

SMALL PLATES

chiang mai curried noodles* seared tenderloin + coconut milk + shallots	14. ⁹⁵
rock shrimp fritters nouc cham	13. ⁹⁵
grilled filet mignon* truffled “tater tots” + blue cheese fondue	17. ⁹⁵
spinach + artichoke dip sonoma goat cheese + basil naan	14. ⁹⁵
whipped ricotta toast grilled francese + mission figs crispy prosciutto + fig balsamic	13. ⁹⁵
maria’s guacamole plum tomato + red onion + jalapeno + tortilla chips	15. ⁹⁵
steamed littleneck clams nduja-chardonnay sauce + caramelized vidalia onions grilled country bread	14. ⁹⁵
crisp duck leg confit apple butter + braised cabbage	17. ⁹⁵

SALADS

tk caesar romaine hearts + white anchovies + focaccia croutons	12. ⁹⁵
roasted vegetable carrots + golden beets + sweet potato + baby spinach toasted pumpkin seeds + lemon tahini dressing	13. ⁹⁵
apple and kale roasted gala apples + baby kale + smoked bacon cabécou goat cheese + toasted pecans maple cider vinaigrette	13. ⁹⁵

salad additions

hanger steak*	21. ⁹⁵
salmon*	18. ⁹⁵
shrimp	11. ⁹⁵
chicken	9. ⁹⁵

SANDWICHES

bulgogi burger* kalbi braised short rib + angus beef patty chili crisp slaw + korean bbq sauce	20. ⁹⁵
buttermilk fried chicken spicy mayo + house pickles + potato roll	18. ⁹⁵
tk classic angus cheeseburger* vintage cheddar + LTO + gorgonzola aioli	19. ⁹⁵

DINNER

TACOS

hickory smoked octopus avocado salsa + pickled red onions + cilantro crema	15. ⁹⁵
pork belly cucumber slaw + gochujang aioli	15. ⁹⁵
marinated steak* charred onion crema + morita salsa + lime	15. ⁹⁵
grilled shrimp queso oaxaca + citrus slaw + mango salsa	13. ⁹⁵
braised short rib flautas pico de gallo + cilantro sauce	14. ⁹⁵

LARGE PLATES

marinated hanger steak* shiitake mushrooms + soy caramel sauce broccolini + french fries	33. ⁹⁵
seared norweigan salmon* roasted red pepper & local tomato coulis herbed yukon gold potatoes	31. ⁹⁵
pan roasted halibut edamame sticky rice + coconut curry sauce eggplant + snow peas	37. ⁹⁵
brick pressed chicken garlic whipped potatoes + seasonal vegetables lemon garlic sauce	29. ⁹⁵
crackling pork shank vermont cheddar whipped potatoes mustard fruits + madeira glaze	27. ⁹⁵
fresh fettuccine chicken confit roasted pepper sauce + spinach vidalia onions + pecorino romano	28. ⁹⁵
baja fish tacos crisp cod loin + flour tortilla cabbage slaw + seasoned rice	20. ⁹⁵
sesame seared tuna* spring pea hummus + sesame ginger vinaigrette baby greens + wonton crisp	22. ⁹⁵
shrimp + avocado salad arugula + toasted almonds + asparagus citrus vinaigrette	22. ⁹⁵

*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.
Trumbull Kitchen will graciously add a service charge of 18% to parties of 6 or more.
Christopher M. Torla, Executive Chef/Owner
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