

LUKE'S



Proudly Established
in Florida
2017

Starters

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

Roasted Mushroom Soup *crispy leek, chive, truffle* | 11

Honey BBQ Chicken Wings *lime gastrique, scallion ranch* | 14

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

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

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

Chips & Dip *sweet onion blt dip, bacon, lettuce, tomato, house kettle chips* | 12

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, 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, garlic breadcrumbs* | 14

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

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* | 44

Swordfish Milanese *lightly breaded & fried, tomato-radish-micro green salad* | 31

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

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

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

Roasted Airline Chicken Breast *potato wedges, broccolini, dijon-onion & gruyere sauce* | 26

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

New York Strip "Chairman's Reserve" *au poivre butter, garlic spinach, fries* | 49

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

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, ciabatta, fries* | 28

Sides

French Fries | 7

Goats Cheese Boursin Grits *tomato* | 9

Ponzu Cucumber Salad | 8

Potato Puree | 7

Grilled Broccolini *chili vinaigrette* | 9

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

- Chardonnay** / liquid farm “white hill”, sta. rita hills 2018 | 100
- Chardonnay** / dom. serene “evenstad reserve”, dundee hills 2020 | 150
- Chardonnay** / dom. de montille, puligny-montrachet 2019 | 180
- Chardonnay** / kongsgaard, napa valley 2018 | 235

Red Wine

- Pinot Noir** / sea smoke “ten”, sta. rita hills, santa barbara 2020 | 200
- Pinot Noir** / comte geo. de vogüé, bonnes-mares, grand cru 2014 | 600
- Sangiovese** / casaloste, “gran selezione”, chianti classico 2018 | 135
- Red Blend** / overture by opus one, napa | 245
- 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
- Corvina Blend** / nicolis “ambrosan”, amarone della valpolicella 2013 | 180
- Grenache Blend** / saint cosme “hominis fides”, gigondas 2020 | 290

Beer

Draft

- Bleue** / hard seltzer, woven water brewing co., tampa, fl | 10
- Park Light** / blonde ale, ivanhoe park brewing, orlando, fl | 8
- Stay Golden** / golden ale, golden isles brewing co., st. petersburg, fl | 8
- Daydream Tangerine** / wheat ale, bowigen beer co., casselberry, fl | 9
- Stella Artois** / lager, belgium | 8
- Bench Life** / lager, green bench brewing co., st. petersburg, fl | 8
- Modelo Especial** / lager, mexico | 8
- Five Points** / ipa, ravenous pig brewing, winter park, fl | 8

Bottled

- Coors Light** / lager, colorado, USA | 6
- The Lantern** / pumpkin ale, fl avenue brewing, wesley chapel, fl | 11
- 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

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

