

LÜKE

LUNCH

11am – 4pm

EXPRESS MENU

cup of soup
entrée of the day
15.00

SPÉCIALITÉS

Sunday

tripe with tomatoes, onions
and aleppo pepper with spätzle

Monday

blanquette d'agneau
slow cooked lamb with wild mushrooms, house made tagliatelle,
and farmers market vegetables

Tuesday

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

Wednesday

grilled rabbit sausages with fava beans,
morel mushrooms and house made pasta

Thursday

slow cooked beef brisket with
horseradish ravigote sauce
and bouillon potatoes

Friday

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

Saturday

veal maultaschen
with local tomatoes and garlic

SIDES 5.00

creamer potatoes
pommes purée
spätzle
sauté of local vegetables
housemade fries
McEwen and Sons grits
gratin dauphinoise
asparagus
housemade choucroût
stewed greens

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

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BRUNCH 7am – 4pm Sat-Sun • LUNCH 11am – 4pm • DINNER 4pm – 11pm • TAKE OUT 7am – 11pm

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MAIN COURSES

local gulf fish

meunière or amandine

19.00

add jumbo lump crabmeat 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

omelet of local crabmeat

asparagus, housemade fromage blanc and chives

16.00

jumbo Louisiana shrimp “en cocotte”

McEwen and Sons creamy white corn grits and Poche’s andouille

22.00

choucroûte garnie

of housemade bratwurst, slow cooked Berkshire pork shin and creamer potatoes

19.00

add confit duck leg 5.00

add cochon de lait 4.00

entrecôte grillée au frites

with maître d’hôtel butter or sauce béarnaise

25.00

add jumbo lump crabmeat 10.00

poulet grand mere

herb roast local chicken, jus naturel

Allen Benton’s bacon and whipped potatoes

18.00

“BLT”

buster crab, tomato, Allen Benton’s bacon and lettuce

17.00

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

14.00

grilled paillard of organic chicken

with local greens, ham, crostini and pepper jelly vinaigrette

13.00

croque monsieur or croque madame et frites

grilled ham and Emmenthaler cheese sandwich

11.00

add fried organic egg 2.00

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