

TruFire®

KITCHEN & BAR

Life Happens in the Kitchen

“LIFE HAPPENS IN THE KITCHEN”...

THE KITCHEN IS THE HEART OF THE HOME AND THE ENGINE OF TRUFIRE...
WITH FOOD & DRINK THE BEST OF CONVERSATIONS ARE HAD, CELEBRATIONS ERUPT,
ALLIANCES ARE STRUCK AND LAUGHTER CAN BE HEARD FOR MILES...

www.trufirerestaurants.com

FIRST

HUMMUS	freshly prepared with fire roasted bell peppers, lemon, feta, pita bread	9
	**add fresh raw vegetables	12
PHILLY BRUSCHETTA	tenderloin, sauteed onions, mushrooms, provolone cheese, garlic smothered bread	11
CRAB DIP	lump crab fire roasted with meyer lemon, three cheeses, avocado, tabasco garlic crust	12
SWEET FRIES	sweet potatoes, parmesan, fresh lemon zest & spice blend, lemon aioli & house ketchup	8
FLATBREADS	choice of tenderloin, chicken or shrimp, feta, cucumbers, yogurt dill sauce, tomatoes, red onions	12
MEATBALL SLIDERS	baked flavorful meatballs on soft garlicky buns, aged cheddar cheese, tomato aioli, onions	10
FALAFEL PLATTER	house falafel, hummus, roasted bell pepper yogurt sauce, salad, lemon oregano, flatbreads	12
FIRE ROASTED MUSSELS	white wine, garlic, basil, tomatoes, saffron, fennel, shallot, parmesan bread	12

SIGNATURE SALADS

ADD CHICKEN OR SHRIMP 3 ADD SALMON 4

CAPRESE	fresh sliced heirloom tomatoes, marinated mozzarella, garlic, basil, pecan pesto	12
ORGANIC SPINACH	whole grain quinoa, cucumbers, red onions, tomatoes, carrots, cranberries, balsamic honey vinaigrette	11
MEDITERRANEAN SHRIMP	mustard dill vinaigrette, shrimp, spinach, orzo, feta, cucumbers, tomatoes, red onion	14
TEXAS PECAN & FIG	organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing	13
CAESAR'S TRU SALAD	house prepared caesar dressing tossed with crisp romaine, garlic croutons, parmesan	10
NAKED AVOCADO	fresh diced avocado, heirloom tomatoes, feta, apple wood bacon, red onion, lemon, olive oil	12
TF CEVICHE	citrus "fired" halibut & shrimp, cilantro, avocado, tomatoes, red onion, cucumber, flatbread	14

SANDWICHES

SERVED WITH FRIES OR SIDE CAESAR OR FIG SALAD

CHICKEN SANDWICH	grilled chicken, prosciutto, mozzarella, garlic, italian dressing, tomato, aioli, mixed greens	9
RIBEYE SANDWICH	griddle seared ribeye, aged cheddar, arugula aioli, caramelized onions	13
THE BURGER	fresh angus burger, aged cheddar cheese, avocado, onion, tomatoes, house sauce, toasted bun	10

PIZZA

DOUGH MADE FRESH DAILY IN OUR KITCHEN

We Offer A 100% Whole Wheat Option

TRI-CHEESE	mozzarella, provolone, parmesan & tru-pizza sauce roasted on top	10
PEPPERONI/ MEATBALL	pepperoni or meatball, mozzarella, provolone, tru-pizza sauce roasted on top	12
ROSEMARY'S CHICKEN	chicken, white wine, roasted mushrooms, caramelized onions, fresh mozzarella, roasted garlic drizzle	15
SHRIMP DIABLO	tender shrimp, diablo sauce, mozzarella, romano cheese, bacon, chives	14
LATIN FIRE	avocado, diablo sauce, caramelized onion, three cheeses, chopped steak, roasted jalapeno cream	15
PARMA PROSCIUTTO	parma prosciutto, caramelized onion, fresh marinated mozzarella, tru-pizza sauce, crushed red pepper	13
WHITE PIZZA	roasted garlic ricotta cheese, mozzarella, provolone, thyme, caramelized onion	12
	-add roasted mushrooms or prosciutto & spinach	15

PASTAS & SPECIALITY

ADD SHRIMP, CHICKEN OR SAUSAGE TO ANY PASTA 3

100% Whole Wheat Pasta Available on Request

TRUMAC	roasted garlic butternut cream sauce, aged white cheddar, goat cheese, apple wood bacon, cavatapi pasta with parmesan cheese crust, misted with white truffle oil	15
TOMATO & BASIL	tomatoes, extra virgin olive oil, fresh basil, roasted garlic, shaved parmesan	13
CHICKEN WW FUSILI	fire charred spicy ragout, white wine, artichokes, tomatoes, pepperoncini, chicken, whole wheat fusili	15
THE SEAFOOD PASTA	scallops & shrimp, white wine sauce, roasted zucchini & carrots, chick peas, corn, artichokes, bacon	22
RIGATONI S&S	italian sausage, shrimp, parmesan crusted rigatoni, prosciutto, sun dried tomatoes, garlic cream sauce	16
CHICKEN PARMESAN	panko crusted tender chicken, special cheese blend melted on top, linguine, pomodoro sauce	17
750 DEGREE FILET	1/2 pound fresh Angus filet fire roasted, seasoned asparagus, sweet fries	29
GO FISH	halibut fire roasted, heirloom tomatoes, roasted vegetables with orzo & basil, yogurt dill sauce	22

DESSERTS

CHOCOLATE CAKE
CARROT CAKE
OLD SCHOOL

moist flourless chocolate cake with caramel chocolate mousse
 fresh baked, packed with dates and creamy frosting
 henry's texas praline ice cream, hot fudge, chocolate chip cookie

8
7
8

WINES

IDEAL TEMPERATURE & GLASSWARE

\$7.75 GLASSES \$25 BOTTLES

NV domaine de mer brut
 08 dr loosen riesling
 09 kris pinot grigio
 08 firestone sauvignon blanc
 07 bocage chardonnay
 07 goodnight chardonnay
 08 hob nob pinot noir
 08 punto final malbec
 07 clayhouse adobe red
 07 pillar box red
 06 guenoc petite syrah reserve
 08 cline zinfandel
 07 jade merlot
 07 14 hands cabernet sauvignon
 08 castle rock cabernet sauvignon

LITTLE SPENDY/BIG VALUE PRICE AS NOTED

04 iron horse brut 50
 08 cloudy bay sauvignon blanc 55
 08 girard chardonnay 39
 08 rombauer carneros chardonnay 59
 08 angeline pinot noir 31
 06 carmel road pinot noir 55
 06 kinton syrah 45
 06 ramey claret 51
 05 hall merlot 50
 NV cain cuvee 58
 07 ridge three valleys zinfandel 44
 07 avalon napa cabernet sauvignon 32
 07 br cohn cabernet sauvignon 37
 06 clos du val cabernet sauvignon 55

GOING FOR IT/BIG DEALS PRICE AS NOTED

NV veeve cliquot yellow label 100
 07 nickel & nickel chardonnay 89
 07 peter michael "carriere" chard 120
 07 en route pinot noir rr valley 95
 06 shafer merlot 89
 05 marietta angelii cuvee 78
 06 duckhorn paraduxx 88
 05 jordan cabernet sauvignon 95
 06 stags leap "artemis" cabernet 98
 05 silver oak cabernet alexander 106
 07 caymus cabernet sauvignon 110
 06 cakebread cabernet sauvignon 120

HAND-CRAFTED COCKTAILS/ MARTINIS

LIKE IT SHOULD BE, WE USE FRESH FRUIT & MAKE OUR OWN SOUR & SYRUPS

BLACKBERRY SMASH 10
 sky citrus, fresh mint, fresh blackberries, lemon sour

TF RASPBERRY HARD LEMONADE 10
 vodka, raspberries, fresh lemonade, sparkling wine

STRAWBERRY PEACH RITA 10
 fresh muddled strawberries, peaches, lemon sour,
 manik reposado tequila

LEMON LIME MOJITO 9
 10 cane rum, mint, fresh lemon & lime juice, soda water

TOP SHELF MARGARITA 10
 herradura reposado, cointreau, homemade lemon-lime
 sour, lime wedge

SANGRIA 7
 prepared fresh quality ingredients, not the
 leftovers... but it is a secret

BLACK SPLASH 10
 hudson ferus vodka, freshly sweetened strawberries,
 lemon, balsamic vinegar

POMEGRANATE CRUSH 10
 sky citrus, fresh mint, pomegranate juice

MEYER LEMON DROP 10
 lemon sour

THE GIN'S UP 10
 hendrick's gin, fresh orange segments & cucumbers,
 freshly sweetened lime juice

CARAMEL APPLE 9
 stoli vodka, caramel, fuji apple, fresh lemon

HOUSE MARTINI 7
 hudson ferus vodka, vermouth, shaken of course
 with olives or a lemon twist

WE OFFER A QUALITY LINE OF SPIRITS IN OUR "WELL", AND WILL HAPPILY MAKE YOU THE DRINK OF YOUR CHOICE FROM THERE OR FROM OUR PREMIUM OPTIONS.

ICE COLD BEERS

DOMESTIC \$3.25

bud lt, michelob ultra, miller lt, shiner bock, coors lt

IMPORTS \$4.25

blue moon, corona, dos equis lager, heineken light

TRU HAPPY HOUR 7 DAYS A WEEK 4-7 PM... CHECK IT OUT.
PHONE 214.872.3830 **WEB www.trufirerestaurants.com**

FINE PRINT

there is a risk associated with the consumption of raw shellfish, undercooked proteins, etc...our kitchen & bar uses nuts, dairy, eggs, gluten and the like. please make your server and the manager on duty aware of any and all food allergies at the table. we are pleased to prepare it the way you require if at all within our means, and/ or craft something off the menu that is desirable to you.