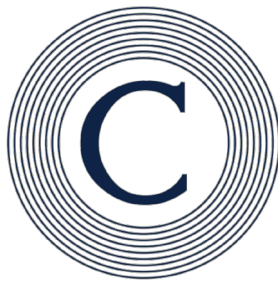


Luke's Niseko
Coming Soon



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	Pasta "Juliette"	54
<i>wild fennel spice, apple jam</i>		<i>rock shrimp, zucchini, capellini</i>	
French Turbot	90	The Clubroom Sandwich	45
<i>grilled, lemon, olive oil, tomato salad</i>		<i>honey mustard</i>	
Crab Cakes "Club Style"	88	Wiener Schnitzel	75
<i>coleslaw, mustard sauce</i>		<i>milk-fed veal, cherry mostarda also available holstein-style</i>	
Luke's Blue Label Burger	44	Lobster Omelette	85
<i>secret blend, special sauce, house-made bun</i>		<i>charred avocado, caviar beurre blanc</i>	
Add: cheddar cheese 4 house-cured bacon 6 fried egg 4		Luke's Classic Caesar	29 36
USDA Prime Rib Eye	125	<i>reggiano, anchovy & rustic croutons</i>	
<i>400g, confit garlic served "naked" or "luau" style</i>		Add: fried oysters	
Luke's Tenderloin au Poivre	105	Dover Sole	124
<i>300g, peppercorn crust, mustard-cognac jus</i>		<i>simply grilled, fine herb beurre blanc available weekends only</i>	
Add: foie gras 25 half lobster tail 30 fried egg 4 magic onions 8		Luke's Prime Steak Tartare	34
		<i>capers, mustard, rye toast</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 Travis Martini	22	The Perfect Clubroom Manhattan	28
<i>tanqueray rangpur lime, noilly prat dry vermouth</i>		<i>rye, sweet & dry vermouth, hinoki bitters, maraschino cherries</i>	
The Clubroom Cocktail	28	Classic Bloody Mary	30
<i>cotswald gin, dry vermouth, orange curaçao, chartreuse vert</i>		<i>smoked vodka, spicy tomato mix, hot-pickled asparagus</i>	
Dirty Chop House Martini	29	Luke's Espresso Martini	32
<i>smoked vodka, noilly prat vermouth, muddled olives & brine</i>		<i>a chop house favorite</i>	
Old Time Bramble	29	Super Highball	29
<i>navy-strength gin, fresh lime, house-made blackberry syrup</i>		<i>nikka from barrel, chilled soda, nikka pure malt float</i>	
Nixta Margarita Especial	28	Signature Sidecar	28
<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