

LUKE'S



Proudly Established
in Florida
2017

Starters

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

Roasted Tomato Soup sourdough, creme fraiche, scallion | 11

Fried Green Tomatoes topped w/ rock shrimp remoulade "louie" salad | 16

Crab & Avocado lump crab salad, crispy avocado, citrus vinaigrette, herb oil | 19

Smoked Fish Dip lavash crackers, house pickled vegetables | 14

Cubano Sliders pulled pork shoulder, ham, swiss, dijon aioli, house pickles | 16

Steak Tartare hand chopped filet, cornichon, shaved yolk, sourdough crisp | 18

Thai Coconut Rock Shrimp asian lime, shishito pepper, crispy rice, grilled bread | 14

Yellowfin Tuna Tartare* crispy shell, cucumber, avocado, citrus-soy vinaigrette | 19

Sourdough Flatbreads

sausage, salumi, chili crunch | 19 tomato, fontina, basil | 18 mushroom, ham, fig, goat cheese | 19

Salads

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

Luke's Wedge iceberg, bacon, chives, bleu cheese russian dressing | 17

Kale golden raisins, aged cheddar, apple, cabbage, toasted hazelnuts, creamy citrus dressing | 17

Little Gem Caesar anchovy dressing, caper, parmesan, garlic breadcrumbs | 16

Field Greens asian pear, feta, toasted pecan, honey-thyme vinaigrette | 15

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

Main Plates

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

Crab Cakes jumbo lump crab, citrus-herb beurre blanc, tomato-smoked pepper jam, fries | 42

Ginger-Soy True North Salmon grilled, ponzu cucumber salad, wonton crisps | 32

Roasted Florida Snapper local succotash, blistered tomatoes, sweet peppers, summer corn broth | 39

Lobster Frites broiled half maine lobster, garlic herb butter, fries | 48

Rigatoni fennel sausage, broccolini, white wine cream, calabrian chili | 23

Roasted Airline Chicken Breast grilled summer vegetables & salsa verde | 26

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

New York Strip "Chairman's Reserve" sauce au poivre, fries | 49

Filet Mignon baby potatoes, garlic spinach, bordelaise | 63

Cheeseburger american cheese, lettuce, tomato, pickled onions, fries | 20

Crispy Fish Sandwich battered fresh cod, lettuce, tomato, pickled onions, caper-tartar aioli, fries | 24

Steak Sandwich sliced flat iron, chimichurri, sweet onion jam, aged provolone, fries | 28

Sides

French Fries | 7 Goats Cheese Boursin Grits tomato | 9 Ponzu Cucumber Salad | 8

Roasted Potato | 7 Grilled Broccolini chili vinaigrette | 9 Roasted Vegetables | 7

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS. *Gluten-Friendly Menu Available*

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

By the Glass

Bubbles & White

	6oz	9oz	Btl
Prosecco / montelliana, italy	11		42
Blanc de Blancs / raventós i blanc, catalunya	13		50
Rosé / giusti "rosalia", veneto	12		46
Moscato d'Asti / g.d. vajra, piedmont	14		54
Sauvignon Blanc / sandy cove, marlborough	12	18	46
Sauvignon Blanc / paul buisse, loire valley	11	16	42
Pinot Grigio / tiefenbrunner, alto-adige	11	16	42
Gruner Veltliner / stadt krems, kremstal	13	19	50
Riesling / august kessler, qualitätswein, rheingau	11	16	42
Albariño / pazo das bruxa, rias baixas	12	18	46
White Blend / the curator, coastal, south africa	10	15	38
Chardonnay / six hats, western cape	11	16	42
Chardonnay / elizabeth spencer, mendocino	17	25	66

Rose & Red

	6oz	9oz	Btl
Rosé / mirabeau "forever summer", france	11	16	42
Nerello Mascalese / nicosia, etna rosso	17	25	66
Pinot Noir / planet oregon, willamette valley	14	21	54
Pinot Noir / crossbarn by paul hobbs, sonoma	16	24	62
Malbec / catena, vista flores, mendoza	11	16	42
Cabernet Franc / tintonero, uco valley, mendoza	11	16	42
Red Blend / st. jacques d'albas "le petit", pays d'oc	13	19	50
Tempranillo / carlos serres, reserva, rioja	12	18	46
Shiraz / man family, cape coast, south africa	11	16	42
Cabernet Sauvignon / bulletin place, barossa	10	15	38
Cabernet Sauvignon / knuttel family, sonoma	17	25	66

Bottled Wine

Bubbles

- Brut** / duval-leroy "réserve", champagne | 165
- Brut** / dom. serene "evenstad reserve", dundee hills, willamette | 210

White Wine

- Dry Riesling** / pikes, clare valley 2022 | 65
- Sauvignon Blanc** / ghost block, morgaenlee vineyard, yountville 2024 | 85
- Sancerre** / joseph mellot, sancerre, loire valley 2024 | 95
- Sauvignon Blanc** / realm cellars "fidelio", napa valley 2021 | 215
- Chardonnay** / dom. serene "evenstad reserve", dundee hills 2020 | 150
- Chardonnay** / dom. de montille, puligny-montrachet 2019 | 180
- Chardonnay** / kongsgaard, napa valley 2018 | 235
- Viognier** / cristom, louise vineyard, eola-amity hills 2024 | 90

Red Wine

- Pinot Noir** / sea smoke "southing", sta. rita hills, santa barbara 2020 | 200
- Pinot Noir** / comte geo. de vogüé, bonnes-mares, grand cru 2014 | 600
- Red Blend** / overture by opus one, napa 2022 | 335
- Merlot Blend** / jonata "fenix", ballard canyon, santa ynez valley 2016 | 150
- Merlot Blend** / realm cellars "the tempest", napa valley 2019 | 260
- Cabernet Franc** / chappellet, pritchard hill, napa 2019 | 225
- Cabernet Sauvignon** / grace family "reliquus", st. helena 2018 | 265
- Cabernet Sauvignon** / realm cellars "the bard", napa 2018 | 320
- Cabernet Sauvignon** / opus one, napa valley 2018 | 580
- Cabernet Sauvignon** / paul hobbs, beckstoffer dr. crane, napa 2013 | 590
- Cabernet Sauvignon Blend** / cht. montrose, saint-estephe 1998 | 285
- Syrah** / long shadows "sequel", columbia valley 2018 | 120
- Corvina Blend** / nicolis "ambrosan", amarone della valpolicella 2013 | 180
- Grenache Blend** / saint cosme "hominis fides", gigondas 2020 | 290

Beer

Draft

- Park Light** / blonde ale, ivanhoe park brewing, orlando, fl | 8
- Orange Crush** / wheat ale, hidden springs ale works, tampa, fl | 8
- Stella Artois** / lager, belgium | 8
- Modelo Especial** / lager, mexico | 8
- Jai Alai** / ipa, cigar city brewing, tampa, fl | 9
- Five Points** / ipa, ravenous pig brewing, winter park, fl | 8

Bottled

- Coors Light** / lager, colorado, USA | 6
- Heineken 0.0** / non-alcoholic lager, amsterdam | 8
- Juicy** / non-alcoholic ipa, untitled art, waunakee, wi | 9

Zero Proof

- Strawberry Swing** // strawberry, basil, hibiscus | 7
- Scarlet Lady** // beet shrub, roasted strawberry, mint | 8
- French 86** // aplós "ease", lavender, lemon, topo chico | 10

Soda

- Coke | 4
- Diet Coke | 4
- Mexican Coke | 5
- Mexican Sprite | 5
- Root Beer | 5

