

MENU WINTER 2021

TABLE SNACKS

CRAB COCKTAIL <i>old bay aioli & avocado</i>	38	TUNA TARTARE <i>avocado & toasted ciabatta</i>	34
OYSTERS "LUKEFELLER" <i>spinach, pernod & parsley</i>	32	LOBSTER SLIDERS <i>warm butter-toasted bun</i>	24
CLAMS CASINO <i>bacon, spring onion & noilly prat vermouth</i>	28	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 28

OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	170 335
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	47
HALF or WHOLE CHILLED MAINE LOBSTER <i>lemon & special sauce</i>	58 116
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 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

LUKE'S KALE SALAD <i>emerald kale, roasted peanut dressing & herbs add seared tuna</i>	28 37
CHOP HOUSE SALAD <i>cornbread croutons, dates & goat cheese</i>	28
TRAVIS' TOMATO SALAD <i>feta, mâche & cucumbers add seared tuna</i>	28 37
LUKE'S CLASSIC CAESAR <i>reggiano, anchovy & rustic croutons add fried oysters</i>	27 33
PRIME STEAK TARTARE <i>capers, mustard & rye toast</i>	34
LUKE'S CLAM CHOWDER <i>sage butter & littleneck clams</i>	22
LOBSTER & CORN CHOWDER <i>ritz crackers, espelette chili & lime</i>	28

NOW OPEN!

The
CLUBROOM

We are excited to announce the opening of our latest restaurant, The Clubroom, an intimate and private barroom serving Luke's classics, created for our most loyal clientele. The Clubroom will provide Luke's signature quality and hospitality delivered with grace and pride by our team of dedicated professionals.

For reservations, please email us at info@theclubroom.sg.
We look forward to welcoming you!

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>	138
JUMBO LUMP CRAB CAKES <i>maryland style, grain mustard & coleslaw</i>	76
SIGNATURE FOLEY "GEORGES BANK SCALLOPS" <i>simply roasted with lemon & served with coleslaw</i>	78
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>	130

CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE <i>300gr, peppercorn crust & mustard cognac jus</i>	99
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>	112
MILK-FED DUTCH VEAL CHOP <i>anchovy marmite butter</i>	96
COLORADO LAMB CHOPS <i>yogurt, mint & spring radish</i>	92
SNAKE RIVER FARMS KUROBUTA PORK CHOP <i>wild fennel spice & apple jam</i>	85
LUKE'S BLUE LABEL BURGER <i>secret blend, special sauce & house-made bun (limited availability)</i>	39
Add: Cheddar Cheese 4 House-Cured Bacon 6 Organic Fried Egg 4	

SIDES

FRENCH FRIES <i>rosemary & old bay</i>	20	SMOKED BACON <i>maple lacquer & apple</i>	25
LOBSTER MAC & CHEESE <i>ritz cracker crumbs</i>	32	POTATO PURÉE <i>salted butter & chives</i>	20
OLD STYLE HASH BROWN <i>boursin cheese & spring onion</i>	22	KALE SALAD <i>roasted peanuts & herbs</i>	15
Add: Organic Fried Egg 4		CREAMED SPINACH <i>fried garlic, reggiano & sunny-side up egg</i>	20
GREEN ASPARAGUS <i>laurel leaf hollandaise</i>	22	THICK-CUT TOMATO & RED ONION <i>blue cheese vinaigrette</i>	20

DESSERTS & CHEESE

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

TWIST & STOUT 18

330ml, 5%abv, Portugal

BORN IN THE IPA 18

330ml, 6.4%abv, Portugal

SIERRA NEVADA PALE ALE 16

350ml, 5.6%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 18

vodka, espresso & bailey's

THE BLOODY MARY 26

smoked vodka, luke's famous house-mix

DIRTY CHOP HOUSE 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

THE PERFECT CLUBROOM

MANHATTAN 25

rye, sweet & dry vermouth, hinoki bitters
maraschino cherries

NIXTA MARGARITA ESPECIAL 23

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