

LÜKE

DINNER

4pm - 11pm

COCKTAILS

PASTIS

Pernod Ricard and water
8.50

CHAMPAGNE AU PÊCHE

champagne and fresh peach purée
9.00

FRENCH "75"

cognac, fresh lemon juice and champagne
9.00

ABSINTHE SUISSE

Herbsaint, orange flower water, crème de menthe and egg white
8.50

OJEN FRAPPE

Ojen and Peychaud's bitters over ice
8.50

SAZERAC

rye, sugar, Peychaud's bitters and Herbsaint
8.00

MINT JULEP

bourbon, cane syrup and mint
8.50

SCARLETT O'HARA

Southern Comfort and cranberry juice
8.00

FROM THE RAW BAR

served with cocktail, mignonette, rémoulade and ravigote sauces

"Le Grande Plateau de Fruits de Mer"

2 lobster tails, 16 oysters, 12 shrimp,
10 clams, 16 mussels, crab and ceviche
85.00

"Le Petite Plateau de Fruits de Mer"

1 lobster tail, 8 oysters, 6 shrimp, 4 clams,
8 mussels, crab and ceviche
45.00

"Le Plateau" of P & J oysters

half dozen 7.00/dozen 12.00

"Le Plateau" of Specialty Oysters

Market Price

"Le Plateau" of jumbo Louisiana shrimp

half dozen 11.00/dozen 21.00

"Le Plateau" of Prince Edward Island mussels

raw on the half shell or lightly cooked
8.00

"Le Plateau" of Nantucket Bay

littleneck clams raw on the half shell or lightly cooked
11.00

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW PROTEIN PRODUCTS,
IF YOU HAVE A LIVER OR BLOOD DISORDER YOU SHOULD CONSUME THESE PRODUCTS FULLY COOKED

This menu is only a sample as it is evolving daily.

Breakfast 7am – 11am
Lunch 11am – 4pm
Dinner 4pm – 11pm
Take Out 7am – 11pm

LÜKE

DINNER

4pm - 11pm

COLD APPETIZERS

pâté de campagne of wild boar
with watermelon pickles, mustard and gelée
8.00

pâté of Louisiana rabbit and duck livers
perfumed with truffle and country bread croutons
7.00

rilette of Berkshire pork
with savory marmalades and grilled country bread
9.00

Badischer presskopf
hog's head cheese with radish and shallot vinaigrette
10.00

assiette de charcuterie
served with stone-ground mustard, house-made
pickles and country bread
16.50

terrine of slow cooked foie gras
with toasted brioche and sea salt
16.00

SALADS

salad of chicory, lardons of Allen Benton's bacon
croutons and soft poached yard egg
with creole mustard and tarragon
9.00

salad Lüke
local bibb lettuce, cucumbers, carrots, beets and
buttermilk dressing
10.00

roasted beets
with Clemson blue cheese and spiced pistachios
8.00

crabmeat maison
with fresh herbs, local greens and
country bread croutons
14.00

fried oyster, bacon, romaine and avocado salad
12.00

HOT APPETIZERS

pied de cochon "croustillant" sauce Gribiche
7.00

grilled housemade boudin noir
with a sauté of potatoes, apples and onions
11.00

flamenküche
thin Alsacien onion tarte with bacon, caraway and
Emmenthaler cheese
13.00

This menu is only a sample as it is evolving daily.

Breakfast 7am – 11am
Lunch 11am – 4pm
Dinner 4pm – 11pm
Take Out 7am – 11pm

LÜKE

DINNER

4pm - 11pm

SOUPS

corn and crab bisque

8.00 bowl / 4.50 cup

seafood gumbo à la Creole

8.00 bowl / 4.50 cup

matzo ball and roast chicken soup

7.00 bowl / 4.00cup

EXPRESS MENU

cup of soup

entrée of the day

dessert

23.00

SPÉCIALITÉS

Sunday

blanquette of veal cheeks
and wild mushrooms with
housemade pasta

Monday

white bean and duck cassoulet slow cooked
with pork sausages, smoked bacon and duck confit

Tuesday

whole roast “cochon de lait”
with cherry mustard and stewed greens

Wednesday

slow cooked beef brisket with
horseradish ravigote sauce
and bouillon potatoes

Thursday

braised shoulder of local lamb
with tomatoes, almonds, currants
and house made pasta

Friday

redfish “court-bouillon”
with crab, shrimp, oysters
and rice

Saturday

“jagerschnitzel mit spätzle”
veal cutlets with bacon
and wild mushrooms

This menu is only a sample as it is evolving daily.

Breakfast 7am – 11am

Lunch 11am – 4pm

Dinner 4pm – 11pm

Take Out 7am – 11pm

LÜKE

DINNER

4pm - 11pm

MAIN COURSES

Louisiana redfish

meunière or amandine

19.00

with jumbo lump crabmeat

add 10.00

moules et frites

Prince Edward Island mussels steamed with garlic and thyme with housemade fries

18.00

shrimp farci

with blood orange hollandaise, crabmeat and shrimp

16.00

ravioli of local crabmeat

simmered with garlic, cream, Meyer lemon and herbs

19.00

jumbo Louisiana shrimp “en cocotte”

with McEwen and Sons cream white corn grits

and Jacobs andouille

21.00

entrecôte grillée au frites

with maître d’hôtel butter or sauce béarnaise

24.00

with jumbo lump crabmeat

add 10.00

choucroûte maison

of housemade sausages and slow cooked Berkshire pork belly, cochon de lait, and knuckles

13.00

Lüke burger

tomatoes, Allen Benton’s bacon, caramelized onions and Emmenthaler cheese with housemade fries

16.00

pressed sandwich of whole roast “cochon de lait”

with cherry mustard and housemade fries

13.00

vanilla scented duck

with lavender honey, roasted baby eggplant and pommes sarladaise

28.00

croque monsieur or croque madame et frites

grilled ham and Emmenthaler cheese sandwich

11.00

with fried organic egg

13.00

poulet grand mere

herb roast local chicken, jus naturel and whipped potatoes

18.00

sides 5.00

creamer potatoes

pommes purée

spätzle

sautéed haricot verts

housemade fries

McEwen and Sons grits

gratin dauphinoise

asparagus

This menu is only a sample as it is evolving daily.