MAX'S TRUMBULL KITCHEN

DINNER

@maxs_trumbullkitchen

SHARE

Chiang Mai Curried Noodles* GFO | DF | N — 15
seared tenderloin · coconut milk · crispy shallots

Confit Long Island Duck Wings DF — 18
black garlic bbq OR spicy sweet & sour glaze

Grilled Sweet Cone Cabbage V | GFO | DFO | SE — 15
black pepper sesame aioli · rye crumble

Grilled Filet Mignon* S | SE — 18
truffled "tater tots" · blue cheese fondue

Crispy Spicy Japanese Eggplant S | SE — 17
chinese celery · chipotle hoisin · miso ranch

Maria's Guacamole GFO | DF | VO — 16
plum tomato · red onion · jalapeño · tortilla chips

Braised Short Rib Flautas DFO — 15
pico de gallo · cilantro sauce

Crispy Brussels Sprouts VO | GF — 16
bacon + gouda + herbs + maple butter

Steamed Mussels GFO — 15
pernod + fennel + sundried tomato + charred bread

Rock Shrimp Fritters DF — 14
sweet potato · nuoc cham

Spinach + Artichoke Dip GFO | V — 15
sonoma goat cheese · basil naan

Tinga Chicken Tostadas — 16
cotija cheese · onion · pico de gallo · guacamole

Whipped Connecticut Ricotta V | N | GFO — 14
honeynut squash · pink peppercorn maple

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

MAIN

Marinated Hanger Steak* S | SE | DFO — 35
shiitake mushrooms · soy caramel sauce · broccolini · french fries

Organic Irish Salmon* GF | DFO — 33
parsnip + piquillo peppers + garlic spinach + hot maple glaze

Grilled Atlantic Swordfish GF — 34
sundried tomato wild rice · Seacoast beech mushrooms
red onion soubise

Brick Pressed Chicken GF | DFO — 30
garlic whipped potatoes · seasonal vegetables · lemon garlic sauce

House Made Broccoli Ravioli VO | S — 29
seared pork belly · whipped ricotta
garlic lemon white miso butter · crispy cheese

Chili Braised Berkshire Pork Shank — 29
roasted herbed yukon potatoes + apple arugula salad

24 Hour Braised Short Rib — 35
garlic mashed + grilled carrots + cipollini onions

Sesame Seared Tuna* GFO | DF | SE — 24
english pea hummus · sesame ginger vinaigrette
baby greens · wonton crisp

Shrimp + Avocado Salad GF | DF | VO | N — 24
arugula · toasted almonds · asparagus · citrus vinaigrette

Fresh Made Gluten Free TK Pappardelle GF | V — 23
kabocha squash · snap peas · sage paprika butter
Chicken 25 Shrimp 26 Pork Belly 27

Pad Thai GF | DF | N
chili lime sauce · peanuts · rice noodles · bok choy
Chicken 25 • Shrimp 26 • Tofu 22

(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

Executive Chef - Michael Voight | Sous Chefs - David Alonso, Timothy Datchuck, Terrell Patterson

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GREEN

TK Caesar GFO — 13
romaine hearts · white anchovies · focaccia croutons

Baby Greens GF | DF | V — 13
avocado · orange segments · grape tomatoes
citrus vinaigrette

Tuscan GFO | DFO | V — 14
mixed greens · kalamata olives · fresh mozzarella
roasted garlic · polenta croutons · balsamic dressing

Italian Chopped Salad GF | DFO — 20
mixed greens · fresh mozzarella · tomato · pepperoncini
cucumber · pickled onion · soppressata · prosciutto
italian vinaigrette

SALAD ADDITIONS

Shrimp 12 • Salmon* 19 • Chicken 10 • Tofu 10
Hanger Steak* 22 • Sesame Seared Tuna* 13

HANDHELDS

Bacon-Maple Burger* GFO | DFO — 20
caramelized onion · swiss cheese · brioche bun · fries

Buttermilk Fried Chicken — 19
spicy mayo · house pickles · potato roll · fries

TK Classic Angus Cheeseburger* GFO | DFO — 20
vintage cheddar · LTO · gorgonzola aioli · sesame bun · fries

Veggie Burger V | GFO | DFO | S — 20
veggie burger patty · LTO · gorgonzola aioli
sesame bun· kettle chips

Carne Asada Steak Tacos* GFO | DFO — 25
charred onion crema · morita salsa · seasoned rice

Crispy Tajin Shrimp Tacos GFO | DFO — 23
queso oaxaca · citrus slaw · mango salsa · seasoned rice

Baja Fish Tacos GFO | DFO — 22
crisp cod loin · cabbage slaw · seasoned rice

*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.