

## MENU SPRING 2021

### TABLE SNACKS

<b>CRAB COCKTAIL</b> <i>old bay aioli &amp; avocado</i>	34	<b>TUNA TARTARE</b> <i>avocado &amp; toasted ciabatta</i>	34
<b>OYSTERS "LUKEFELLER"</b> <i>spinach, pernod &amp; parsley</i>	32	<b>LOBSTER SLIDERS</b> <i>warm butter-toasted bun</i>	24
<b>CLAMS CASINO</b> <i>bacon, spring onion &amp; noilly prat vermouth</i>	28	<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   28

### OYSTER BAR

<b>SHELLFISH PLATEAU</b> <i>lobster, oysters, shrimp, crab &amp; tuna tartare [small   large]</i>	175   320
<b>JUMBO SHRIMP COCKTAIL</b> <i>homemade cocktail sauce, lemon &amp; celery leaf</i>	47
<b>HALF or WHOLE CHILLED MAINE LOBSTER</b> <i>lemon &amp; special sauce</i>	52   103
<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 57 | full dozen 114

Please See the Oyster Board for Today's Selection

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

**BEAU SOLEIL** New Brunswick  
*small & pleasantly briny with a sweet finish*

**MALPEQUE** Prince Edward Island  
*buttery & crisp with a sweet finish*

**PLEASANT BAY** Massachusetts  
*plump & mildly briny with an ocean clean finish*

**POWDER POINT** Massachusetts  
*good brininess with a creamy finish*

**NINIGRET NECTAR** Rhode Island  
*mild brininess & crisp with a sweet finish*

### LUKE'S CAVIAR SERVICE

#### ANTONIUS CAVIAR

Antonius Caviar produces the finest highest quality fresh, unpasteurized caviar from the crystal-clear waters of Warmia in Poland. It is obtained from Siberian and Russian Sturgeon of the highest quality and prepared using traditional methods. We are honored to be serving this caviar for the first time exclusively in Singapore. Enjoy.

30 gr. Siberian 160 | 30 gr. Oscietre 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 &amp; cucumbers   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>	19
<b>LOBSTER &amp; CORN CHOWDER</b> <i>ritz crackers, espelette chili &amp; lime</i>	23

#### NOW OPEN!

# NIXTA

Mexican Grill

& Bar

We are excited to announce the official opening of our latest restaurant, Nixta Mexican Grill & Bar. Nixta is the culmination of Travis' intense reverence and respect for Mexican culture and cooking. We are especially proud to be the first in Singapore nixtamalizing and grinding heirloom corn for our own tortillas. A wood-fired rotisserie anchors our open kitchen and provides the soul to many of our dishes while our guacamole and salsas are prepared in traditional molcajetes. We look forward to welcoming you!

Please follow us on Facebook and Instagram @nixtasg.

## 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>	125
<b>JUMBO LUMP CRAB CAKES</b> <i>maryland style, grain mustard &amp; coleslaw</i>	68
<b>SIGNATURE FOLEY "GEORGES BANK SCALLOPS"</b> <i>simply roasted with lemon &amp; served with coleslaw</i>	55
<b>SIGNATURE FISH OF THE DAY</b> <i>(subject to availability)</i>	MP
<b>WHOLE STEAMED LOBSTER</b> <i>available on weekends only, 700g-900g (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>	92
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>	102
<b>MILK-FED DUTCH VEAL CHOP</b> <i>anchovy marmite butter</i>	88
<b>COLORADO LAMB CHOPS</b> <i>yogurt, mint &amp; spring radish</i>	87
<b>SNAKE RIVER FARMS KUROBUTA PORK CHOP</b> <i>wild fennel spice &amp; apple jam</i>	78
<b>LUKE'S BLUE LABEL BURGER</b> <i>secret blend, special sauce &amp; house-made bun (limited availability)</i>	36
Add: Cheddar Cheese 2 House-Cured Bacon 6 Organic Fried Egg 4 All Three 10	

### SIDES

<b>FRENCH FRIES</b> <i>rosemary &amp; old bay</i>	16	<b>SMOKED BACON</b> <i>maple lacquer &amp; apple</i>	25
<b>LOBSTER MAC &amp; CHEESE</b> <i>ritz cracker crumbs</i>	28	<b>POTATO PURÉE</b> <i>salted butter &amp; chives</i>	20
<b>OLD STYLE HASH BROWN</b> <i>boursin cheese &amp; spring onion</i>	22	<b>KALE SALAD</b> <i>roasted peanuts &amp; herbs</i>	15
Add: Organic Fried Egg 4		<b>CREAMED SPINACH</b> <i>fried garlic, reggiano &amp; sunny-side up egg</i>	20
<b>GREEN ASPARAGUS</b> <i>laurel leaf hollandaise</i>	22	<b>THICK-CUT TOMATO &amp; RED ONION</b> <i>blue cheese vinaigrette</i>	20

### DESSERTS & CHEESE

<b>WARM CHOCOLATE CHIP COOKIES</b> <i>stout milkshake</i>	18	<b>GRANDMA'S APPLE PIE</b> <i>maple pecan ice cream &amp; warm maple syrup</i>	18
<b>KEY LIME "PIE"</b> <i>toasted meringue</i>	18	<b>DOUBLE FUDGE CHOCOLATE BROWNIE</b> <i>peanut butter ice cream</i>	18
		<b>CHOP HOUSE CHEESE PLATTER</b> <i>artisan honey, garnishes &amp; radish</i>	38

### LUKE'S HOUSE SPECIALTY

#### ROCK & RYE 23

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

### LUKE'S TANKARD ON DRAFT

#### BLUE LABEL ALE 20

rye & pint brewing co, 5%abv, Singapore

#### NIXTA LAGER 20

off day beer co, 5%abv, Singapore

#### BOTTLED BEER

#### YONA YONA ALE 15

330ml, 5.5%abv, Japan

#### HITACHINO WHITE ALE 19

330ml, 5.5%abv, Japan

#### HITACHINO ESPRESSO STOUT 16

330ml, 7%abv, Japan

#### SIERRA NEVADA PALE ALE 16

350ml, 5.6%abv, USA

#### SIERRA NEVADA HAZY IPA 18

350ml, 6.7%abv, USA

#### SIGNATURE NEGRONIS

##### WHITE 24

sipsmith gin, gentian liqueur, lillet blanc

##### CLASSIC 24

four pillars spiced gin, bruto americano mancino rosso vermouth

##### BOULEVARDIER 24

woodford reserve bourbon bruto americano, mancino rosso vermouth

### SIGNATURE COCKTAILS

#### GREEN GOBLIN 23

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

#### OUR ESPRESSO MARTINI 26

vodka, espresso & bailey's

#### THE BLOODY MARY 26

smoked vodka, luke's famous house-mix

#### DIRTY CHOPHOUSE MARTINI 23

smoked vodka, noilly prat vermouth muddled olives & olive brine

#### MOSCOW MULE 24

ginger-infused vodka, calamansi yuzu & home-made ginger beer

#### SIGNATURE SALTY DOG 23

tanqueray no. 10, house-made rosemary thyme syrup & grapefruit juice

### SEASONAL COCKTAILS

#### LUKE'S JULEP 23

bourbon, cherry infused brandy & mint

#### LUKE'S AGED MANHATTAN 24

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

#### NIXTA MARGARITA ESPECIAL 23

don julio blanco tequila, orange curaçao agave nectar, fresh lime, tajin salt rim