

# MENU AUTUMN 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*

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

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

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

### DESSERTS & CHEESE

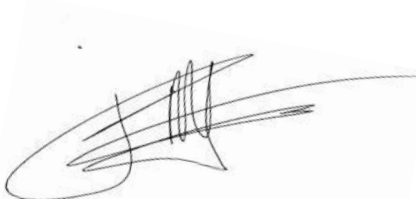
<b>KEY LIME "PIE"</b> <i>toasted meringue</i>	16	<b>DOUBLE FUDGE CHOCOLATE BROWNIE</b> <i>peanut butter ice cream</i>	16
<b>BLUEBERRY CRISSCROSS PIE</b> <i>peach &amp; yogurt sorbet</i>	16	<b>BLUE LABEL SUNDAE</b> <i>hot fudge, candied walnuts &amp; whipped cream</i>	16
<b>WARM CHOCOLATE CHIP COOKIES</b> <i>stout milkshake</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 KOSHIHAKARI RICE LAGER 13

draft, 330ml, 5%abv, Japan

#### ESTAMINET PILSNER 13

draft, 330ml, 5.2%abv, Belgium

### BOTTLED BEER

#### YONA YONA ALE 15

350ml, 5.5%abv, Japan

#### HITACHINO WHITE ALE 19

330ml, 5.5%abv, Japan

#### DESCHUTES FRESH SQUEEZED IPA 19

330ml, 6.4%abv, USA

### 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

#### MOSCOW MULE

ginger-infused vodka, calamansi  
yuzu & ginger ale

#### THE BLOODY MARY

smoked vodka, luke's famous house-mix

#### DIRTY CHOP HOUSE MARTINI

smoked vodka, mancino secco vermouth  
muddled olives & olive brine

#### OUR ESPRESSO MARTINI

vodka, espresso & bailey's

### 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