

Luke's

◆ SMALL PLATES ◆

Tuna Tartare 10

saku tuna, ginger, garlic, soy sauce, cilantro, scallions, sesame oil, sesame seeds, avocado, fried wonton chips

Bruschetta 7

sun-ripened tomatoes, basil, olive oil, balsamic glaze, garlic crostini

Phyllo Wrapped Asparagus 6

asparagus, phyllo dough, asiago and blue cheese

◆ SOUPS & SALADS ◆

Lobster Bisque 5

Roasted Beet and Goat Cheese Salad 5

arugula, shallot, toasted walnuts, goat cheese, olive oil, sherry vinaigrette

Wedge Salad 5

iceburg lettuce, bacon, tomatoes, bleu cheese crumbles, bleu cheese dressing

◆ SIDES ◆

Wild Rice Pilaf 3

Roasted Fingerling Potatoes 3

Broccolini 3

Sautéed Wild Mushrooms 3

Heirloom Carrots 3

Baked Sweet or Regular Potato 2

◆ DESSERTS ◆

Ice Cream 3

New York Style Cheesecake 6

Flourless Chocolate Torte 5

◆ ENTREES ◆

Mushroom Risotto 12

crimini, shitake, and yellow oyster mushrooms, shallots, arborio rice, white wine, butter, parmesan cheese

Roasted Half Chicken 14

thyme, lemon, olive oil, butter

Prime Filet 23

8 ounce filet, au jus, compound butter or truffle butter

Halibut 20

pan-seared, citrus vinaigrette

Short Rib 18

bone-in short rib braised in red wine and beef broth

Chef Special

Lamb Chops 15

◆ ADD-ONS ◆

Lobster Tail 11

Three Grilled Shrimp 8