

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
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
SIGNATURE ALASKAN KING CRAB LEGS <i>400g, serve chilled with warm maître d' butter & lemon</i>	168

<i>World Famous</i>
LUKE'S JUMBO SHRIMP COCKTAIL
<i>house-made cocktail sauce, lemon & celery leaf</i>

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

MERE POINT Brunswick Maine
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

We are featuring **WAGYU TOMAHAWK**
finished with maître d' butter.
Limited availability so please check with our team.

Join our sister restaurant for vibrant Mexican flavours,
warm service, and perfect margaritas featuring wood-fired cooking
and our blue corn tortillas, nixtamalized in-house.

NIXTA
Mexican Grill & Bar

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)	MP

CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE	300gr, peppercorn crust & mustard cognac jus	110					
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	135					
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
MCSORLEY'S CHEESE PLATE	aged cheddar, dijon, onion, ritz crackers	25			

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!

*Late Night Service
Thursday through Saturday
starting 1st June at*

*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 28

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

THE BLOODY MARY 30

vodka, luke's famous house-mix

MOSCOW MULE 28

ginger-infused vodka, lime, yuzu kosho

ALPINE DREAM 28

bourbon umeshu, yuzu, egg white

NIXTA MARGARITA ESPECIAL 28

don julio blanco tequila, cointreau
agave nectar, fresh lime, taijin salt rim

SIGNATURE NEGRONIS

CLASSIC 28

bombay sapphire gin, campari
antica formula

BOULEVARDIER 28

woodford reserve bourbon
campari, antica formula