

MENU AUTUMN 2017

TABLE SNACKS

WARM SMOKED SALMON <i>flax seed crisps & herb mayo</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>	36
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. Osciette 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 & beetroot 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, OPENING NOVEMBER 2017.

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>	49
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 300gr, peppercorn crust & mustard cognac jus	82
Add: Grilled Foie Gras 25 Half Lobster Tail 25 Organic Fried Egg 4 Magic Onions 8	
USDA PRIME RIB EYE "NAKED" or "LUAU" STYLE 400gr, confit garlic	99
MILK-FED DUTCH VEAL CHOP anchovy marmite butter	79
COLORADO LAMB CHOPS yogurt, mint & spring radish	85
SNAKE RIVER FARMS KUROBUTA PORK CHOP wild fennel spice & apple jam	75
LUKE'S BLUE LABEL BURGER secret blend, special sauce & house-made bun (limited availability)	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>	20	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 stout milkshake	16	GRANDMA'S APPLE PIE maple pecan ice cream & warm maple syrup	16
KEY LIME "PIE" toasted meringue	16	DOUBLE FUDGE CHOCOLATE BROWNIE peanut butter ice cream	16
BLUE LABEL SUNDAE hot fudge & candied walnuts	16	CHOP HOUSE CHEESE PLATTER artisan honey, garnishes & radish	35

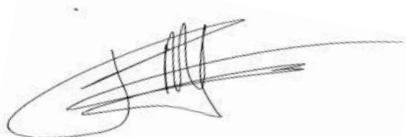
LUKE'S HOUSE SPECIALTY

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 BATCH #17 - 25

MY PERSONAL GUARANTEE



TRAVIS MASIERO

DRAFT BEER

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

RYE & PINT BREWING CO. PILSNER 13
draft, 330ml, 5%abv, Singapore

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

ANGELENO'S NEGRONIS 22

PCH
sipsmith gin, suze liqueur, lillet blanc

PICO
*alipus mezcal, gran classico, aperol
mancino rosso*

SIGNATURE COCKTAILS 22

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

OUR ESPRESSO MARTINI
vodka, espresso & bailey's

THE BLOODY MARY
smoked vodka, luke's famous house-mix

DIRTY CHOP HOUSE MARTINI
*smoked vodka, mancino secco vermouth
muddled olives & olive brine*

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

SEASONAL COCKTAILS 22

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*