

LÜKE

COCKTAILS

French “75”

Cognac, fresh lemon juice, Champagne
9.25

Champagne à la pêche

Champagne and fresh peach purée
9.25

the Rebecca Creek bloody mary

house-made pickles and boiled shrimp
Alamo Golden Ale
12.00

Absinthe Suisse

Absinthe, crème de menthe
orange flower water and egg white
9.25

Timmy’s brandy milk punch

brandy, milk, vanilla and nutmeg
10.00

FROM THE RAW BAR

“le plateau” of Gulf oysters

7.00 half dozen 13.00 dozen

“le plateau” of specialty oysters

market price

“le plateau” of jumbo shrimp

11.00 half dozen 21.00 dozen

“le plateau” Dungenese crab

hot or cold
by the pound market price

“le petite plateau de fruit de mer”

1 lobster tail, 8 oysters, 6 shrimp
5 clams, 8 mussels, crab and ceviche
55.00

“le grande plateau de fruit de mer”

2 lobster tails, 16 oysters, 12 shrimp
10 clams, 16 mussels, crab and ceviche
95.00

THERE MAY BE A RISK ASSOCIATED WITH
CONSUMING RAW PROTEIN PRODUCTS.
IF YOU HAVE A LIVER OR BLOOD DISORDER
YOU SHOULD CONSUME THESE PRODUCT
FULLY COOKED

THE PERFECT STARTERS

house-made doughnuts

blackberry filling
8.00

Tito’s vodka oyster shooter

5.00

SALADS

salad Lüke

bibb lettuce, cucumber, carrots, beets
buttermilk dressing
10.00

Bluebonnet organic greens

Camembert, cane syrup dressing
spiced pistachios and candied beets
9.00

slow poached yard egg salad

frisée, bacon and Creole mustard dressing
10.00

fried oyster salad

romaine, Allen Benton’s bacon and avocado
12.00

LÜKE

HOT APPETIZERS

flamenküche

thin Alsatian onion tarte with bacon, caraway
Emmenthaler cheese
11.00

mesquite smoked pork ribs

pepper jelly glaze
11.00

shrimp in a cup

10.00

oysters Bienville

crab, shrimp and mushroom
stuffed oysters
13.00

house-made “meat pies”

local tomato dressing
9.00

COLD APPETIZERS

pâté of rabbit and quail livers

truffle-perfumed, served with crusty bread
9.00

rillettes of pork belly

savory marmalade and market pickles
10.00

tartare of L&M Ranch grass fed beef

fresh herbs and organic yard egg
11.00

pâté de campagne of wild boar

watermelon pickles, mustard and gelée
7.00

SOUPS

Louisiana crab bisque

4.50 cup 8.00 bowl

shrimp and sausage gumbo

4.50 cup 8.00 bowl

matzo ball and roasted chicken soup

4.50 cup 8.00 bowl

LUKE

BRUNCH

EXPRESS MENU

entrée of the day
includes iced tea
10.00

SPÉCIALITÉS

Sunday

Ranger Creek OPA
fried chicken
potato salad
Pearl Market vegetables

Monday

red beans and rice
breaded pork chop

Tuesday

roasted suckling pig
cherry mustard sauce
stewed greens

Wednesday

chicken and dumplings
Peeler Farms raised chicken
baby carrots, peas
house-made gnocchi

Thursday

smoked beef brisket
potatoes, carrots
celery root and natural jus

Friday

gulf seafood court bouillon
light tomato sauce
popcorn rice

Saturday

slow-cooked lamb
Pearl Market vegetables
natural jus and polenta

SIDES 5.00

house-made frites
McEwen and Sons' grits
Allen Benton's bacon
apple, bacon, potato hash

LÜKE

SOUTHERN BREAKFAST

two eggs any style

Allen Benton's bacon, house-made biscuit
McEwen and Sons' grits
15.00

ENTRÉES

12oz grilled ribeye

27.00

slow cooked hanger steak

21.00

Broken Arrow Ranch wild boar chop

29.00

add grilled lobster tail 20.00

add crabmeat 10.00

– your choice of –

sour mash steak sauce, herbed butter
green peppercorn sauce or béarnaise

fried shoulder pork chop on biscuit

15 .00

over-easy egg, peppers and garlic

pork grillades

12.00

slow cooked pork shoulder

stone ground organic grits

with two organic poached eggs add 2.00

Lüke burger

16.00

caramelized onions, Allen Benton's bacon
Emmenthaler swiss cheese and house-made frites

buster crab

18.00

McEwen and Sons' creamy white corn grits

fried Texas quail and waffles

21.00

bacon and mushroom gravy

local peach syrup

crabmeat and avocado omelet

18.00

house-made fromage blanc, chives

local greens and house-made frites

house-made bratwurst

14.00

bacon and onion skillet potatoes

pressed cochon de lait poboy

16.00

cherry mustard and house-made frites