

LUKE

DINNER

ENTREES

Steak and frites

12oz grilled ribeye
25.00

slow cooked hanger steak
18.00

New York strip
22.00

Broken Arrow Ranch wild boar chop
28.00
add crabmeat 10.00

your choice of
sour mash steak sauce, herbed compound butter, green peppercorn sauce or béarnaise

fresh Gulf Coast fish
meunière or amandine
20.00
add jumbo lump crab meat 10.00

moules et frites
Prince Edward Island mussels steamed
with garlic and thyme served with housemade fries
19.00

jumbo Gulf shrimp “en cocotte”
McEwen and Sons creamy white corn grits
smoked andouille
22.00

Lüke burger
caramelized onions, Allen Benton bacon, Emmenthaler swiss and house-made fries
16.00

pressed “cochon de lait” poboy
cherry mustard and house-made fries
14.00

croque monsieur or croque madame
grilled ham and Emmenthaler cheese sandwich
11.00
add fried organic yard egg 2.00

jäegerschnitzel
bacon, mushrooms and spätzle
19.00

choucroûte garnie
house-made bratwurst
slow cooked Berkshire pork shank
house-made sauerkraut
26.00

Texas raised herb roasted chicken
Allen Benton’s bacon, whipped potatoes and natural jus
18.00

FROM THE BUTCHER

all served with skillet potatoes and mustard

bratwurst
11.00

garlic sausage
12.00

bockwurst
10.00

LÜKE

DESSERTS

Brendan's bread pudding

vanilla bean ice cream and hot buttered pecan sauce

Black Forest chocolate marquis

chantilly crème, cherries and chocolate sauce

gateau basque

vanilla cake with slow cooked apples
crème fraîche

cheesecake in a jar

Humble House mascarpone
red wine stewed berries

vanilla bean crème brûlée

all desserts \$8.00