

LUKE'S

GLUTEN-FRIENDLY MENU

We prepare every dish with care and intention, and we want all guests to feel safe and welcome at our table. However, because our kitchen is not a certified gluten-free facility, there is always a risk of cross-contamination. For that reason, we respectfully cannot guarantee any item for guests with celiac disease or severe gluten allergies.

Starters

Oysters on the Half Shell* half dozen 18 | dozen 36

Roasted Mushroom Soup chive, truffle | 11

Crab & Artichoke Fondue spinach, gruyere, fontina, tortilla chips | 24

Chips & Dip sweet onion blt dip, bacon, lettuce, tomato, tortilla chips | 12

Flatbreads *cauliflower crust

sausage, salumi, chili crunch | 22

tomato, fontina, basil | 21

mushroom, ham, fig, goat cheese | 22



Salads

Seared Yellowfin Tuna* greens, cabbage, avocado, orange, radish, ginger vinaigrette | 29

Luke's Wedge iceberg, avocado, onion, tomato, creamy bleu, bacon vinaigrette | 15

Kale golden raisins, aged cheddar, apple, cabbage, toasted hazelnuts, creamy citrus dressing | 15

Little Gem Caesar anchovy dressing, caper, parmesan | 14

Field Greens asian pear, feta, honey-thyme vinaigrette | 13

add to your salad: grilled chicken | 8 grilled salmon | 15

Main Plates

Cheeseburger american cheese, lettuce, tomato, sweet onion pickle, GF bun, chips or side salad | 23

Fresh Market Catch daily selection, simply prepared | A/Q

Roasted Florida Snapper white bean ragu of roasted carrots, fennel & swiss chard, pimento aioli | 39

True North Salmon grilled, gluten-free ponzu cucumber salad | 32

Penne gluten-free pasta, fennel sausage, broccolini, white wine cream, calabrian chili | 24

Cheshire Pork Chop goats cheese boursin grits, wilted spinach, tomato, bourbon jus | 37

New York Strip "Chairman's Reserve" garlic spinach, potato puree, house steak sauce | 49

Australian Angus Filet Mignon potato puree, caramelized spring onion, bearnaise | A/Q

Goats Cheese Boursin Grits tomato | 9 Potato Puree | 7 Grilled Broccolini chili vinaigrette | 9

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS.

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness

a 20% gratuity will be applied to groups of 8 or more