



SHAREABLES

COLOSSAL SHRIMP COCKTAIL
spicy cocktail sauce 14.99

MUSSELS
vodka cream sauce, orange gremolata, crusty bread 11.99

CRAB GRATIN
lump crab, artichoke, parmesan, crusty bread 14.49

AHI TUNA TACOS
jicama, cilantro slaw, wonton shell, 3 aioli's 13.99

CHICKEN SATAY
coconut curry chicken, lime cucumber slaw 12.99

"TRU BLU the BULL" BITES
blackened tenderloin, button mushroom 13.99

WALLEYE BITES
lightly cajun cornmeal breaded 13.99

MARYLAND CRAB CAKES
lump blue crab, spicy remoulade 14.49

EDAMAME BOWL
garlic, ginger, sweet soy reduction 9.99

SOUPS AND GREENS

WEDGE SALAD
grilled chicken, bacon, pears, red onion, bleu cheese, honey, smoky bacon dressing 13.99

TRU HOUSE
heirloom tomato, fontina, croutons, egg, bacon, celery, choice of dressing 11.99
add chicken +3 | shrimp or salmon +5

CAESAR
parmesan reggiano, croutons 10.99
add chicken +3 | shrimp or salmon +5

RUSTIC STEAK SALAD
pepper crusted sirloin (or salmon), heirloom tomatoes, charred red onion, asparagus, yukon potato, arugula, roasted garlic dressing, pomegranate seeds 15.99

SOUP OF THE DAY
chef's choice made fresh daily 7.25

FRENCH ONION
smoked provolone, parmesan 7.49

BURGERS COOKED TO ORDER THOROUGHLY COOKING GROUND BEEF REDUCES THE RISK OF FOODBORNE ILLNESS. PERSONS WITH HEALTH CONDITIONS MAY BE AT HIGHER RISK IF CONSUMED RAW. © US Foods Menu 2019 (144875)

Tru Blu GARLIC SMOKED PRIME RIB

Includes homemade popover with salted caramel butter and house dressed greens salad.

Choice of: caramelized root vegetable mashed, baked potato, yukon wedges, broccolini with lemon (grilled asparagus, brussels sprout hash, or parmesan risotto +2)

PETITE (8oz) 21.99 | QUEEN (12oz) 26.99 | KING (16oz) 31.99

SAUTÉED

FETTUCCINI ALFREDO
broccolini, lemon, leeks, fresh pappardelle 17.99
add chicken +3 | shrimp, salmon or steak +5

LOBSTER RAVIOLI
lobster filled ravioli, cognac cream, blue crab, crispy panko and parmesan reggiano crusted 26.99

BISON BOLOGNESE
slow simmering bison meat sauce, pappardelle, shaved parmesan 21.99

BRAISED BEEF RAMEN NOODLES
braised beef, forest mushrooms, peppers, fresh noodles, poached egg, slaw mix 24.99

Tru SIGNATURE DISHES

MEDITERRANEAN TUNA
seared tuna, tomato and caper relish, wilted greens 26.99

TUSCAN BUTTER SALMON
grilled salmon, roasted tomatoes, basil, creamy butter sauce, roasted yukon potato 26.99

BRUSCHETTA SEABASS
seared chilean wild caught seabass, tomato bruschetta, jasmine rice, charred leeks 33.99

AMISH GARLIC LEMON CHICKEN
1/2 amish raised roasted chicken, lemon, garlic, pan gravy, mirepoix 23.99

CRANBERRY BALSAMIC DUCK
seared duck breast, cranberry balsamic glaze, orange zest, spinach risotto 24.99

LAND AND WATER

OUR STEAKS ARE CERTIFIED ANGUS 28-DAY AGED BEEF

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

SIDE CHOICES

CARAMELIZED ROOT VEGETABLE MASHED
BAKED POTATO
YUKON WEDGES
BROCCOLINI WITH LEMON
GRILLED ASPARAGUS +2
BRUSSELS SPROUT HASH +2
PARMESAN RISOTTO +2

SIRLOIN
8 or 12 oz. center cut, top butt 20.99 | 27.99

FLAT IRON STEAK
10 oz. signature house steak, butcher's favorite cut 26.99

TRU STRIP STEAK
14 oz. house cut prime grade beef, medium marbling 35.99

DAKOTA PRIME RIBEYE
14 oz. South Dakota raised prime grade, richest cut 39.99

FILET
8 or 12 oz. black angus, leanest cut 31.99 | 42.99

TOMAHAWK PORK CHOP
loin, rib and belly all in one chop, house butter 33.99

PAN FRIED WALLEYE
cracker crusted wild caught walleye with almonds 24.99

COCONUT SHRIMP
hand breaded, sweet chile apricot sauce 24.99

STEAK ACCOMPANIMENTS

Honey Ale Button Mushrooms +2 | Bearnaise Sauce +2 | Tru Blu Red Wine Reduction +2 | Bleu Cheese Crusted +2 | Horseradish Crusted +2 | Peppercorn Crusted +2 | Baked Lobster Tail +19 | Blackened Walleye +6 | Crab Cake +6 | Coconut Shrimp +6

SANDWICHES

PIEDMONTESE GROUND BEEF AND HORMONE-FREE CHICKEN
Served with choice of lattice cut house chips, Yukon wedges, or fresh fruit

THE TRU BLU
aged cheddar, caramelized onion, bacon, mayo, tomato (chicken or burger) 14.99

WALLEYE SANDWICH
beefsteak tomato, lettuce, tartar sauce (blackened, pan fried or deep fried) 15.99

BLEU CHEESE PRIME DIP
smoked prime rib, horseradish cheese, bleu cheese, and beef au jus 15.99