/ broccolini, lemon, leeks & shaved parmesan
(add chicken \$3 add shrimp or salmon \$5) 13.

LOBSTER RAVIOLI
Sherried cream, baby artichoke, asparagus, & lump crab 19.

PRESSED SKILLET CHICKEN
Breast & wing seared w/ garlic lemon Beurre blanc 16.

PAN FRIED WALLEYE
Cracker crusted topped w butter & almonds 17.

CENTER CUT SIRLOIN
8 oz. center cut wet aged 16.

COCONUT SHRIMP
Hand breaded w/ apricot chile sauce 16.

SHORT RIB RAMEN NOODLES
Braised beef rib shank, shitake, peppers, fresh noodle 16.

MEATLOAF ROULADE
Stuffed w/ cob smoked ham & cheddar. Duck gravy 13.