

LUKE'S



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

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

Main Plates

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

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 | 54

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 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

-----	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”, pays d’oc	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

Bottled Wine

Bubbles

- 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

White Wine

- 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

- 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

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

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

Soda

- Topo Chico | 4
- Coke | 3.5
- Diet Coke | 3.5
- Mexican Coke | 3.75
- Mexican Sprite | 3.75
- Root Beer | 3.75

