

TABLE SNACKS

CRAB COCKTAIL <i>old bay aioli & avocado</i>	44
SIGNATURE FOLEY "GEORGES BANK SCALLOPS" <i>simply roasted with lemon & served with coleslaw</i>	47
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
DEVEILED 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 <i>fresh & crisp with a balanced sweetness</i>	BEAU SOLEIL New Brunswick <i>small & pleasantly briny with a sweet finish</i>	MALPEQUE Prince Edward Island <i>buttery & crisp with a sweet finish</i>
PLEASANT BAY Massachusetts <i>plump & mildly briny with an ocean clean finish</i>	POWDER POINT Massachusetts <i>good brininess with a creamy finish</i>	NINIGRET NECTAR Rhode Island <i>mild brininess & crisp with a sweet finish</i>

LUKE'S CAVIAR SERVICE

BLACK RIVER CAVIAR

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

30 gr. Traditional 160 | 30 gr. Royale 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

Sundays, during the month of September, will feature a menu that is near and dear. Named after my grandfather, Rollo, the cooking and concept pays homage to my Italian-American roots with a reverence for the Sunday afternoons spent around the stove with bubbling red sauce, fresh pasta and the best veal parmigiana in the land.

The
Rollo X CLUBROOM

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	spring vegetables, truffle oil, tarragon & puff pastry	145
JUMBO LUMP CRAB CAKES	maryland style, grain mustard & coleslaw	88
SIGNATURE FISH OF THE DAY	(subject to availability)	MP
WHOLE STEAMED LOBSTER	700g-900g, available on weekends only, (first come, first serve basis)	145

CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE	300gr, peppercorn crust & mustard cognac jus	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	400gr, confit garlic	125
MILK-FED DUTCH VEAL CHOP	anchovy marmite butter	98
COLORADO LAMB CHOPS	yogurt, mint & spring radish	94
SNAKE RIVER FARMS KUROBUTA PORK CHOP	wild fennel spice & apple jam	89
LUKE'S BLUE LABEL BURGER	secret blend, special sauce & house-made bun (limited availability)	44
Add: Cheddar Cheese 4 House-Cured Bacon 6 Organic Fried Egg 4		

SIDES

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

DESSERTS & CHEESE

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

brewlander co, 5%abv, Singapore

CANNED & BOTTLED BEER

YOUNG MASTER ZERO 18

330ml, less than 0.5%abv, Hong Kong

JOY SESSION IPA 18

330ml, 4.5%abv, Singapore

RESPECT PORTER 18

330ml, 5.8%abv, Singapore

SIGNATURE NEGRONIS

CLASSIC 27

four pillars spiced gin, campari
antica formula

BOULEVARDIER 27

woodford reserve bourbon
campari, antica formula

SIGNATURE COCKTAILS

GREEN GOBLIN 27

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

THE BLOODY MARY 30

vodka, luke's famous house-mix

MOSCOW MULE 28

ginger-infused vodka, calamansi kosho
home-made ginger beer

ALPINE DREAM 28

bourbon umeshu, yuzu, egg white

NIXTA MARGARITA ESPECIAL 28

don julio blanco tequila, orange cura ao
agave nectar, fresh lime, taijin salt rim

LUKE'S FAMOUS MARTINI

THE TRAVIS MARTINI 22

tanqueray rangpur lime, dry vermouth

DIRTY CHOPHOUSE MARTINI 29

vodka, dry vermouth
muddled olives & olive brine

THE PERFECT CLUBROOM MANHATTAN 28

rye, sweet & dry vermouth, hinoki bitters
maraschino cherries

OUR ESPRESSO MARTINI 32

vodka, espresso & bailey's