



DINNER WINTER 2020 - 2021 * EXECUTIVE CHEF CHRIS LOTZ

truffle pig

SMALL PLATES

OLIVES

mediterranean style...9

MARCONA ALMONDS

white truffle oil / smoked sea salt...9

SHISHITO PEPPERS

soy glaze / sesame seeds...9

SOUP OF THE DAY

9 / 12

TRUFFLE PIG FRIES...shaved grana / fines herbes / white truffle oil...15

HERBED FOCACCIA...green olive tapenade / rosemary sea salt...10

JUMBO GULF SHRIMP COCKTAIL...horseradish sambal / grilled lemon...24

VANILLA CURED PORK BELLY...sweet corn puree / maple glazed brussel leaves...19

MAC 'N CHEESE...crispy panko / house mornay...14

ADD BACON LARDONS...4 / PULLED PORK...6 / STEAK...15 / CHICKEN...8 / GRILLED SHRIMP [3]...15

CRISPY DUCK WINGS...vadouvan rub / house slaw / mint crème fraiche...18

BACON WRAPPED DATES...chorizo + chevre stuffed medjools / fresh serranos / port drizzle...14

CHARCUTERIE BOARD...assorted meats + cheeses / fig jam / dried fruits / marconas / house mustard / crispy baguette...35

SALADS

WEDGE...baby iceberg / bacon lardons / cured tomatoes / blue cheese / buttermilk ranch...15

BURRATA...roasted winter vegetables / pepitas / sage puree / honey drizzle / balsamic reduction...18

BABY KALE...roasted beets / goat cheese / candied pecans / maple balsamic vinaigrette...16

CAESAR...romaine hearts / white anchovy / herb breadcrumbs / parmesan crisp...14

LARGE PLATES

KOBE BEEF BOLOGNESE...handmade pappardelle / fried basil / extra virgin olive oil / grana padano...32

WILD MUSHROOM 'OR' BUFFALO RAVIOLI...truffled cauliflower cream sauce / toasted pine nuts...25

SEARED DIVER SCALLOPS...smoked carrot puree / winter veg and kale salad / toasted pine nuts...42

CHILEAN SEA BASS...sake + soy glaze / jasmine rice / asparagus + wild mushrooms / green onion + daikon radish...49

PAN SEARED DUCK BREAST...brussel sprout hash / pomegranate molasses...39

TUSCAN BRAISED LAMB SHANK...creamy polenta / bourbon glazed baby carrots / gremolata...42

DOUBLE CUT PORK CHOP...sweet corn chow-chow / crispy brussel sprouts / garlic mashers / chipotle demi...47

14oz PRIME NEW YORK STRIP...broccoli rabe / garlic mashers / truffle mushroom demi / herbed butter...59

8oz DRY AGED SIRLOIN 'STEAK FRITES'...brandy cream sauce / house fries / truffle tomato demi...35

PRIME RIB OF BEEF...roasted garlic mashers / haricot vert / creamy horseradish / au jus

12oz JUNIOR CUT...42 / 16oz VARSITY CUT...52 / 24oz RANCHERS CUT...72

GRILLED 1/2 POUND KOBE BEEF BURGER...aged white cheddar / wild mushrooms / shaved black truffle bacon jam / watercress / toasted brioche bun / truffle fries / truffled tomato demi...27

ADD BACON LARDONS...4 / STEAK...15 / CHICKEN...8 / SCALLOPS...MP / GRILLED SHRIMP [3]...15

roasted garlic mashers...9 / haricot vert...9 / creamy polenta shaved grana padano, fines herbes...9

grilled asparagus dijon crema...12 / **broccoli rabe** miso butter...12 / **brussel sprout hash** fingerlings, red peppers, onions...12

SPLIT PLATES...\$8

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

SPLIT 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. Please notify your server of any allergies before ordering, as all ingredients are not listed. Our meats are cooked to order. ***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 your dietary needs. A 20% service charge may be added to parties of 6 or more, as well as to any "to-go" or delivery orders. A 3% service charge will be added to all room charges.