

## TABLE SNACKS

|  |         |
|--|---------|
| <b>CRAB COCKTAIL</b> <i>old bay aioli &amp; avocado</i>  | 44      |
| <b>SIGNATURE FOLEY "GEORGES BANK SCALLOPS"</b> <i>simply roasted with lemon &amp; served with coleslaw</i> | 47      |
| <b>OYSTERS "LUKEFELLER"</b> <i>spinach, pernod &amp; parsley</i>   | 34      |
| <b>CLAMS CASINO</b> <i>bacon, spring onion &amp; noilly prat vermouth</i>                                  | 28      |
| <b>DIPS</b> <i>southern-style cheese   guacamole   smoked trout</i>  | 16   38 |
| <b>LUKE'S LOBSTER SLIDERS</b> <i>warm butter-toasted bun</i>   | 27      |
| <b>CHOP HOUSE STEAK SLIDERS</b> <i>grilled onions &amp; boursin</i>  | 21      |
| <b>DEVEILED EGGS</b> <i>olive relish   add fried oysters</i>   | 6   28  |
| <b>LUKE'S SMOKED BACON</b> <i>maple lacquer &amp; apple</i>  | 28      |

## OYSTER BAR

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

|   |   |  |
|---|---|--|
| <b>MERE POINT</b> Brunswick Maine<br><i>fresh &amp; crisp with a balanced sweetness</i>         | <b>BEAU SOLEIL</b> New Brunswick<br><i>small &amp; pleasantly briny with a sweet finish</i> | <b>MALPEQUE</b> Prince Edward Island<br><i>buttery &amp; crisp with a sweet finish</i>       |
| <b>PLEASANT BAY</b> Massachusetts<br><i>plump &amp; mildly briny with an ocean clean finish</i> | <b>POWDER POINT</b> Massachusetts<br><i>good brininess with a creamy finish</i>             | <b>NINIGRET NECTAR</b> Rhode Island<br><i>mild brininess &amp; crisp with a sweet finish</i> |

## 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

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

**Luke's Oyster Bar at the Setsu in Niseko is excited to return for its second season!**  
**We are serving our signature favorites made with local Japanese produce, seafood and meat.**  
**If you should find your way to Niseko this winter, please do visit us.**



## CHOP HOUSE CLASSICS

|  |     |
|--|-----|
| <b>LUKE'S LOBSTER POT PIE</b> <i>spring vegetables, truffle oil, tarragon &amp; puff pastry</i>            | 145 |
| <b>JUMBO LUMP CRAB CAKES</b> <i>maryland style, grain mustard &amp; coleslaw</i>                           | 88  |
| <b>SIGNATURE FISH OF THE DAY</b> <i>(subject to availability)</i>  | MP  |
| <b>WHOLE STEAMED LOBSTER</b> <i>700g-900g, available on weekends only, (first come, first serve basis)</i> | 145 |

## CHOPS & A BURGER

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

## SIDES

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

## DESSERTS & CHEESE

|  |    |  |    |
|--|----|--|----|
| <b>LUKE'S WARM CHOCOLATE CHIP COOKIES</b> <i>stout milkshake</i>                 | 18 | <b>GRANDMA'S APPLE PIE</b> <i>maple pecan ice cream &amp; warm maple syrup</i> | 18 |
| <b>KEY LIME "PIE"</b> <i>toasted meringue</i>                                    | 18 | <b>DOUBLE FUDGE CHOCOLATE BROWNIE</b> <i>peanut butter ice cream</i>           | 18 |
| <b>CHOP HOUSE CHEESE PLATTER</b> <i>artisan honey, garnishes &amp; radish</i> 38 |    |  |    |

### LUKE'S HOUSE SPECIALTY

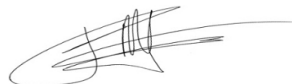
#### ROCK & RYE 27

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

brewlander co, 5%abv, Singapore

#### BOTTLED BEER

#### YOUNG MASTER ZERO 18

330ml, less than 0.5%abv, Hong Kong

### 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

### 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, cointreau  
agave nectar, fresh lime, tajjin salt rim

### SIGNATURE NEGRONIS

#### CLASSIC 27

four pillars spiced gin, campari  
antica formula

#### BOULEVARDIER 27

woodford reserve bourbon  
campari, antica formula