



STARTERS



🏵 SUNDANCE SHRIMP

A "must try" starter! Tempura style shrimp tousled with peanuts and wontons in Luke's savory Sundance sauce

CALAMARI

Almond crusted with garlic-parmesan butter.

® BACON WRAPPED BOURBON SHRIMP

Five jumbo shrimp hand-wrapped in crispy bacon and drizzled with our Jim Beam Bourbon glaze..



SIZZLING STEAK BITES

Tender aged steak and "baby-bella" mushrooms served sizzling with garlic cheese toast.

Prepared Black & Bleu or Hot & Spicy

CHL NACHOS

Piled high with Campfire Beans, jack and cheddar cheese, pico-de-gallo, sour cream and guacamole.

ADD Grilled Chicken or Steak

ONION BLOSSOM

Hand-battered crisp & served with Cajun horseradish.

DURANGO WINGS

With choice of Buffalo, BBQ or garlic-parmesan sauce.

FAVORITES



★ CHICKEN FRIED STEAK

Texas sized and covered with creamy bacon gravy served with garlic-red mashers and corn cobette.

TOMBSTONE CHICKEN PASTA

Creamy Parmesan sauce tossed with baby-bella mushrooms, artichoke hearts, tomatoes & green onions with a hint of garlic over fettuccine topped with grilled chicken.

THROWDOWN RIBS AND SUNDANCE SHRIMP

A half rack of our tender baby back ribs paired with our signature Sundance Shrimp and your choice of soup of the day or a fresh salad.

*** THROWDOWN RIBS**

Slow roasted and tender, served with Steak Fries and either soup of the day or a fresh salad. Choice of BBQ or Raspberry Chipotle sauce or Dry Rub. FULL RACK HALF RACK

RODEO BBQ CHICKEN

Fire-grilled chicken breast glazed with Luke's BBQ sauce, topped with jack & cheddar cheese and crisp bacon over Onion Tanglers. Served with garlic-red mashers and corn cobette.

SANDWICHES, SALADS & MORE

CALIFORNIA CHICKEN SANDWICH

Fire-grilled chicken breast with sliced avocado, Monterey Jack cheese, thick bacon, lettuce and tomato on a soft French roll. Served with steak fries.

BBQ TRI-TIP SANDWICH

Slow cooked and tender, basted with BBQ sauce and piled high on a soft French roll. Served with steak fries.

RENEGADE PRIME RIB DIP

Tender, hand-carved prime rib topped with portabella mushrooms, onions, creamy horseradish and melted Monterey Jack cheese on a soft French roll. Served with steak fries.



★ STEAKHOUSE COBB SALAD

Tender steak, crumbled Bleu cheese, crisp bacon, fresh avocado and diced tomatoes over mixed greens with your choice of dressing.

CHOPPED CHICKEN SALAD

Fire-grilled chicken, sliced strawberries and candied walnuts on top of chopped Romaine tossed with avocado, Bleu cheese, crisp apples and our signature Poppyseed dressing.

THE WRANGLER BURGER

A juicy, half pound fire-grilled burger topped with thick bacon, Wisconsin cheddar cheese, crisp Onion Tanglers and BBQ sauce. Served with steak fries.



SIGNATURE STEAKS

Our beef is corn-fed & aged a minimum of 28 days. Each is hand-selected, wood-smoked and fire-grilled then finished with Luke's Proprietary Butter.

Served with Campfire Beans, house-baked rolls, soup or salad AND choice of ONE below:

FRESH VEGGIES, RICE PILAF, GARLIC-RED MASHERS, BAKED POTATO, STEAK FRIES, GREEN BEANS

PREMIUM SIDES ~ Grilled Asparagus, Bacon Mac & Cheese, Artichoke Alfredo





⊗ LUKE'S WESTERN RIBEYE

Corn-fed USDA Ribeye topped with Steakhouse Mushrooms and roasted garlic. 10oz 14oz

WHISKEY SKILLET STEAK

8oz Ranch steak topped with Steakhouse Mushrooms and a shot of Whiskey Peppercorn sauce on a warm iron skillet.

SIZZLING STEAK BITES

12oz of tender steak & "baby-bella" mushrooms served sizzling with garlic-cheese toast.

★ FILET MIGNON

An 8oz center-cut, our most tender steak.

HAND CARVED TRI-TIP

Seasoned, slow roasted & hand carved, served with pico-de-gallo. 120z 8oz

TEXAS T-BONE

Luke's big 20oz cut - this is the real deal!

NEW YORK STRIP

12oz New York Strip.

◉ LUKE'S LEGENDARY PRIME RIB

Rubbed with Luke's proprietary seasonings and slow roasted until tender, then hand-carved to order. Cowboy Cut 16oz 10 oz

STEAKHOUSE PARTNERS

Add any of the following to your signature steak

Stagecoach Shrimp • Coconut Shrimp • Shrimp Scampi • Bacon Wrapped Shrimp

STEAK TOPPERS

Onion Tanglers | Melted Bleu Cheese | Steakhouse Mushrooms | Whiskey Peppercorn Sauce



COOL HAND COMBOS

Served with soup or salad, choice of side, Campfire Beans & house-baked rolls.

Choose any TWO DIFFERENT items

- Ranch Steak
- Hand Carved Tri-tip
- Stagecoach Shrimp (4) Shrimp Scampi
- **BBQ** Chicken Breast
- Throwdown Ribs

SEAFOOD

Served with fresh salad or soup, a choice of side, Campfire Beans & house-baked rolls.

😠 JIM BEAM BOURBON SALMON

North Atlantic salmon marinated in ginger, brown sugar and Jim Beam Bourbon then skillet-seared.

CALAMARI STEAK

Almond crusted and topped with garlic-parmesan butter.

★TEXAS SHRIMP TRIO

Crispy Stagecoach Shrimp, hand-breaded coconut shrimp and shrimp scampi served with sauces for dipping.



DESSERTS

⊗IRON SKILLET BREAD PUDDING

Thick-sliced and topped with vanilla-bean ice cream and caramel then served sizzling tableside with our Brandy Butter sauce.





COWBOY COOKIE

A freshly baked chocolate chunk cookie topped with vanilla-bean ice cream.

★ CITY SLICKER STRAWBERRY PIZZA

A buttery graham cracker crust layered with sweet cream cheese topped with fresh strawberries and whipped cream.

MILE HIGH CHOCOLATE CAKE

Five layers of moist chocolate cake finished with dark chocolate ganache on top.

LUKE'S SIGNATURE LIBATIONS



WOODFORD RESERVE OLD FASHIONED

Woodford Reserve Distiller's Select Kentucky Bourbon muddled with fresh orange, cherries and orange bitters.

TOP SHELF PATRÓN MARGARITA

Ultra premium Patrón Silver 100% Agave Tequila and Patrón Citronge Orange Liqueur hand-crafted with fresh citrus.



Please see our **Saloon Menu** for a full selection of premium wines, import & domestic beer offerings and even more of Luke's tasty cocktalls!

SPIRIT FREE BEVERAGES

STRAWBERRY LEMONADE

LUKE'S LEMONADE

Luke's lemonades are served in a one-quart mason jar.



FRESHLY BREWED ICED TEA



COFFEE

MILK OR OJ



SOFT DRINKS











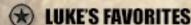












COVER ARTWORK CRAFTED BY KENNETH PELOKE