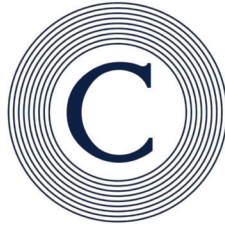


Luke's Alpine Club
Now Open



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 6</i>	28
Smoked Trout Dip <i>rye crackers, celery</i>	16	Oysters "Lukefeller" <i>spinach, pernod & parsley</i>	34

OYSTER BAR

Shellfish Plateau <i>lobster, oysters, shrimp, crab tartare, tuna tartare</i>	small 170 large 335		
New England Oysters & Clams	half dozen 57 full dozen 114		
<i>Luke's Famous Shrimp Cocktail</i>	54	<i>Luke's Tuna Tartare</i>	37
ALPINE CLUB SPECIAL CAVIAR SERVICE A/Q			

CLUBROOM CLASSICS

Snake River Farms Kurobuta Pork Chop <i>wild fennel spice, apple jam</i>	89	Pasta "Juliette" <i>rock shrimp, zucchini, capellini</i>	54
French Turbot <i>grilled, lemon, olive oil, tomato salad</i>	90	The Clubroom Sandwich <i>honey mustard</i>	45
Crab Cakes "Club Style" <i>coleslaw, mustard sauce</i>	88	Wiener Schnitzel <i>milk-fed veal, cherry mostarda also available holstein-style</i>	75
Luke's Blue Label Burger <i>secret blend, special sauce, house-made bun</i> Add: cheddar cheese 4 house-cured bacon 6 fried egg 4	44	Lobster Omelette <i>charred avocado, caviar beurre blanc</i>	85
USDA Prime Rib Eye <i>400g, confit garlic served "naked" or "luau" style</i>	125	Luke's Classic Caesar <i>reggiano, anchovy & rustic croutons</i> Add: fried oysters	29 36
Luke's Tenderloin au Poivre <i>300g, peppercorn crust, mustard-cognac jus</i> Add: foie gras 25 half lobster tail 30 fried egg 4 magic onions 8	105	Dover Sole <i>simply grilled, fine herb beurre blanc available weekends only</i>	124
		Luke's Prime Steak Tartare <i>capers, mustard, rye toast</i>	34

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
<i>McSorley's Cheese Plate</i> <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.

COCKTAILS

The Travis Martini <i>tanqueray rangpur lime, dry vermouth</i>	22	The Perfect Clubroom Manhattan <i>rye, sweet & dry vermouth, hinoki bitters, maraschino cherries</i>	28
Alpine Dream <i>bourbon umeshu, yuzu, egg white</i>	28	Classic Bloody Mary <i>vodka, spicy tomato mix, hot-pickled asparagus</i>	30
Dirty Chop House Martini <i>vodka, dry vermouth, muddled olives & brine</i>	29	Luke's Espresso Martini <i>a chop house favorite</i>	32
The Clubroom Cocktail <i>gin, carpanto antica formula, fernet branca</i>	28	Super Highball <i>nikka from barrel, chilled soda, nikka pure malt float</i>	29
Nixta Margarita Especial <i>don julio blanco tequila, orange curaçao, fresh lime</i>	28	Signature Sidecar <i>cognac, drambuie, cointreau, fresh lemon</i>	28

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

BEER

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