

MENU SPRING 2021

TABLE SNACKS

CRAB COCKTAIL <i>old bay aioli & avocado</i>	34	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>	175 320
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	47
HALF OR WHOLE CHILLED MAINE LOBSTER <i>lemon & special sauce</i>	52 103
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 brinness with a creamy finish

NINIGRET NECTAR *Rhode Island*
mild brinness & crisp with a sweet 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 caviar. Served with our special scrambled eggs, ciabatta crisps and traditional garnishes. Enjoy!

30 gr. Oscietère 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 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>	19
LOBSTER & CORN CHOWDER <i>ritz crackers, espelette chili & 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

LUKE'S LOBSTER POT PIE <i>spring vegetables, truffle oil, tarragon & puff pastry</i>	125
JUMBO LUMP CRAB CAKES <i>Maryland style, grain mustard & coleslaw</i>	68
SIGNATURE FOLEY "GEORGES BANK SCALLOPS" <i>simply roasted with lemon & served with coleslaw</i>	55
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	92
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	102
MILK-FED DUTCH VEAL CHOP anchovy marmite butter	88
COLORADO LAMB CHOPS yogurt, mint & spring radish	87
SNAKE RIVER FARMS KUROBUTA PORK CHOP wild fennel spice & apple jam	78
LUKE'S BLUE LABEL BURGER secret blend, special sauce & house-made bun (limited availability)	36
Add: Cheddar Cheese 2 House-Cured Bacon 6 Organic Fried Egg 4 All Three 10	

SIDES

FRENCH FRIES <i>rosemary & old bay</i>	16	SMOKED BACON <i>maple lacquer & apple</i>	25
LOBSTER MAC & CHEESE <i>ritz cracker crumbs</i>	28	POTATO PURÉE <i>salted butter & chives</i>	20
OLD STYLE HASH BROWN <i>boursin cheese & spring onion</i> Add: Organic Fried Egg 4	22	KALE SALAD <i>roasted peanuts & herbs</i>	15
WHITE ASPARAGUS <i>laurel leaf hollandaise</i>	38	CREAMED SPINACH <i>fried garlic, reggiano & sunny-side up egg</i>	20
		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 <i>rye & pint brewing co, 5%abv, Singapore</i>
NIXTA LAGER 20 <i>off day beer co, 5%abv, Singapore</i>
BOTTLED BEER
YONA YONA ALE 15 <i>330ml, 5.5%abv, Japan</i>
SIERRA NEVADA PALE ALE 16 <i>350ml, 5.6%abv, USA</i>
SIERRA NEVADA HAZY IPA 18 <i>350ml, 6.7%abv, USA</i>

SIGNATURE NEGRONIS

WHITE 24 <i>sipsmith gin, gentian liqueur, lillet blanc</i>
CLASSIC 24 <i>four pillars spiced gin, bruto americano mancino rosso vermouth</i>
BOULEVARDIER 24 <i>woodford reserve bourbon bruto americano, mancino rosso vermouth</i>

SIGNATURE COCKTAILS

GREEN GOBLIN 23 <i>hendrick's gin, pimm's no.1, cucumber & lime</i>
OUR ESPRESSO MARTINI 26 <i>vodka, espresso & bailey's</i>
THE BLOODY MARY 26 <i>smoked vodka, luke's famous house-mix</i>
DIRTY CHOPHOUSE MARTINI 23 <i>smoked vodka, nailly prat vermouth muddled olives & olive brine</i>
MOSCOW MULE 24 <i>ginger-infused vodka, calamansi yuzu & home-made ginger beer</i>
SIGNATURE SALTY DOG 23 <i>tanqueray no. 10, house-made rosemary thyme syrup & grapefruit juice</i>

SEASONAL COCKTAILS

LUKE'S JULEP 23 <i>bourbon, cherry infused brandy & mint</i>
LUKE'S AGED MANHATTAN 24 <i>rittenhouse 100 proof rye house-made vermouth, black walnut bitters</i>
NIXTA MARGARITA ESPECIAL 23 <i>don julio blanco tequila, orange curacao agave nectar, fresh lime, tajin salt rim</i>