

LUNCH

12:00pm - 4:00pm

SNACKS

TRUFFLE PIG FRIES...grana / fines herbes / truffle oil	15
MARCONA ALMONDS...smoked sea salt / truffle oil	9
MARINATED OLIVES...mediterranean style	9
SHISHITO PEPPERS...soy glaze / sesame seeds	9
HERBED FOCACCIA...rosemary / green olive tapenade	10
TOMATO BISQUE...smoked sea salt / fried basil	8 / 12
PEPPERONI FONDUE...garlic crostini / marinara	14
BUFFALO MEATBALLS...marinara / goat cheese	12
SHRIMP COCKTAIL...sambal horseradish sauce	24

CRISPY DUCK WINGS

vadouvan rub / house slaw / mint crème fraiche **18**

BACON WRAPPED DATES

chorizo + chevre / serrano pepper / port drizzle **14**

CHARCUTERIE SLATE

assorted meats + cheeses / fig jam / house mustard
fried fruits / cornichons / grilled baguette / honeycomb **34**

SALADS

PULLED PORK 5oz ...**6** **CHICKEN** 5oz ...**9**
STEAK 4oz ...**15** **SHRIMP** [3] ...**15**

CAESAR

romaine hearts / white anchovy / parmesan crisp **14**

WEDGE

baby iceberg / bacon lardons / cured tomato
blue cheese crumbles / buttermilk ranch **15**

SANDWICHES

1/2 POUND KOBE BEEF BURGER*** **19**

white cheddar / tomato / grilled red onion / watercress

...**ADD ON'S...**

add sauteed mushroom...**3** / bacon jam...**4**

add pulled pork...**5** / add truffle fries...**7**

STEAK SANDWICH***

grilled flatiron / roasted red pepper / caramelized onion
blue cheese crumbles / horseradish aioli / hoagie roll **21**

"ADULT" GRILLED CHEESE

gruyere + mozzarella + cheddar / mixed greens
toasted sourdough / cup of tomato bisque **18**

CHICKEN PARM

chicken breast / marinara / provolone / hoagie roll **17**

FRENCH DIP

shaved slow roasted prime rib of beef
caramelized onions / wild mushrooms
melted provolone / hoagie roll / au jus **19**

PULLED 'Q' PORK SANDWICH

crispy onions / truffle pig 'q' / slaw / toasted brioche **16**

ENTREES

CHILEAN SEA BASS FISH 'N' CHIPS

fat tire battered / fries / tartar sauce / fresh lemon **25**

8oz DRY AGED SIRLOIN 'STEAK FRITES'***

brandy cream sauce / house fries **31**

KOBE BEEF BOLOGNESE

handmade pappardelle / fried basil
grana padano / fines herbes **29**

SPLITS

PLATES...\$6

Please inform your server if you would like
an additional plate to split at the table at no charge

CHECKS

Splitting checks requires valuable time from our service staff.
Please inform your server when you are seated if you would like
separate checks so we can accommodate your needs as
expeditiously as possible while not diluting our focus on other guests

COMPLIMENTARY VALET PARKING AT ONE STEAMBOAT PLACE

Truffle Pig prides itself in using the freshest ingredients available to us. Our meats and fish have been selectively sourced to meet the most optimal sustainability standards available in our regional area.

Please notify your server of any allergies before ordering, as all ingredients are not listed. All of our meats and seafood are cooked to order. ***Consuming raw or undercooked meat may increase your risk of food borne illness. Due to the concerns of potential cross-contamination, we are unable to guarantee a 100% allergy free zone in our kitchen. However, we will do our best to accommodate any dietary or aversion needs our guests have. A 20% service charge may be added to parties of 6 or more as well as all to go and delivery orders. A 3% service charge will be added to all room charges.