

Truffles

An American Bistrot

white wine by the glass

Chardonnay Hess, California	9
Lake Sonoma, Russian River Valley California	9
Les Platanes de la Marquise, Vin de Pays d'Oc France	10
Sauvignon Blanc Redcliffe, Marlborough New Zealand	8
Pinot Grigio Torre di Luna, Trentino-Alto Adige Italy	9
Riesling Von Hövel, Mosel-Saar-Rüwer Germany	10
Sparkling Gruet Brut, Albuquerque New Mexico	12

Soup & Salad

Potato Bacon Chowder	Cup	4
	Bowl	6
Featured Soup of the Day	Cup	4
	Bowl	6
Lobster & Shrimp Salad		16
mixed greens, onions, roasted squash, goat cheese, saffron orange vinaigrette		
Waldorf Chicken Salad		11
apple and toasted walnut chicken salad over mixed greens, blue cheese and pear vinaigrette		
Iceberg Wedge		10
bacon, avocado, tomatoes creamy blue cheese		
Steak Salad		15
flat iron steak, mixed greens, bleu cheese, balsamic vinaigrette		
Spinach Salad		11
strawberries, pecans, feta cheese, onions, blueberry vinaigrette		
Grilled Chicken Caesar		11
crispy romaine lettuce, anchovy-based dressing, freshly grilled chicken		

Truffles Chicken Pot Pie
Available Every Day
12

sandwiches served with choice of french fries, onion rings, fruit salad or grilled green bean salad

Grilled Portobello Sandwich	9
boursin cheese, arugula, roasted red peppers, brioche	
Daily Half Sandwich and Soup or Salad	10
daily sandwich, your choice soup or side salad	
Grand Mere Chicken	13
pancetta bacon, pearl onions, wild mushroom demi-glace	
Bistro Burger	11
half pound grilled sirloin, american, swiss or cheddar, toasted brioche roll	
Reuben Sandwich	11
corned beef, sauerkraut, swiss cheese, thousand island dressing, grilled new york rye bread	
Bacon, Lobster & Tomato Sandwich	13
basil, mozzarella, lemon aioli, toasted multigrain bread	
Truffles Prosperity Sandwich	12
smoked turkey, roasted pepers, onions melted cheddar, tequila mayo	
Blackened Grouper	15
creole sauce, white rice and saffron aioli	
Crab Cake	15
mint jicama slaw, citrus aioli	
Liver and Onions	13
sautéed, bacon, onions, sherry vinegar	
Skirt Steak	11
ginger and soy marinated with peppers and onion	
Beef Fajita Sandwich	12
grilled peppers, onions, pico de gallo on rustic	
Seared Scallops	14
pancetta, fennel polenta, lemon oil	
Pulled Pork Crepes	12
chipotle BBQ, scallion, tomato, crème fraiche	
Pasta of the Day	12
created daily by our chef	

red wine by the glass

Bordeaux Blend	9
Truffles Cuveé # 5, American Red Wine	
Château l'Eglise Vieille,	9
Bordeaux France	
Cabernet Sauvignon	9
39 ^o Lake County California	
Pedroncelli Three Vineyards,	10
Sonoma California	
Merlot	10
Tangley Oaks, Napa California	
Pinot Noir	9
Cycles Gladiator, Central Coast California	
Martin Ray Estate,	14
Santa Barbara California	
Super Tuscan Blend	10
Avignonesi Rosso di Toscana, Tuscany Italy	

Ask for a wine recommendation from our Wine Spectator Magazine Award winning list.