

LUKE

LUNCH

EXPRESS MENU

cup of soup
entrée of the day
15.00

SPÉCIALITÉS

Sunday

smoked beef brisket
horseradish ravigote sauce
skillet potatoes

Monday

red beans and rice
breaded pork chop

Tuesday

roasted suckling pig
cherry mustard sauce
stewed greens

Wednesday

crispy Hill Country cabrito
whipped potatoes, bacon
local oyster mushrooms

Thursday

blanquette of pork cheeks
farmer's market vegetables
house-made pasta

Friday

shrimp creole
light tomato sauce
served with rice

Saturday

white bean and duck cassoulet
garlic sausage
duck leg confit

SIDES 5.00

creamer potatoes
house-made fries
sauté of market vegetables
McEwen and Sons grits
house-made chroucroûte
whipped potatoes

LÜKE

LUNCH

SANDWICHES

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

pressed “cochon de lait” poboy
cherry mustard and housemade fries
14.00

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

BLT
buster crab, tomato, Allen Benton’s bacon
tomato and lettuce sandwich
17.00

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

free-range chicken ceasar
smoked paprika croutons and parmesan cheese
12.00

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

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

FROM THE BUTCHER

all served with skillet potatoes and mustard

bratwurst
11.00

garlic sausage
12.00

bockwurst
10.00