

Start with a
Montgomery



Crispy
Sicilian Olives

SNACKS

Luke's Lobster Sliders <i>butter-toasted buns</i>	27	Spinach & Artichoke Dip <i>a BLP classic</i>	24
Lobster "Popcorn" <i>2 sauces</i>	58	Deviled Eggs <i>better than grandma's with fried oysters</i>	6 28
Smoked Trout Dip <i>rye crackers, celery</i>	16	Oysters "Lukefeller" <i>spinach, pernod & parsley</i>	34

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
Luke's Famous Shrimp Cocktail	54
Luke's Tuna Tartare	37
Luke's Caviar Service	AQ

CLUBROOM CLASSICS

Snake River Farms Kurobuta Pork Chop	89	Luke's Tenderloin au Poivre	105
<i>wild fennel spice, apple jam</i>		<i>300g, peppercorn crust, mustard-cognac jus</i>	
French Turbot	90	Add: foie gras 25 half lobster tail 30 fried egg 4 magic onions 8	
<i>grilled, lemon, olive oil, tomato salad</i>		USDA Prime Rib Eye	125
Crab Cakes "Club Style"	88	<i>400g, confit garlic served "naked" or "luau" style</i>	
<i>coleslaw, mustard sauce</i>		Pasta "Juliette"	54
Luke's Blue Label Burger	44	<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	124	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	36
Potato Purée	24
French Fries	22
Asparagus	26
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	26	The Perfect Clubroom Manhattan	26
<i>cotswald gin, dry vermouth, orange curaçao, chartreuse vert</i>		<i>rye, sweet & dry vermouth, hinoki bitters, maraschino cherries</i>	
Dirty Chop House Martini	27	Classic Bloody Mary	28
<i>smoked vodka, noilly prat vermouth, muddled olives & brine</i>		<i>smoked vodka, spicy tomato mix, hot-pickled asparagus</i>	
Old Time Bramble	27	Luke's Espresso Martini	30
<i>navy-strength gin, fresh lime, house-made blackberry syrup</i>		<i>a chop house favorite</i>	
The Big Easy	26	Super Highball	27
<i>rye, cognac, chartreuse vert, served neat</i>		<i>nikka from barrel, chilled soda, nikka pure malt float</i>	
Nixta Margarita Especial	26	Signature Sidecar	26
<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>	22	Sierra Nevada Pale Ale <i>bottle, SN brew co.</i>	18
Nixta Lager <i>bottle, off day beer co.</i>	18	Joy Session IPA <i>bottle, brewlander & co.</i>	18
Heaps Normal <i>canned, non-alcoholic lager</i>	18	Respect Porter <i>bottle, brewlander & co.</i>	18

prices do not include 10% service charge and statutory government goods and service tax