AT
YOUR SERVICE

ALPINE CLUB
ニセコ

SNACKS

Luke's Famous Cornbread *espelette butter* 1200

Luke's Clam Chowder *sage butter & littleneck clams* 3300

Luke's Blue Fin Tuna Tartare *avocado & toasted baguette* 4800

Luke's Smoked Salmon Dip *black pepper & saltines* 2400

Luke's King Crab Cake *mustard sauce & coleslaw* 6400

Luke's Classic Caesar *reggiano, anchovy & croutons* 3000
Add: fried oysters 1000

OYSTER BAR

Shellfish Plateau *Akkeshi oysters, king crab legs, jumbo shrimp & tuna tartare* 26500

Akkeshi Oysters *hand selected, lemon & mignonette served by the half or full dozen* 7200 | 14400

Signature Alaskan King Crab Legs *procured daily 400g* 16500
serve chilled with warm drawn butter & lemon

LUKE'S FAMOUS SHRIMP COCKTAIL

house-made cocktail sauce & special dressing 6000

LUKE'S SIGNATURE STEAKS

Luke's Tenderloin au Poivre *Shiraoi wagyu, peppercorn crust & mustard cognac jus 150g | 300g* 13000 | 25000
Add: foie gras 2200 | fried egg 300

Furano Wagyu Rib Eye *confit garlic & Maître d'Hôtel butter 300g* 14500
Add: foie gras 2200 | fried egg 300

Furano Wagyu "Chef's Special Cut" *luau style, garlic chips & wasabi {limited availability} 200g* 12000

USDA Prime Rib Eye *peppercorn crust, mustard cognac jus & bernaise | 300g* 16,000

ALPINE CLUB CLASSICS

Kamifurano Pork Chop *bone-in, wild fennel, Hokkaido apple jam* 9800

Hokkaido Scallops *simply roasted with lemon & served with coleslaw* 8800

The Original "Travis" Burger *custom blend, poppy seed bun & comeback sauce* 4800
Add: avocado 400 | house-cured bacon 600 | fried egg 300 | cheese 400

Deepwater Sole "Schnitzel" *herb aioli & served with coleslaw* 8800

Cajun Blackened Salmon *Hokkaido tomato salad & herb aioli* 8600

SIDES

Famous Kale Salad 2400

Hokkaido Potato Purée 2800

Thick-Cut Tomato & Red Onion 2500

Luke's French Fries 2800

Steamed Green Asparagus 3200

Luke's King Crab Mac & Cheese 4600

TO FINISH

Luke's Warm Chocolate Chip Cookie *stout milkshake* 1200

Please let us know of any food allergies. Please be courteous to others while using your mobile phone in the dining room.

COCKTAILS

The Travis Martini *tanqueray rangpur lime, noilly prat dry vermouth*	2800	LUKE'S famous Rock & Rye *secret recipe of citrus, cassia & rye whiskey*	3200
Dirty Chop House Martini *grey goose, noilly prat, olive brine & muddled olives*	2800	Moscow Mule *ginger-infused vodka, yuzu koshō, lime & ginger ale*	2900
In Hiroki Confidamus *riku whiskey, wilkinson soda & ardbeg ten float*	2500	Cadillac Margarita *chef style, don julio blanco, dry curaçao & fresh lime*	2800
The Perfect Clubroom Manhattan *rye whiskey, sweet & dry vermouth & hinoki bitters*	3100	Signature Sidecar *cognac, drambuie, cointreau & fresh lemon*	2800
Luke's Espresso Martini *a chop house favorite*	3200	Alpine Dream *umeshu bourbon, yuzu sake & fresh lemon*	2800

BEER

Luke's Silver Tankard *Hokkaido Classic* 1900

Brooklyn Lager *Brooklyn brewery*	1500	Yona Yona *Yo-Ho brew co.*	1500

NON-ALCOHOLIC

Southern Iced Tea	1300	Softdrinks	800
Lemonade	1300	Coffee / Tea	900
Arnold Palmer	1300	Juice *Fuji Apple* | *Momotaro Tomato*	1300

WINE BY THE GLASS

CHAMPAGNE

BRUT

Pommery | 'Brut Royal' | Reims | MV 4400

WHITE WINE

CHARDONNAY

Peccavi | Margaret River | Western Australia | 2021 3400

RED WINE

PINOT NOIR

Domaine R. Dubois | Hautes-Côte du Nuits | Burgundy | 2022 3800

CABERNET SAUVIGNON

Peccavi | Margaret River | Western Australia | 2019 3800

WINE & SPIRITS LIST

Wines & Spirits

All prices are quoted in Japanese Yen inclusive of 10% consumption tax and are subject to 10% service charge. We do not accept cash.