



MAX'S TRUMBULL KITCHEN
DINNER

@maxs_trumbullkitchen



SHARE

Chiang Mai Curried Noodles* GFO DF N <i>seared tenderloin · coconut milk · crispy shallots</i>	15
Confit Long Island Duck Wings DF <i>black garlic bbq OR spicy sweet & sour glaze</i>	18
Grilled Sweet Cone Cabbage V GFO DFO SE <i>black pepper sesame aioli · rye crumble</i>	15
Grilled Filet Mignon* S SE <i>truffled “tater tots” · blue cheese fondue</i>	18
Crispy Spicy Japanese Eggplant <i>chinese celery · chipotle hoisin · miso ranch</i>	17
Maria’s Guacamole GFO DF VO <i>plum tomato · red onion · jalapeño · tortilla chips</i>	16
Braised Beef Flautas DFO <i>pico de gallo · cilantro sauce</i>	15
Charred Heirloom Nardello Peppers V GF DF <i>cured lemon vinaigrette</i>	16
Green Coconut Curry Mussels GFO <i>sake steamed shellfish · lemongrass · charred francese</i>	15
Rock Shrimp Fritters <i>sweet potato · nuoc cham</i>	14
Spinach + Artichoke Dip GFO V <i>sonoma goat cheese · basil naan</i>	15
Chipotle Short Rib Tostadas <i>esquites · cotija cheese · pico de gallo · guacamole</i>	16
Connecticut Whipped Ricotta V N <i>honey nut squash · pink peppercorn maple</i>	14



MAIN

Marinated Hanger Steak* S SE <i>shiitake mushrooms · soy caramel sauce · broccolini · french fries</i>	35
Organic Irish Salmon* GF DF N <i>kabocha squash · garlic & herb orzo · hot honey glaze</i>	33
Grilled Atlantic Swordfish GF <i>sundried tomato wild rice · Seacoast beech mushrooms red onion soubise</i>	34
Brick Pressed Chicken GF DFO <i>garlic whipped potatoes · seasonal vegetables · lemon garlic sauce</i>	30
House Made Broccoli Ravioli VO S <i>seared pork belly · whipped ricotta garlic lemon white miso butter · crispy cheese</i>	29
Crackling Chili Braised Pork Shank <i>honey cumin sauce · esquites</i>	29
24 Hour Short Rib <i>garlic whipped potatoes · grilled kohlrabi roasted cippollini onions</i>	35
Sesame Seared Tuna* GFO DF SE <i>english pea hummus · sesame ginger vinaigrette baby greens · wonton crisp</i>	24
Shrimp + Avocado Salad GF DF VO N <i>arugula · toasted almonds · asparagus · citrus vinaigrette</i>	24
TK Fresh Made Pappardelle GF V <i>asparagus · snap peas · sage paprika butter Chicken 25 Shrimp 26 Pork Belly 27</i>	23
Pad Thai GF DF N <i>Chili lime sauce · peanuts · rice noodles · bok choy Chicken 25 • Shrimp 26 • Tofu 22</i>	

(GF) = Gluten-Free (GFO) = Gluten-Free Option
(DF) = Dairy-Free (DFO) = Dairy-Free Option
(V) = Vegetarian (VO) = Vegetarian Option
(S) = Contains Soy (SE) = Contains Sesame (N) = Contains Nuts



GREEN

TK Caesar GFO <i>romaine hearts · white anchovies · focaccia croutons</i>	13
Baby Greens GF DF V <i>avocado · orange segments · grape tomatoes · key lime vinaigrette</i>	13
Tuscan GFO DFO V <i>mixed greens · kalamata olives · mozzarella roasted garlic · polenta croutons · balsamic dressing</i>	14
Italian Chopped Salad GFO DFO VO <i>mixed greens · fresh mozzarella · tomato · cucumber pickled onion · soppressata · prosciutto · italian vinaigrette</i>	20
SALAD ADDITIONS	
Shrimp 12 • Salmon* 19 • Chicken 10 • Tofu 10	
Hanger Steak* 22 • Sesame Seared Tuna* 13	



HANDHELDS

Bacon-Maple Burger* GFO DFO <i>caramelized onion · swiss cheese · brioche bun · fries</i>	20
Buttermilk Fried Chicken <i>spicy mayo · house pickles · potato roll · fries</i>	19
TK Classic Angus Cheeseburger* GFO DFO <i>vintage cheddar · LTO · gorgonzola aioli · sesame bun · fries</i>	20
Veggie Burger V GFO DFO <i>veggie burger patty · LTO · gorgonzola aioli sesame bun · kettle chips</i>	19
Marinated Steak Tacos* GFO DFO <i>charred onion crema · morita salsa · lime · seasoned rice</i>	25
Crispy Tajin Shrimp Tacos GFO DFO <i>queso oaxaca · citrus slaw · mango salsa · seasoned rice</i>	23
Baja Fish Tacos GFO DFO <i>crisp cod loin · cabbage slaw · seasoned rice</i>	22

Trumbull Kitchen will graciously add a service charge of 20% to parties of 6 or more.

Executive Chef - Michael Voight | Sous Chefs - David Alonso, Timothy Datchuk, Terrell Patterson
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*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.