

SHAREABLES



COLOSSAL SHRIMP COCKTAIL - Spicy cocktail sauce	14.99
MUSSELS - Honey Weiss, honey, garlic, tomato & crusty bread	10.99
CRAB GRATIN - Lump crab, artichoke, parmesan & crusty bread	13.99
BLACKENED TUNA BITES - Garlic dill sauce, heirloom tomato & cucumber	13.99
HOUSE WINGS - Choice of : Teriyaki, Buffalo or Smoked dry rub	12.99
"TRU BLU the BULL" BITES - Blackened tenderloin & button mushroom	13.99
WALLEYE CHIPS - Cornmeal breaded, House made tartar sauce and lemon	13.99
GRILLED CAULIFLOWER - Stone's Throw Ale fontina cheese sauce	9.99

TRU BLU SIGNATURE GARLIC SMOKED PRIME RIB

Includes home made popover, salted caramel butter & house dressed greens salad
Choice of: Caramelized Root Vegetable Mashed, Baked potato, Yukon Wedges or Brussel Sprout Hash
(Add \$2 for Grilled Asparagus, Broccolini w/ Lemon, Parmesan Risotto or Mac & Cheese)

PETITE(8oz) - 19.99 TRU CUT(12oz) - 23.99 QUEEN CUT(16oz) - 28.99 KING CUT(20oz) - 32.99

JOIN US EVERYDAY FROM 4-6 FOR PRIME RIB HAPPY HOUR \$2 OFF ALL CUTS

SOUPS & GREENS

WEDGE SALAD - Iceberg lettuce, pepitas, bacon, blue cheese, cheddar, balsamic & red onion	11.99
TRU HOUSE - Heirloom tomato, fontina, croutons, egg, bacon & celery. Choice of dressing (chicken \$3 or shrimp \$5)	11.99
CAESAR - Parmesan Reggiano & croutons, (chicken \$3 or shrimp \$5)	10.99
CRAB LOUIS - Onion, egg, avocado, blue cheese, asparagus, lump crab & louis dressing	15.49
SOUP OF THE DAY - Homemade, chef's choice	7.49
FRENCH ONION - Smoked provolone, parmesan	7.49

SANDWICHES

*Piedmontese ground beef & hormone free chicken
Choice of Lattice cut House Chips, Yukon Wedges,
Fresh Fruit or Asian slaw*

THE TRU BLU - Aged cheddar, caramelized onion, bacon, mayo, and tomato (Chicken or Burger)	13.99
WALLEYE SANDWICH - Beefsteak tomato, lettuce, tartar sauce (Blackened, Pan Fried or Deep Fried)	14.99
BLEU CHEESE PRIME DIP - Horseradish cheese, beef jus, smoked prime rib & smoked blue cheese	14.99

SAUTEED

*Served with choice of side, homemade popover,
salted caramel butter & house dressed greens salad*

FETTUCCINI ALFREDO - Broccolini, leeks, parmesan & fresh pasta (chicken \$3 or shrimp \$5) (no side)	17.99
LOBSTER RAVIOLI - Sherried cream, artichokes, asparagus & parmesan Reggiano (no side)	26.99
BRAISED BEEF RAMEN NOODLES - Braised beef, shitake, peppers, fresh noodles, peas & cabbage (no side)	25.99
PRESSED SKILLET CHICKEN - Boneless breast & wing seared w/ garlic lemon Beurre blanc (choice of side)	19.99
SEARED DUCK BREAST - Blackberry brandy sauce & fresh berries (choice of side)	23.99

LAND & WATER

*Served with choice of side, homemade popover,
salted caramel butter & house dressed greens salad*

SIDE CHOICES - Caramelized Root Vegetable Mashed, Baked potato, Yukon Wedges or Brussel Sprout Hash
Add \$2 for Grilled Asparagus, Broccolini w/ lemon, Parmesan Risotto or Mac & Cheese

SIRLOIN	\$20.99/26.99
8oz or 12 oz. Center Cut, Top Butt	
FLAT IRON STEAK	24.99
Signature house steak, Butchers favorite cut	
TRU STRIP STEAK	35.99
1# house cut Prime grade beef, medium marbling	
DAKOTA PRIME RIBEYE	35.99
1# South Dakota raised Prime Grade. Richest cut	
FILET	\$30.99/39.99
8oz or 12 oz. Black Angus. Leanest cut	
KANSAS CITY DUROC PORK SPARE RIBS	
1/2 rack 19.99 or full rack 26.99 Cider BBQ, cherry wood smoked	
TOMAHAWK PORK CHOP	28.99
Loin, rib, & belly all in 1 chop, house butter	
MISO GLAZED SEABASS	32.99
Seared wild caught Chilean Seabass & orient glaze	
PAN FRIED WALLEYE	24.99
Cracker crusted wild caught walleye w/almonds	
SEARED TUNA	26.99
Sous vide, seared cold rare, wasabi & cucumber	
SOCKEYE SALMON	26.99
Line caught, ancho chile honey glaze	
COCONUT SHRIMP	24.99
Hand breaded, sweet chile apricot sauce	

STEAK ACCOMPANIMENTS \$2

*Honey Ale Button Mushrooms *Bearnaise sauce
*Barrel Aged Worcestershire sauce *Blue Cheese Crusted,
*Horseradish Crusted *Peppercorn Crusted
Baked Lobster Tail (\$13) Blackened Walleye (\$6)
Crab Legs (\$8) Coconut Shrimp (\$6)