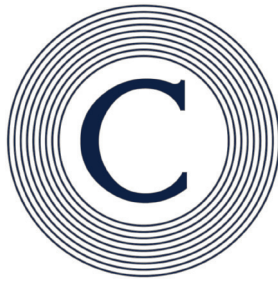


Luke's Alpine Club  
Now Open



Crispy  
Sicilian Olives

S N A C K S

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 &amp; parsley</i>	34

O Y S T E R B A R

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
ALPINE CLUB SPECIAL CAVIAR SERVICE A/Q	

C L U B R O O M C L A S S I C S

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 &amp; 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.

S I D E S

Luke's Kale Salad	18
Luke's Lobster Mac & Cheese	36
Potato Purée	24
French Fries	22
Asparagus	26
Lemon Capellini	18

T O F I N I S H

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 reflects our sensibilities and pair well with our food. Ask to see the list.

C O C K T A I L S

The Travis Martini	22	The Perfect Clubroom Manhattan	28
<i>tanqueray rangpur lime, dry vermouth</i>		<i>rye, sweet &amp; dry vermouth, hinoki bitters, maraschino cherries</i>	
Alpine Dream	28	Classic Bloody Mary	30
<i>bourbon umeshu, yuzu, egg white</i>		<i>vodka, spicy tomato mix, hot-pickled asparagus</i>	
Dirty Chop House Martini	29	Luke's Espresso Martini	32
<i>vodka, dry vermouth, muddled olives &amp; 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.

B E E R

Contemporary Pilsner <i>bottle, young master</i>	18	Zero Pale Ale <i>bottle, young master</i>	18
Blue Label Ale <i>draft, rye &amp; pint, 500ml</i>	22		