

# True

KITCHEN + BAR

## Starters

ADD: CHICKEN +5, STEAK+6, SALMON +8, PRAWNS +9

### Santa Fe Cobb | 12

Baby butter leaf, white cheddar, bacon, roasted corn, heirloom cherry tomatoes, egg, crispy onions, avocado, creamy poblano dressing

### Burrata Caprese | 11 Gf V

Heirloom tomatoes, arugula, basil oil, balsamic reduction, flaked sea salt

### House Salad | 6 Gf V

Mixed greens, cucumber, tomato, carrot, radish, pickled red onion, sunflower seeds, choice of dressing

### Caesar\* | 9

Chopped romaine leaves in caesar dressing, crispy baguette, thyme-parmesan, fried capers

### Strawberry Spinach | 11 Gf V

Spinach, frisee, fennel, avocado, feta, candied walnuts, honey-balsamic vinaigrette

## Socializers

### Shrimp & "Grits" | 14 Gf

White cheddar-poblano polenta, sweet onion, red pepper, roasted corn, spicy creole cream sauce

### Pork Wings | 16

Sweet chile-lime sambal sauce, blue cheese slaw

### Roasted Brussels Sprouts | 10 Gf

Crispy bacon, brandy-apple reduction, pecorino, hazelnuts, chives

### Prosciutto-Cheese Board | 18

Crispy baguette, herb-candied walnuts, grapes, lemon-thyme local honey

### Ahi Tataki | 14 Gf

Blackened or sashimi, garlic-lemon tamari glaze, wasabi, pickled ginger, nori

### Roasted Garlic Hummus | 12 V

Grilled rosemary naan, vegetables, baked castelvetrano olives, feta, olive oil

### Pesto Flatbread | 14

Grilled naan, prosciutto, parmesan, pecorino, arugula, heirloom tomatoes, balsamic reduction

### Fried Calamari | 14

Guajillo-chipotle aioli, cilantro micro greens

### Grilled Broccolini | 10 Gf

Bacon-mustard vinaigrette, olive oil, pecorino, black onion seeds, flake sea salt

### Smoked Gouda Mac | 11

Smoked gouda, swiss, parmesan, pecorino, bacon jam, herb bread crumbs

### True Crab Cakes | 16

Blue lump crab, served with napa cabbage, daikon, carrots, spicy remoulade

### Short Rib Bao Buns | 13

Mango bbq, napa cabbage, daikon, carrots, pickled red onion, chipotle aioli, crispy jalapenos

### Stuffed Portobello | 14 V

Smoked gouda, pecorino, parmesan, cream cheese, spinach, caramelized onions, blistered tomatoes, crispy baguette

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## Mains

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### Filet Mignon\* | 36 **Gf**

8oz, Double R Ranch, demi-glace, smashed fingerlings, creme fraiche, grilled asparagus

### Spice Rubbed Pork Chop\* | 25

10 oz. Snake River Farms, pan sauce, crispy onions, white-cheddar poblano polenta, roasted brussels sprouts

### Bacon Seared Scallops\* | 32

6oz, parmesan-herb orzo, sautéed greens, olive oil grilled haricot verts, heirloom carrots

### Braised Short Rib | 25 **Gf**

Demi-glace, buttermilk mashed, sautéed greens, heirloom carrots, roasted cipollini onions

### Seared Salmon\* | 34

Artichoke cream sauce, roasted heirloom cherry tomatoes, sun-dried tomato orzo, spinach, feta, crispy capers

### Brown Sugar-Balsamic Lamb Chops\* | 33 **Gf**

Smashed fingerling potatoes, roasted cipollini onions, olive-oil grilled haricot verts

### Adobo-Lime Chicken | 26 **Gf**

Ancho cream sauce, red peppers, sweet onions, black beans, white cheddar-poblano polenta, corn salsa, avocado, cotija, avocado crema, cilantro micros

### Almond Crusted Halibut\* | 36 **Gf**

Ginger-coconut cream sauce, pineapple relish, crispy garlic jasmine rice, bok choy

### Vegetable Stir Fry | 18 **Gf V**

Crispy garlic jasmine rice, cauliflower, broccolini, bok choy, snap peas, red peppers, toasted almonds, garlic-lemon tamari glaze, chili oil, sesame seeds

### Grilled Ribeye\* | 36

12oz, Double R Ranch, herb-marrow butter, crispy onions, buttermilk mashed, broccolini

### Hazelnut Pesto Primavera | 18 **V**

Pappardelle pasta, asparagus, broccolini, spinach, heirloom cherry tomato, sweet onions, snap peas, carrot, red peppers, pecorino

+ chicken breast +5, steak +6, salmon +8, prawns +9 | Substitute gluten free +2

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## Burgers

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CERTIFIED ANGUS BEEF, CHOICE OF POMMES FRITES, LATTICE CHIPS OR SIDEWINDER FRIES | CHOICE OF BRIOCHE OR TELERA ROLL.  
CHICKEN BREAST +1 | HOUSE-MADE VEGAN PATTY, PORTOBELLO OR STEAK +2

### American\* | 14

Double patties, american, crispy onions, pickles, tomato, shredded lettuce, 1000 Island

### TKB\* | 14

Bacon jam, smoked gouda, grilled sweet onion, sliced avocado, spicy TKB aioli

### True Blue\* | 14

Blue cheese beschamel, smoked bacon, grilled sweet onion, blue crumbles

### Tamari Mushroom\* | 14

Crimini mushroom, swiss, caramelized onion, black garlic aioli, tamari glaze

### Spicy Pineapple\* | 14

Pepperjack, pineapple relish, crispy jalapenos, shredded lettuce, guajillo-chipotle aioli

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS