



TRUMBULL  
KITCHEN

@maxs\_trumbullkitchen

# GLUTEN FREE

## DINNER MENU

### small plates

**spinach and artichoke dip** 13.<sup>95</sup>

goat cheese + baked papadom

**chiang mai curried noodles\*** 13.<sup>95</sup>

rice noodles + tenderloin + coconut milk

**maria's guacamole** 14.<sup>95</sup>

plum tomato + red onion + jalapeno + baked papadam

### salads

**TK caesar** 12.<sup>95</sup>

white anchovies + romaine hearts

**roasted root vegetables** 12.<sup>95</sup>

carrots + golden beets + sweet potato  
baby spinach + spiced pumpkin seeds  
lemon tahini dressing

**apple and kale** 12.<sup>95</sup>

roasted gala apples + baby kale  
toasted pecans + cabécou goat cheese  
smoked bacon + maple cider vinaigrette

### salad additions

**salmon\*** +17.95   **shrimp** +10.95   **chicken** +8.95

### main plates

**adobo marinated skirt steak**

seasoned rice + grilled broccolini  
29.<sup>95</sup>

**grilled shrimp and avocado**

arugula + citrus vinaigrette + asparagus  
toasted almonds  
21.<sup>95</sup>

**grilled angus cheeseburger\***

one all-beef patty + gorgonzola aioli  
vintage cheddar + kettle chips  
18.<sup>95</sup>

**herb cured brick pressed chicken**

garlic whipped potatoes + seasonal  
vegetables + lemon garlic sauce  
28.<sup>95</sup>

**shrimp and four cheese ravioli**

aglio e olio + seared shrimp + sweet peas  
parmesan  
21.<sup>95</sup>

**atlantic salmon\***

roasted red pepper & local tomato coulis  
herbed yukon gold potatoes  
30.<sup>95</sup>

\*These items are served raw or undercooked/ or contain (or may contain) raw or undercooked ingredients "Thoroughly cooking Meats/ Poultry/ Seafood/ Shellfish/ or Eggs reduces the risk of food borne illness." It is important to bring any food allergy you may have to the attention of your server.

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