

TAKEAWAY/DELIVERY MENU

SNACKS

CRAB COCKTAIL <i>old bay aioli & avocado</i>	34	TUNA TARTARE <i>avocado & toasted ciabatta</i>	34
DIPS <i>southern-style cheese guacamole smoked trout</i>	14 36	LOBSTER SLIDERS <i>warm butter-toasted bun</i>	24
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce</i>	47	CHOP HOUSE STEAK SLIDERS <i>grilled onions & boursin</i>	18
		DEVILED EGGS <i>olive relish add fried oysters</i>	6 28

SALAD AND SOUPS

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
LUKE'S CLASSIC CAESAR <i>reggiano, anchovy & rustic croutons add fried oysters</i>	26 32
TRAVIS' TOMATO SALAD <i>feta, mâche & cucumbers add seared tuna</i>	27 36
LUKE'S CLAM CHOWDER <i>sage butter & littleneck clams</i>	19
LOBSTER & CORN CHOWDER <i>ritz crackers, espelette chili & lime</i>	23

CHOP HOUSE CLASSICS

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
TURBOT <i>grilled, brown butter & lemon sauce, fresh gremolata & tomato</i>	75
GRILLED FISH & A NICE LITTLE SALAD <i>kale salad & thick-cut tomato</i>	48
SIGNATURE FOLEY "GEORGES BANK SCALLOPS" <i>simply roasted with lemon & served with coleslaw</i>	55
DOVER SOLE <i>pan roasted, fresh herb salad & lemon beurre blanc</i>	82
STEAK & FRIES <i>tenderloin of beef & laurel leaf béarnaise</i>	42
Add: Grilled Foie Gras 25 Half Lobster Tail 25 Organic Fried Egg 4	
THE ORIGINAL "TRAVIS" BURGER <i>custom blend, aged cheddar & house-made bun</i>	35
Add: House-Cured Kurobuta Bacon 6 Organic Fried Egg 4 Avocado 4	
WHAT'SPOSSIBLE™ BURGER <i>secret blend of vegetables & plants, smoked havarti cheese & thick-cut tomato</i>	27
Add: Organic Fried Egg 4 Avocado 4	

CHOPS

LUKE'S BONE-IN TENDERLOIN AU POIVRE <i>300gr, peppercorn crust & mustard cognac jus</i>	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 <i>400gr, confit garlic</i>	102
MILK-FED DUTCH VEAL CHOP <i>anchovy marmite butter</i>	88
COLORADO LAMB CHOPS <i>yogurt, mint & spring radish</i>	87
SNAKE RIVER FARMS KUROBUTA PORK CHOP <i>wild fennel spice & apple jam</i>	78
LUKE'S BLUE LABEL BURGER <i>secret blend, special sauce & house-made bun (limited availability)</i>	36
Add: Cheddar Cheese 2 House-Cured Kurobuta Bacon 6 Organic Fried Egg 4	

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
CREAMED SPINACH <i>fried garlic, reggiano & sunny-side up egg</i>	20	KALE SALAD <i>roasted peanuts & herbs</i>	15

DESSERTS & CHEESE

WARM CHOCOLATE CHIP COOKIES	12	DOUBLE FUDGE CHOCOLATE BROWNIE	12
GRANDMA'S APPLE PIE	12	CHOP HOUSE CHEESE PLATTER	25