

TABLE SNACKS

CRAB COCKTAIL <i>old bay aioli & avocado</i>	44
OYSTERS "LUKEFELLER" <i>spinach, pernod & parsley</i>	34
CLAMS CASINO <i>bacon, spring onion & noilly prat vermouth</i>	28
DIPS <i>southern-style cheese guacamole smoked trout</i>	16 38
LUKE'S LOBSTER SLIDERS <i>warm butter-toasted bun</i>	27
CHOP HOUSE STEAK SLIDERS <i>grilled onions & boursin</i>	21
DEVILED EGGS <i>olive relish add fried oysters</i>	6 28
LUKE'S SMOKED BACON <i>maple lacquer & apple</i>	28

OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	170 335
HALF or WHOLE CHILLED MAINE LOBSTER <i>lemon & special sauce</i>	58 116
RAW RHODE ISLAND COUNTNECK CLAMS <i>crunchy & sweet</i>	9.50 each

World Famous

LUKE'S JUMBO SHRIMP COCKTAIL

house-made cocktail sauce, lemon & celery leaf

54

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

Served with our special scrambled eggs, ciabatta crisps and traditional garnishes. Enjoy!

30 gr. Siberian 160 | 30 gr. Oscietre 220

5 gr. Caviar Spoon 30 | 40

SALADS, CHOWDERS & TARTARES

LUKE'S KALE SALAD <i>emerald kale, roasted peanut dressing & herbs Add: Seared Tuna</i>	28 37	LOBSTER & CORN CHOWDER <i>ritz crackers, espelette chili & lime</i>	34
CHOP HOUSE SALAD <i>cornbread croutons, dates & goat cheese</i>	28	LUKE'S CLAM CHOWDER <i>sage butter & littleneck clams</i>	26
TRAVIS' TOMATO SALAD <i>feta, mâche & cucumbers Add: Seared Tuna</i>	28 37	PRIME STEAK TARTARE <i>capers, mustard & rye toast</i>	34
LUKE'S CLASSIC CAESAR <i>reggiano, anchovy & rustic croutons Add: Fried Oysters</i>	29 36	LUKE'S TUNA TARTARE <i>avocado & toasted ciabatta</i>	37

From December 1, 2023, we will be operating an alpine-inspired Luke's Oyster Bar at the Setsu in Niseko. We will be serving our signature favorites made with local Japanese produce, seafood and meat. This will mark our first overseas venture. If you should find your way to Niseko this winter, please do visit us.



Please Let Us Know of Any Food Allergies. Please Be Courteous to Others While Using Your Mobile Phone in the Dining Room. Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax

CHOP HOUSE CLASSICS

LUKE'S LOBSTER POT PIE <i>spring vegetables, truffle oil, tarragon & puff pastry</i>	145
JUMBO LUMP CRAB CAKES <i>maryland style, grain mustard & coleslaw</i>	88
SIGNATURE FOLEY "GEORGES BANK SCALLOPS" <i>simply roasted with lemon & served with coleslaw</i>	84
SIGNATURE FISH OF THE DAY <i>(subject to availability)</i>	MP
WHOLE STEAMED LOBSTER <i>700g-900g, available on weekends only, (first come, first serve basis)</i>	135

CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE <i>300gr, peppercorn crust & mustard cognac jus</i>	105
Add: Grilled Foie Gras 25 Half Lobster Tail 30 Organic Fried Egg 4 Magic Onions 8	
USDA PRIME RIB EYE "NAKED" or "LUAU" STYLE <i>400gr, confit garlic</i>	125
MILK-FED DUTCH VEAL CHOP <i>anchovy marmite butter</i>	98
COLORADO LAMB CHOPS <i>yogurt, mint & spring radish</i>	94
SNAKE RIVER FARMS KUROBUTA PORK CHOP <i>wild fennel spice & apple jam</i>	89
LUKE'S BLUE LABEL BURGER <i>secret blend, special sauce & house-made bun (limited availability)</i>	44
Add: Cheddar Cheese 4 House-Cured Bacon 6 Organic Fried Egg 4	

SIDES

FRENCH FRIES <i>rosemary & old bay</i>	22	KALE SALAD <i>roasted peanuts & herbs</i>	18
OLD STYLE HASH BROWN <i>boursin cheese & spring onion</i>	26	CREAMED SPINACH <i>fried garlic, reggiano & sunny-side up egg</i>	24
Add: Organic Fried Egg 4		THICK-CUT TOMATO & RED ONION <i>blue cheese vinaigrette</i>	24
GREEN ASPARAGUS <i>laurel leaf hollandaise</i>	26	POTATO PURÉE <i>salted butter & chives</i>	24
LUKE'S LOBSTER MAC & CHEESE <i>ritz cracker crumbs</i>	36		

DESSERTS & CHEESE

LUKE'S 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

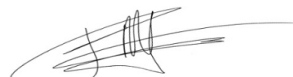
27

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!

Ask us about The CLUBROOM

MY PERSONAL GUARANTEE



TRAVIS MASIERO

LUKE'S TANKARD ON DRAFT

BLUE LABEL ALE 22

rye & pint brewing co, 5%abv, Singapore

NIXTA LAGER 22

off day beer co, 5%abv, Singapore

CANNED & BOTTLED BEER

HEAPS NORMAL 18

375ml, less than 0.5%abv, Australia

JOY SESSION IPA 18

330ml, 4.5%abv, Singapore

RESPECT PORTER 18

330ml, 5.8%abv, Singapore

SIGNATURE NEGRONIS

WHITE 25

sipsmith gin, yellow chartreuse, lillet blanc

CLASSIC 25

four pillars spiced gin, mulassano bitter
antica formula

BOULEVARDIER 25

woodford reserve bourbon
mulassano bitter, antica formula

SIGNATURE COCKTAILS

GREEN GOBLIN 27

hendrick's gin, pimms no.1, cucumber & lime

OUR ESPRESSO MARTINI 32

vodka, espresso & bailey's

THE BLOODY MARY 30

smoked vodka, luke's famous house-mix

DIRTY CHOPHOUSE MARTINI 29

smoked vodka, noilly prat vermouth
muddled olives & olive brine

MOSCOW MULE 28

ginger-infused vodka, calamansi
yuzu & home-made ginger beer

SIGNATURE SALTY DOG 27

tanqueray no. 10, house-made rosemary
thyme syrup & grapefruit juice

SEASONAL COCKTAILS

LUKE'S JULEP 28

bourbon, cherry infused brandy & mint

THE PERFECT CLUBROOM

MANHATTAN 28

rye, sweet & dry vermouth, hinoki bitters
maraschino cherries

NIXTA MARGARITA ESPECIAL 28

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