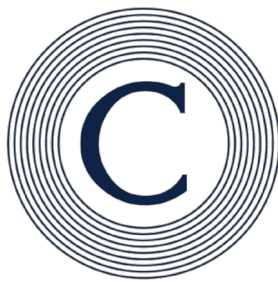


Start with a
Montgomery



Crispy
Sicilian Olives

SNACKS

Luke's Lobster Sliders <i>butter-toasted buns</i>	24	Spinach & Artichoke Dip <i>a BLP classic</i>	24
Oysters "Lukefeller" <i>pernod, spinach</i>	32	Deviled Eggs <i>better than grandma's with fried oysters 6</i>	28
Smoked Trout Dip <i>rye crackers, celery</i>	16	Goujons <i>branzino, crispy sage, chef's dressing</i>	32

OYSTER BAR

Shellfish Plateau	small 170 large 335
<i>lobster, oysters, shrimp, crab tartare, tuna tartare</i>	
New England Oysters & Clams	half dozen 57 full dozen 114
Add: sausages 12	
Luke's Famous Shrimp Cocktail	52
Luke's Tuna Tartare	34
Luke's Caviar Service	AQ

CLUBROOM CLASSICS

Snake River Farms Kurobuta Pork Chop	89	Luke's Tenderloin au Poivre	103
<i>wild fennel spice, apple jam</i>		<i>300g, peppercorn crust, mustard-cognac jus</i>	
French Turbot	85	Add: foie gras 25 half lobster tail 25 fried egg 4 magic onions 8	
<i>grilled, lemon, olive oil, tomato salad</i>		USDA Prime Rib Eye	118
Crab Cakes "Club Style"	84	<i>400g, confit garlic served "naked" or "luau" style</i>	
<i>coleslaw, mustard sauce</i>		Pasta "Juliette"	45
Luke's Blue Label Burger	42	<i>rock shrimp, zucchini, capellini</i>	
<i>secret blend, special sauce, house-made bun</i>		The Clubroom Sandwich	45
Add: cheddar cheese 4 house-cured bacon 6 fried egg 4		<i>honey mustard</i>	
Dover Sole	96	Wiener Schnitzel	75
<i>simply grilled, fine herb beurre blanc available weekends only</i>		<i>milk-fed veal, cherry mostarda also available holstein-style</i>	
Luke's Prime Steak Tartare	34	Lobster Omelette	85
<i>capers, mustard, rye toast</i>		<i>charred avocado, caviar beurre blanc</i>	

Additionally, we offer select menu items from our sister restaurant LUKE'S. Ask our staff for details.

SIDES

Luke's Kale Salad	18
Luke's Lobster Mac & Cheese	32
Potato Purée	22
French Fries	20
Asparagus	22
Lemon Capellini	18

TO FINISH

Luke's Warm Chocolate	
Chip Cookies	18
Clubroom Mille Feuille	18
McSorley's Cheese Plate	
<i>aged cheddar, dijon, onion, ritz crackers</i>	
25	

We feature a selection of wines that reflect our sensibilities and pair well with our food. Ask to see the list.

COCKTAILS

The Clubroom Cocktail	25	The Perfect Clubroom Manhattan	25
<i>cotswald gin, dry vermouth, orange curaçao, chartreuse vert</i>		<i>rye, sweet & dry vermouth, hinoki bitters, maraschino cherries</i>	
Dirty Chop House Martini	25	Classic Bloody Mary	26
<i>smoked vodka, noilly prat vermouth, muddled olives & brine</i>		<i>smoked vodka, spicy tomato mix, hot-pickled asparagus</i>	
Old Time Bramble	26	Luke's Espresso Martini	28
<i>navy-strength gin, fresh lime, house-made blackberry syrup</i>		<i>a chop house favorite</i>	
The Big Easy	25	Super Highball	26
<i>rye, cognac, chartreuse vert, served neat</i>		<i>nikka from barrel, chilled soda, nikka pure malt float</i>	
Nixta Margarita Especial	25	Signature Sidecar	25
<i>don julio blanco tequila, orange curaçao, fresh lime</i>		<i>cognac, drambuie, cointreau, fresh lemon</i>	

LUKE'S famous Rock & Rye is the perfect way to start the night or wind things down.

BEER

Blue Label Ale <i>draft, rye & pint, 500ml</i>	20	Sierra Nevada Pale Ale <i>bottle, SN brew co.</i>	16
Nixta Lager <i>bottle, off day beer co.</i>	16	Sierra Nevada India Pale Ale <i>bottle, SN brew co.</i>	18