

SNACKS

Luke's Famous Cornbread <i>espelette butter</i>	1150	Luke's Smoked Salmon Dip <i>black pepper & saltines</i>	2400
Luke's Blue Fin Tuna Tartare <i>avocado & toasted baguette</i>	4775	Crispy Oyster Po' Boys <i>poppy seed bun</i>	3300
Luke's Clam Chowder <i>sage butter & littleneck clams</i>	3250	Luke's King Crab Cake <i>mustard sauce & coleslaw</i>	6375
Luke's Smoked Bacon <i>maple lacquer & Hokkaido apple</i>	3375	Luke's Classic Caesar <i>reggiano, anchovy & croutons</i>	2800

OYSTER BAR

Shellfish Plateau <i>oysters, king crab, shrimp, clams & tuna tartare {petit / grande}</i>	26500 53000
Akkeshi Oysters <i>hand selected, lemon & mignonette served by the half or full dozen</i>	7200 14400
Raw Clams <i>from Chiba, house-made cocktail sauce & lemon served by the half or full dozen</i>	6000 12000
Luke's Famous Shrimp Cocktail <i>house-made cocktail sauce & special dressing</i>	6000
Signature Alaskan King Crab Legs <i>procured daily, 400g / 800g</i> <i>serve chilled with warm drawn butter & lemon</i>	16500 33000

Alpine Club Special Caviar Service

aged hokkaido potato puree, fresh chives, champagne beurre blanc & Oscietre Caviar 6500

ALPINE CLUB CLASSICS

Kamifurano Pork Chop <i>bone-in, wild fennel, Hokkaido apple jam</i>	9750
North Pacific Kinki Fish <i>Hokkaido tomato fumet, olive oil & basil</i>	A/Q
Hokkaido Scallops <i>simply roasted with lemon & served with coleslaw</i>	8750
The Original "Travis" Burger <i>custom blend, poppy seed bun & comeback sauce</i> Add: avocado 400 house-cured bacon 600 fried egg 300 cheese 300	4500
Luke's Tenderloin au Poivre <i>Shiraoi wagyu, peppercorn crust & mustard cognac jus 150g / 300g</i> Add: foie gras 2200 fried egg 300	11900 23800
Furano Wagyu Rib Eye <i>confit garlic & Maître d'Hôtel butter 300g</i>	14000
Furano Wagyu "Chef's Special Cut" <i>luau style, garlic chips & wasabi {limited availability} 200g</i>	12000
Deepwater Sole "Schnitzel" <i>special dressing & herb salad</i>	8500

SIDES

Famous Kale Salad 2200	Luke's French Fries 2800
Hokkaido Potato Purée 2700	Steamed Green Asparagus 3200
Thick-Cut Tomato & Red Onion 2500	Luke's King Crab Mac & Cheese 4250

TO FINISH

Luke's Warm Chocolate Chip Cookie *stout milkshake* 1200

COCKTAILS

The Travis Martini <i>tanqueray rangpur lime, noilly prat dry vermouth</i>	2800	LUKE'S famous Rock & Rye <i>secret recipe of citrus, cassia & rye whiskey</i>	3200
Dirty Chop House Martini <i>grey goose, noilly prat, olive brine & muddled olives</i>	2800	Moscow Mule <i>ginger-infused vodka, yuzu koshō, lime & ginger beer</i>	2900
In Hiroki Confidamus <i>riku whiskey, wilkinson soda & ardbeg ten float</i>	2500	Cadillac Margarita <i>chef style, don julio blanco, dry curaçao & fresh lime</i>	2800
The Perfect Clubroom Manhattan <i>rye, sweet & dry vermouth, hinoki bitters & maraschino cherries</i>	3100	Signature Sidecar <i>cognac, drambuie, cointreau & fresh lemon</i>	2800
Luke's Espresso Martini <i>a chop house favorite</i>	3200	Alpine Dream <i>umeshu, yuzu sake, egg white & fresh lemon</i>	2800

BEER

Luke's Silver Tankard <i>Hokkaido Classic</i>	1900	Yona Yona <i>Yo-Ho brew co.</i>	1500
Defender I.P.A. <i>Brooklyn brewery</i>			1500

NON-ALCOHOLIC

Southern Iced Tea	1300	Softdrinks	800
Lemonade	1300	Coffee/Tea	900
Arnold Palmer	1300	Junzo-sen Fuji Apple / Momotaro	1300

WINE BY THE GLASS

Glass / Carafe
CHAMPAGNE

BRUT

Telmont | 'Brut Reservé' | Marne | MV

4260

WHITE WINE

SAUVIGNON BLANC+

Pierro | 'L.T.C.' | Margaret River | Western Australia | 2022

3040 / 9120

CHARDONNAY

Peccavi | Margaret River | Western Australia | 2021

3480 / 10440

ROSÉ WINE

GRENACHE+

Domaine de la Croix | 'Bastille Blanche' | Côtes de Provence
Provence | France | 2021

3080 / 9240

RED WINE

PINOT NOIR

Domaine R. Dubois | Côte de Nuits-Villages
Burgundy | France | 2020

3680 / 11040

CABERNET SAUVIGNON

Peccavi | Margaret River | Western Australia | 2019

3960 / 11880



Wines & Spirits