

MENU SPRING 2018

TABLE SNACKS

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

OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	155 270
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	38
HALF or WHOLE CHILLED MAINE LOBSTER <i>lemon & special sauce</i>	48 95
RAW RHODE ISLAND COUNTNECK CLAMS <i>crunchy & 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

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



INTRODUCING BLUE LABEL PIZZA & WINE, NOW OPEN!

LOCATED IN THE HEART OF THE CBD, BLUE LABEL PIZZA & WINE OFFERS A MODERN TAKE ON THE NEIGHBORHOOD PIZZERIA. SETTLE IN TO ONE OF OUR COZY BANQUETTES AND ENJOY AN ARCHITECTURALLY THOUGHTFUL SPACE WITH BEAUTIFUL WOOD DETAILING. THE MENU FEATURES SHAREABLE SNACKS, STONE FIRED PIZZA AND THE CITY'S MOST ECLECTIC AND SURPRISING WINE LIST.

WWW.BLUELABELPIZZA.COM

CHOP HOUSE CLASSICS

All our seafood is procured from sustainable sources

LUKE'S LOBSTER POT PIE <i>spring vegetables, truffle oil, tarragon & puff pastry</i>	115
JUMBO LUMP CRAB CAKES <i>maryland style, grain mustard & coleslaw</i>	54
SIGNATURE FOLEY "GEORGES BANK SCALLOPS" <i>simply roasted with lemon & served with coleslaw</i>	49
SIGNATURE FISH OF THE DAY <i>(subject to availability)</i>	MP
WHOLE STEAMED LOBSTER <i>available on weekends only, 700g-900g (first come, first served basis)</i>	MP

CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE <i>300gr, peppercorn crust & mustard cognac jus</i>	85
Add: Grilled Foie Gras 25 Half Lobster Tail 25 Organic Fried Egg 4 Magic Onions 8	
USDA PRIME RIB EYE "NAKED" or "LUAU" STYLE <i>400gr, confit garlic</i>	99
MILK-FED DUTCH VEAL CHOP <i>anchovy marmite butter</i>	82
COLORADO LAMB CHOPS <i>yogurt, mint & spring radish</i>	87
SNAKE RIVER FARMS KUROBUTA PORK CHOP <i>wild fennel spice & apple jam</i>	75
LUKE'S BLUE LABEL BURGER <i>secret blend, special sauce & house-made bun (limited availability)</i>	32
Add: Cheddar Cheese 2 House-Cured Bacon 6 Organic Fried Egg 4 All Three 10	

SIDES

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

DESSERTS & CHEESE

WARM CHOCOLATE CHIP COOKIES <i>stout milkshake</i>	16	GRANDMA'S APPLE PIE <i>maple pecan ice cream & warm maple syrup</i>	16
KEY LIME "PIE" <i>toasted meringue</i>	16	DOUBLE FUDGE CHOCOLATE BROWNIE <i>peanut butter ice cream</i>	16
BLUE LABEL SUNDAE <i>hot fudge & candied walnuts</i>	18	CHOP HOUSE CHEESE PLATTER <i>artisan honey, garnishes & 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!

VINTAGE BATCH POUR 25 BATCH #19

Bottled on 26th February 2016

MY PERSONAL GUARANTEE



TRAVIS MASIERO

DRAFT BEER

BLUE LABEL ALE 13

rye & pint brewing co., 5%abv Singapore

HITACHINO LAGER 13

draft, 330ml, 5.5%abv Japan

BOTTLED BEER

YONA YONA ALE 15

350ml, 5.5%abv Japan

HITACHINO WHITE ALE 19

330ml, 5.5%abv Japan

HITACHINO ESPRESSO STOUT 16

330ml, 7%abv Japan

SIGNATURE NEGRONIS

WHITE 23

sipsmith gin, suze liqueur, lillet blanc

CLASSIC 23

four pillars spiced gin, bruto americano
mancino rosso vermouth

BOULEVARDIER 23

woodford reserve bourbon
bruto americano, mancino rosso

SIGNATURE COCKTAILS

GREEN GOBLIN 22

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

OUR ESPRESSO MARTINI 23

vodka, espresso & bailey's

THE BLOODY MARY 23

smoked vodka, luke's famous house mix

DIRTY CHOP HOUSE MARTINI 22

smoked vodka, mancino secco vermouth
muddled olives & olive brine

MOSCOW MULE 23

ginger-infused vodka, calamansi
yuzu & ginger ale

SEASONAL COCKTAILS

LUKE'S JULEP 22

bourbon, cherry infused brandy & mint

BOSTON TEA PARTY 22

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

LUKE'S AGED MANHATTAN 23

rittenhouse 100 proof rye
house-made vermouth, black walnut bitters

THE MARGARITA 22

don julio blanco tequila, patron citronge
egg white & lime