

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>	29
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>	175 340
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

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 60 | full dozen 120

Please See the Oyster Board for Today's Selection

MERE POINT Brunswick Maine <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

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 38	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.

Handmade in England by our master silversmith, the Luke's Silver Tankard is a timeless and sophisticated example of the detail and quality our guests have come to expect. Pre-orders being taken with delivery expected before Christmas. Quality guaranteed. - Travis



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 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>	MP

CHOPS & A BURGER

LUKE'S BONE-IN TENDERLOIN AU POIVRE	<i>300gr, peppercorn crust & mustard cognac jus</i>	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	<i>400gr, confit garlic</i>	135
MILK-FED DUTCH VEAL CHOP	<i>anchovy marmite butter</i>	98
COLORADO LAMB CHOPS	<i>yogurt, mint & spring radish</i>	118
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
MCSORLEY'S CHEESE PLATE <i>aged cheddar, dijon, onion, ritz crackers</i> 25					

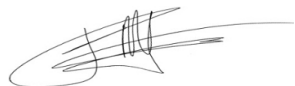
LUKE'S HOUSE SPECIALTY

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!

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, tajjin salt rim

SMOKEY SUNSET 27

mezcal, antica formula, cherry
orange & grapefruit

SIGNATURE NEGRONIS

CLASSIC 28

bombay sapphire gin, campari
antica formula

BOULEVARDIER 28

woodford reserve bourbon
campari, antica formula