

LUKE'S

SUNDAY BRUNCH



Proudly Established
in Florida
2017

Starters

- Oysters on the Half Shell* *half dozen* 18 | *dozen* 36
- Honey BBQ Chicken Wings lime gastrique, scallion ranch | 14
- PEI Mussels chorizo verde, green chili, cilantro mayo, crispy yuca | 15
- Fried Green Tomatoes topped w/ rock shrimp remoulade "louie" salad | 16
- Crab & Artichoke Fondue spinach, gruyere, fontina, hand cut pita 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
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- Sourdough Flatbreads
- sausage, salumi, chili crunch | 19 tomato, fontina, basil | 18 mushroom, ham, fig, goat cheese | 19

Soup & Salad

- Roasted Mushroom Soup crispy leek, chive, truffle | 11
- BBQ Chicken Wedge iceberg, avocado, onion, tomato, creamy bleu, bacon vinaigrette | 20
- Seared Yellowfin Tuna* greens, cabbage, avocado, orange, radish, wonton, ginger vinaigrette | 29
- 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*

Brunch

- Cheeseburger american cheese, lettuce, tomato, sweet onion pickle, fries | 20
- Crispy Fish Sandwich battered fresh cod, tomato, lettuce, caper-tartar aioli, fries | 24
- Steak Sandwich sliced flat iron, chimichurri, sweet onion jam, aged provolone, ciabatta, fries | 25
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- Egg Souffle puff pastry, creamy polenta, crispy speck ham | 16
- Milk Bread French Toast local peach jam, cream cheese, pecan granola, maple-vanilla syrup | 17
- Avocado Toast crab "louie" remoulade, soft egg, smoked trout roe | 21
- Biscuits & Gravy house cheddar biscuits, garlic sausage gravy, farm egg, pea shoot salad | 19
- Rock Shrimp & Grits snap pea & corn succotash, green tomato chutney, cajun spice, soft egg | 25
- Smoked Pulled Pork Hash comeback sauce, crispy potato, fried egg | 17
- Belgian Waffle bananas foster cream, toasted almond butter, passion fruit syrup | 17
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- Ginger-Soy True North Salmon grilled, ponzu cucumber salad, wonton crisps | 32
- New York Strip "Chairman's Reserve" au poivre butter, garlic spinach, fries | 49

Sides

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

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

Wine by the Glass & Bottle

Bubbles & White by the glass

	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 Gris / boomtown, columbia valley	13	19	50
Pinot Grigio / tiefenbrunner, alto-adige	11	16	42
Riesling / dr. g. qualitätswein, mosel	10	15	38
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 by the glass

	6oz	9oz	Btl
Rosé / mirabeau “forever summer”, france	11	16	42
Pinot Noir / planet oregon, willamette valley	14	21	54
Pinot Noir / crossbarn by paul hobbs, sonoma	17	25	66
Gamay / dom. de la chapelle bizot, beaujolais	12	18	46
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”, france	13	19	50
Tempranillo / carlos serres, reserva, rioja	12	18	46
Shiraz / penfolds, koonunga hill, australia	12	18	46
Cabernet Sauvignon / bulletin place, barossa	10	15	38
Cabernet Sauvignon / knuttel family, sonoma	17	25	66
Merlot Blend / northstar, columbia valley	15	22	58

Bubbles & White by the bottle

Brut / perrier-jouet “grand brut”, champagne 135
Brut / dom. serene “evenstad reserve”, dundee hills, willamette 210
Brut / louis roederer “cristal”, grand crus, champagne 2009 400
Brut Rosé / j vineyards, russian river valley, sonoma county 75
Riesling / grosset, polish hill, clare valley, south australia 2020 120
Sauvignon Blanc / arkenstone, howell mountain, napa 2018 185
Viognier / pride, sonoma county & napa county 2021 105
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 by the bottle

Pinot Noir / paul hobbs, goldrock estate, sonoma 2019 140
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
Syrah / colgin "ix estate", pritchard hill, napa 2013 260
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

Brunch Cocktails

Mimosa

sparkling wine, orange juice | 5
by the carafe | 23

Bellini

sparkling wine, mango or strawberry | 8

Spicy Bloody Mary

tito’s vodka, housemade bloody, pickled veggie | 10
fire tincture & fresno rim upon request

Tee Time

tea infused vodka, spiced pear brandy,
amaretto, lemon | 12

Beer

Draft

No. 139 Dry Rosé / cider, wolffer estate, rochester, ny 9.5
Park Light / blonde ale, ivanhoe park brewing, orlando, fl 8
Passion of the Heights / tropical wheat, fl ave brewing, tampa, fl 8
Laid Up Lager / pilsner, ravenous pig brewing, winter park, fl 7
Vacation Blood Orange / wheat, persimmon hollow, deland, fl 8.5
2 Million Bees / double ipa, hourglass brewing, longwood, fl 8
Hawaiian Lion / coffee porter, big top brewing, sarasota, fl 9

Bottled

Coors Light / lager, colorado, USA 6
Gatsu Gatsu / rice lager, ravenous pig brewing, winter park, fl 10
‘Schmello / milk stout, suncreek brewery, clermont, fl 10
Juicy / non-alcoholic ipa, untitled art, waunakee, wi 9

Zero Proof

Mocktails

Strawberry Swing strawberry, basil, hibiscus 7
Scarlet Lady beet shrub, roasted strawberry, mint 8
French 86 aplós “ease”, lavendar, lemon, topo chico 10
Chiquita Cafecita 00 amaro, banana, coconut, espresso 5

Juice & Soda

Orange Juice 3.5
Cranberry Juice 3.5
Topo Chico 4
Coke 3.5
Diet Coke 3.5
Mexican Coke 3.75
Mexican Sprite 3.75
Root Beer 3.75

