

**SMALL PLATES****OLIVES**mediterranean style... **11****MARCONA ALMONDS**white truffle oil / smoked sea salt... **11****NAVAJO FRY BREAD**mango chutney / spring onion butter... **11****TRUFFLE PIG FRIES...**shaved grana padano / fines herbes / white truffle oil... **20****WILD MUSHROOM CROQUETTE...**thyme / shallot / roasted garlic aioli / romesco... **21****BURRATA CROSTINI...**truffle oil / cracked black pepper / heirloom tomato jam / grilled baguette... **19****AHI TUNA CRUDO...**ponzu chili oil / charred green onion / crispy rice chips... **24****BRAISED OCTOPUS...**charred leek cream / fresh arugula / lemongrass aioli / cilantro oil / crispy carrots... **21****BACON WRAPPED DATES...**chorizo + chevre stuffed medjools / applewood smoked bacon / serrano pepper / port drizzle... **15****BISON TARTAR...**pickled shallot / capers / egg yolk / dijon / chili flake / crispy rice chips... **22****PORK BELLY...**citrus + jalapeño cured / parsnip puree / roasted heirloom carrots / demi glace / orange gastrique... **18****CHARCUTERIE BOARD**assorted meats + cheeses / fig jam / dried fruits / marconas / house mustard / cornichons / honeycomb / crispy baguette... **39****SALADS****MELON SALAD...**arugula / feta cheese / fresh mint / english cucumber / crispy serrano ham / balsamic + honey drizzle... **19****MIXED GREEN...**orange supremes / fresh shaved fennel / granny smith / spiced pepitas / fresh mint / rosemary citrus vinaigrette... **18****ROASTED BEET...**dinosaur kale / chevre / candied pecans / dried cherries / sherry vinaigrette... **17****CAESAR...**romaine hearts / white anchovy / shaved grana padano... **16****LARGE PLATES****SUMMER SQUASH FETTUCINE**sage – crispy guanciale / grana espuma / sundried tomato / charred leek dust... **36****ENGLISH PEA + MINT RISOTTO**roasted seasonal vegetables / shaved grana padano / extra virgin olive oil... **31****ORGANIC SCOTTISH SALMON**saffron polenta cake / grilled asparagus / prosecco beurre blanc / shaved radish / fried rice noodles... **45****DOUBLE CUT PORK CHOP**purple garlic mashers / haricot vert / roasted sweet corn / tomato + basil salsa / shaved fennel... **55****BRAISED BEEF SHORT RIB...**layered duck fat potato / sauteed broccolini / pickled fresno + shallot / pan jus... **49****ELK TENDERLOIN**truffle cauliflower puree / grilled asparagus / rosemary + blueberry coulis / fried carrot ribbons / carrot dust... **69****8oz FLATIRON STEAK**ancho + espresso rubbed / sweet corn succotash / marble potatoes / brandy cream... **42****GRILLED ½ POUND WAGYU BEEF BURGER...**aged white cheddar / wild mushrooms / shaved black trufflebacon jam / watercress / toasted brioche bun / truffle fries + shaved grana padano / truffled tomato demi... **33****ADD: STEAK [4oz]... 19 / ELK [4oz]... 29 / CHICKEN [4oz]... 11 / GRILLED SHRIMP [3pc]... 17 / SCOTTISH SALMON [3oz]... 17**jasmine rice / green onion / togarashi  
sauteed broccolini / garlic + onion  
sweet corn succotash  
herbed marble potatoespurple garlic mashers / shaved grana / chives  
layered duck fat potato / chive crème fraiche  
truffle cauliflower puree  
grilled asparagus / dijon crema**SIDES... 11****SUBSTITUTIONS...\$5 / 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