

## MENU SPRING 2017

### TABLE SNACKS

<b>WARM SMOKED SALMON</b> <i>flax seed crisps &amp; herb mayo</i>	18	<b>TUNA TARTARE</b> <i>avocado &amp; toasted ciabatta</i>	27
<b>OYSTERS "LUKEFELLER"</b> <i>spinach, pernod &amp; parsley</i>	26	<b>LOBSTER SLIDERS</b> <i>warm butter-toasted bun</i>	24
<b>CLAMS CASINO</b> <i>bacon, spring onion &amp; noilly prat vermouth</i>	26	<b>CHOP HOUSE STEAK SLIDERS</b> <i>grilled onions &amp; boursin</i>	18
<b>DIPS</b> <i>southern-style cheese   guacamole   smoked trout</i>	14   36	<b>DEVILED EGGS</b> <i>olive relish   add fried oysters</i>	6   26

### OYSTER BAR

<b>SHELLFISH PLATEAU</b> <i>lobster, oysters, shrimp, crab &amp; tuna tartare [small   large]</i>	155   270
<b>JUMBO SHRIMP COCKTAIL</b> <i>homemade cocktail sauce, lemon &amp; celery leaf</i>	36
<b>HALF or WHOLE CHILLED MAINE LOBSTER</b> <i>lemon &amp; special sauce</i>	48   95
<b>RAW RHODE ISLAND COUNTNECK CLAMS</b> <i>crunchy &amp; sweet</i>	8 each

### OYSTERS

*All our seafood is sourced directly from my contacts along the Eastern Seaboard of America. The oysters in particular come from my trusted sources whom I visit each year. I can assure you that these are the very best oysters the world has to offer.*

half dozen 48 | full dozen 96

**Please See the Oyster Board for Today's Selection**

**WELLFLEET** Massachusetts  
*fresh & crisp with a balanced sweetness*

**ONSET** Massachusetts  
*mildly briny with a sweet finish*

**SHAMROCK** Prince Edward Island  
*mildly briny & plump with a sweet finish*

**KATAMA BAY** Massachusetts  
*good brininess & crisp*

**BEAU SOLEIL** Prince Edward Island  
*small & pleasantly briny with a sweet finish*

**SAVAGE BLONDE** Prince Edward Island  
*plump, fresh & crisp with a seaweed finish*

### LUKE'S CAVIAR SERVICE

#### KAVIARI CAVIAR

*A family company based in the heart of Paris, Maison Kaviari's traceability standards and excellence have made them a long-standing leader in providing finely selected caviars. Served with our special scrambled eggs, ciabatta crisps and traditional garnishes.*

30 gr. Oscière Prestige 160 | 30 gr. Kristal Gold 220

5 gr. Caviar Spoon 30 | 40

### STARTERS

<b>LUKE'S KALE SALAD</b> <i>emerald kale, roasted peanut dressing &amp; herbs   add seared tuna</i>	27   36
<b>CHOP HOUSE SALAD</b> <i>cornbread croutons, dates &amp; goat cheese</i>	27
<b>TRAVIS' TOMATO SALAD</b> <i>feta, mâche, cucumbers &amp; beetroot   add seared tuna</i>	27   36
<b>LUKE'S CLASSIC CAESAR</b> <i>reggiano, anchovy &amp; rustic croutons   add fried oysters</i>	26   32
<b>PRIME STEAK TARTARE</b> <i>capers, mustard &amp; rye toast</i>	32
<b>LUKE'S CLAM CHOWDER</b> <i>sage butter &amp; littleneck clams</i>	18
<b>LOBSTER &amp; CORN CHOWDER</b> <i>ritz crackers, espellette chili &amp; lime</i>	22

**LUKE'S ORCHARD ROAD IS OPEN FOR LUNCH AND DINNER EVERY SUNDAY**

**PRIVATE DINING NOW AVAILABLE FOR UP TO 10 GUESTS IN THE BILLIARD ROOM AT OUR ORCHARD ROAD PROPERTY  
PLEASE ENQUIRE WITH OUR STAFF FOR MORE DETAILS**

**TRY ANGELENO'S NEW 3-COURSE LUNCH MENU  
FEATURING A DAILY SELECTION FROM THE NEW ANTIPASTO BAR**

*Angeleno*

[www.angeleno.com.sg](http://www.angeleno.com.sg)

**BURGER DELIVERY NOW AVAILABLE  
THROUGH UBEREATS**

BLUE LABEL  
BURGERS

\*\*LUKE\*

@bluelabelburgers

Please Let Us Know of Any Food Allergies. Please Be Courteous to Others While Using Your Mobile Phone in the Dining Room.  
Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax

## CHOP HOUSE CLASSICS

All our seafood is procured from sustainable sources

<b>LUKE'S LOBSTER POT PIE</b> <i>spring vegetables, truffle oil, tarragon &amp; puff pastry</i>	115
<b>JUMBO LUMP CRAB CAKES</b> <i>maryland style, grain mustard &amp; coleslaw</i>	49
<b>SIGNATURE FOLEY "GEORGES BANK SCALLOPS"</b> <i>simply roasted with lemon &amp; served with coleslaw</i>	49
<b>SIGNATURE FISH OF THE DAY</b> <i>(subject to availability)</i>	MP
<b>WHOLE JUMBO STEAMED LOBSTER</b> <i>available on weekends only, 1kg-3kg (first come, first served basis)</i>	MP

### CHOPS & A BURGER

<b>LUKE'S BONE-IN TENDERLOIN AU POIVRE</b> <i>300gr, peppercorn crust &amp; mustard cognac jus</i>	82
Add: Grilled Foie Gras 25 Half Lobster Tail 25 Organic Fried Egg 4 Magic Onions 8	
<b>USDA PRIME RIB EYE "NAKED" or "LUAU" STYLE</b> <i>400gr, confit garlic</i>	99
<b>MILK-FED DUTCH VEAL CHOP</b> <i>anchovy marmite butter</i>	79
<b>COLORADO LAMB CHOPS</b> <i>yogurt, mint &amp; spring radish</i>	85
<b>SNAKE RIVER FARMS KUROBUTA PORK CHOP</b> <i>wild fennel spice &amp; apple jam</i>	75
<b>LUKE'S BLUE LABEL BURGER</b> <i>secret blend, special sauce &amp; house-made bun (limited availability)</i>	32
Add: Cheddar Cheese 2 House-Cured Bacon 6 Organic Fried Egg 4 All Three 10	

### SIDES

<b>FRENCH FRIES</b>	14	<b>POTATO PURÉE</b>	18
<i>rosemary &amp; old bay</i>		<i>salted butter &amp; chives</i>	
<b>LOBSTER MAC &amp; CHEESE</b>	26	<b>KALE SALAD</b>	15
<i>ritz cracker crumbs</i>		<i>roasted peanuts &amp; herbs</i>	
<b>OLD STYLE HASH BROWN</b>	20	<b>CREAMED SPINACH</b>	18
<i>boursin cheese &amp; spring onion</i>		<i>fried garlic, reggiano &amp; sunny-side up egg</i>	
<b>GREEN ASPARAGUS</b>	22	<b>THICK-CUT TOMATO &amp; RED ONION</b>	20
<i>laurel leaf hollandaise</i>		<i>blue cheese vinaigrette</i>	
<b>SMOKED BACON</b>	23		
<i>maple laquer &amp; apple</i>			

### DESSERTS & CHEESE

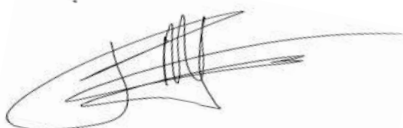
<b>WARM CHOCOLATE CHIP COOKIES</b> <i>stout milkshake</i>	16	<b>GRANDMA'S APPLE PIE</b> <i>maple pecan ice cream &amp; warm maple syrup</i>	16
<b>KEY LIME "PIE"</b> <i>toasted meringue</i>	16	<b>DOUBLE FUDGE CHOCOLATE BROWNIE</b> <i>peanut butter ice cream</i>	16
<b>BLUE LABEL SUNDAE</b> <i>hot fudge &amp; candied walnuts</i>	16	<b>CHOP HOUSE CHEESE PLATTER</b> <i>artisan honey, garnishes &amp; radish</i>	35

### LUKE'S HOUSE SPECIALTY

#### ROCK & RYE 22

We have revived the classic Rock and Rye, an early American barroom staple. Made from a secret recipe of citrus, cassia and young rye whiskey, our version steeps slowly for weeks, undisturbed, until the perfect balance is achieved. We make our Rock and Rye in small batches by hand. A great way to start an evening or to wind things down. Enjoy!

#### MY PERSONAL GUARANTEE



TRAVIS MASIERO

### DRAFT BEER

**ECHIGO KOSHIHIKARI RICE LAGER 13**  
*draft, 330ml, 5%abv, Japan*

**ESTAMINET PILSNER 13**  
*draft, 330ml, 5.2%abv, Belgium*

### BOTTLED ALE & STOUT

**CORONADO BREWING CO.**  
**ISLANDER IPA 19**  
*355ml, 7%abv USA*

**YONA YONA ALE 15**  
*330ml, 5.5%abv Japan*

**HITACHINO WHITE ALE 19**  
*330ml, 5.5%abv Japan*

**KONA BREWING CO. BIG WAVE ALE 19**  
*355ml, 4.4%abv USA*

**ANDERSON VALLEY BARNEY FLATS**  
**OATMEAL STOUT 16**  
*335ml, 5.8%abv USA*

### ANGELENO'S NEGRONIS 22

**PCH (PACIFIC COAST HIGHWAY)**  
*sipsmith gin, suze liqueur, lillet blanc*

**PICO BOULEVARD**

*alipus mezcal, gran classico, aperol  
mancino rosso*

### COCKTAILS 22

#### SIGNATURE

##### GREEN GOBLIN

*hendrick's gin, pimms no.1, cucumber & lime*

##### OUR ESPRESSO MARTINI

*vodka, espresso & bailey's*

##### THE BLOODY MARY

*vodka, luke's famous house-mix*

##### DIRTY CHOPHOUSE MARTINI

*vodka, mancino secco vermouth  
muddled olives & olive brine*

##### MOSCOW MULE

*ginger-infused vodka, calamansi  
yuzu & ginger ale*

#### SEASONAL

##### LUKE'S JULEP

*bourbon, cherry infused brandy & mint*

##### BOSTON TEA PARTY

*johnny drum bourbon  
house-made earl grey syrup & lemon juice*

##### BOULEVARDIER

*bourbon, campari & mancino rosso*

##### THE MARGARITA

*don julio blanco tequila, patron citronge  
egg white & lime*