SNACKS

Luke's Lobster Sliders *butter-toasted buns* 29

Lobster "Popcorn" *2 sauces* 58

Spinach & Artichoke Dip *a BLP classic* 24

Deviled Eggs *better than grandma's | with fried oysters* 6 | 28

Oysters "Lukefeller" *spinach, pernod & parsley* 34

Luke's Prime Steak Tartare *capers, mustard, rye toast* 34

Luke's Classic Caesar *reggiano, anchovy & rustic croutons* 29
Add: fried oysters 9

OYSTER BAR

Shellfish Plateau *small* 175 | *large* 340
lobster, oysters, shrimp, crab tartare, tuna tartare

Signature Alaskan King Crab Legs 168
400g, serve chilled with warm maître d' butter & lemon

New England Oysters *half dozen* 60 | *full dozen* 120

Luke's Famous Shrimp Cocktail 54

Luke's Tuna Tartare 37

CLUBROOM CLASSICS

USDA Prime Rib Eye 135
400g, confit garlic | served "naked" or "luau" style

Colorado Lamb Chops 118
yogurt, mint & spring radish

Milk-Fed Dutch Veal Chop 98
manchovy marmite butter

French Turbot 90
grilled, lemon, olive oil, tomato salad

Crab Cakes "Club Style" 88
coleslaw, mustard sauce

Luke's Blue Label Burger 44
secret blend, special sauce, house-made bun
Add: cheddar cheese 4 | house-cured bacon 6 | fried egg 4

Luke's Tenderloin au Poivre 115
300g, peppercorn crust, mustard-cognac jus
Add: foie gras 25 | half lobster tail 30 | fried egg 4 | magic onions 8

Snake River Farms Kurobuta Pork Chop 89
wild fennel spice & apple jam

Wiener Schnitzel 75
milk-fed veal, cherry mostarda | also available holstein-style

Dover Sole 128
simply grilled, fine herb beurre blanc | available weekends only

Luke's Lobster Pot Pie 145
spring vegetables, truffle oil, tarragon & puff pastry

Pasta "Juliette" 54
rock shrimp, zucchini, capellini

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 Sundae 18

McSorley's Cheese Plate
aged cheddar, dijon, onion, ritz crackers
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 22
tanqueray rangpur lime, dry vermouth

Alpine Dream 28
bourbon umeshu, yuzu, egg white

Dirty Chop House Martini 29
vodka, dry vermouth, muddled olives & brine

Nixta Margarita Especial 28
don julio blanco tequila, cointreau, fresh lime

The Perfect Clubroom Manhattan 28
rye, sweet & dry vermouth, hinoki bitters, maraschino cherries

Classic Bloody Mary 30
vodka, spicy tomato mix

Luke's Espresso Martini 32
a chop house favorite

Super Highball 29
nikka from barrel, chilled soda, nikka pure malt float

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

BEER

Contemporary Pilsner *bottle, young master* 18

Zero Pale Ale *bottle, young master* 18

Blue Label Ale *draft , rye & pint, 500ml* 22

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