

# MENU SPRING 2018

## 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>	38
<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



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](http://WWW.BLUELABELPIZZA.COM)

## 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>	54
<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 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>	85
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>	82
<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>	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>	22	<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>	18	<b>CHOP HOUSE CHEESE PLATTER</b> <i>artisan honey, garnishes &amp; radish</i>	35

### LUKE'S HOUSE SPECIALTY

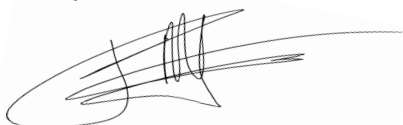
#### ROCK & RYE 22

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!

#### VINTAGE BATCH POUR 25 BATCH #19

Bottled on 26<sup>th</sup> 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

#### CORONADO ISLANDER IPA 19

355ml, 7%abv USA

#### 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, antica formula

### SIGNATURE COCKTAILS

#### GREEN GOBLIN 22

hendrick's gin, pimm's 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