

LUKE'S

Est. 2011

THANKSGIVING 2025

FROM THE OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	170 335
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	54
CRAB COCKTAIL <i>old bay aioli & avocado</i>	44
CHILLED MAINE LOBSTER <i>lemon & special sauce [half whole]</i>	58 116
TUNA TARTARE <i>avocado & toasted ciabatta</i>	37
OYSTERS <i>half dozen full dozen</i>	57 114

A CELEBRATORY FEAST

(served family style)

135 PER PERSON

SLOW-ROASTED TOM TURKEY *sage & giblet gravy*
CORNBREAD & SAUSAGE STUFFING *fresh cranberry sauce*

FOR THE TABLE

POTATO PURÉE *buttermilk, horseradish & chives*
BRAISED RED CABBAGE *chèvre*
ROASTED HEIRLOOM CARROTS *orange glaze, yogurt & fennel pollen*
NATIVE AMERICAN WILD RICE *dried blueberries & almonds*

DESSERT

DATES PUDDING *toffee sauce, crumble & vanilla gelato*

GLASS | CARAFE | BOTTLE

CHARDONNAY <i>Haden Fig, Willamette Valley, Oregon, U.S.A. 2022</i>	28	84	130
PINOT NOIR <i>Evesham Wood, Willamette Valley, Oregon, U.S.A. 2023</i>	28	84	130

MY PERSONAL GUARANTEE



TRAVIS MASIERO

Please Let Us Know of Any Dietary Restrictions and Special Requests