

## 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. 7.95



IRON SKILLET  
BREAD PUDDING

### MOLTEN LAVA CAKE

A decadent chocolate cake filled with a dark chocolate liquid-truffle center, served with vanilla bean ice cream. 8.95

### ★ STRAWBERRY PIZZA

A flaky pastry crust layered with sweet cream cheese topped with fresh strawberries and whipped cream. 7.50

### ★ COWBOY COOKIE

A freshly baked chocolate chunk cookie topped with vanilla-bean ice cream. 7.50

## LUKE'S SIGNATURE LIBATIONS



THE DUKE

### THE DUKE

Vodka, Gin and Rum tossed with DeKuyper Blue Curacao and a splash of lemon-lime soda to honor this legend of the Old West. 9.50

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

### TOP SHELF PATRÓN MARGARITA

Ultra premium Patrón Silver 100% Agave Tequila and Patrón Citronge Orange Liqueur hand-crafted with fresh citrus. 11.50



TOP SHELF  
PATRÓN MARGARITA

## SPIRIT FREE BEVERAGES

### STRAWBERRY LEMONADE

4.25

### LUKE'S LEMONADE

3.50

Luke's lemonade is served in a one-quart mason jar.



STRAWBERRY  
LEMONADE

### FRESHLY BREWED ICED TEA

3.50



### GOLD PEAK COFFEE

2.75

### MILK OR OJ

3.50

### BOTTLED WATER

Sparkling - San Pellegrino  
Still - Dasani  
3.50

### SOFT DRINKS

3.50



### ★ LUKE'S FAVORITES

### COVER ARTWORK CRAFTED BY KENNETH PELOKE

Welcome to "The Coolest Joint in Town"! If this is your first visit to Luke's, we are so glad you're here...you're in for a treat! If you've been here before, you can tell by the menu in your hand we have been busy making improvements to YOUR restaurant. Our promise is to provide you with a one-of-a-kind dining experience that's a great value and we can't wait to share further enhancements with you in the coming weeks and months. In the meantime, sit back, relax and enjoy a Taste of the West!



## STARTERS

### SIZZLING STEAK BITES

Tender aged steak and "baby-bella" mushrooms served sizzling with garlic cheese toast. 10.95  
Prepared Black & Bleu or Hot & Spicy for \$1.95 more

### CHL NACHOS

Piled high with Campfire Beans, Jack and cheddar cheese, pico-de-gallo, sour cream and scratch-made guacamole. 10.95

ADD Grilled Chicken or Steak ~ 2.95

### SEARED AHI TUNA

Sashimi grade tuna rolled in sesame seeds and seared rare, served atop tangy crunch slaw with wasabi. 11.95

### ★ BACON WRAPPED BOURBON SHRIMP

Five jumbo shrimp hand-wrapped in crispy bacon and drizzled with our Jim Beam Bourbon glaze. 11.95



SIZZLING STEAK BITES

### CALAMARI

Seared with an almond crust and topped with garlic-parmesan butter. 9.75

### ONION BLOSSOM

A colossal onion hand-battered crisp and served with Cajun horseradish. 8.50

### ★ "PALE ALE" BATTERED ARTICHOKE HEARTS

Served with Ranch dressing. 9.75

## FAVORITES



THROWDOWN RIBS

### 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.  
FULL RACK ~ 24.95 HALF RACK ~ 18.95

### TUMBLEWEED CHICKEN

Fire-grilled chicken breast topped with asparagus, caramelized onions, sautéed mushrooms & roasted garlic. Served with garlic-red mashers and corn coblette. 16.50

### 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 coblette. 16.95

### ★ CHICKEN FRIED STEAK

Texas sized and covered with creamy bacon gravy served with garlic-red mashers and corn coblette. 17.95

### 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. 18.50

## SANDWICHES, SALADS & MORE

### ★ 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. 17.50

### CHICKEN CLUB

Fire-grilled chicken breast with sliced avocado, Monterey Jack cheese, thick bacon, lettuce and tomato on a soft French roll. Served with steak fries. 14.75

### BBQ TRI-TIP SANDWICH

Slow cooked and tender, basted with BBQ sauce and piled high on a soft French roll. Served with steak fries. 14.50



RENEGADE PRIME RIB DIP

### ★ STEAKHOUSE COBB SALAD

Tender steak, crumbled Bleu cheese, crisp bacon, fresh avocado and diced tomatoes over mixed greens with your choice of dressing. 15.75

### CHOPPED CHICKEN SALAD

Fire-grilled chicken, sliced strawberries and candied walnuts on top of chopped Romaine tossed with avocado, Bleu cheese, crisp apples and Ranch dressing. 14.50

### 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. 14.95



STEAKHOUSE COBB SALAD

## 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 our A-1 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 ~ Sub for \$1.95 : Grilled Asparagus, Bacon Mac & Cheese, Artichoke Alfredo



LUKE'S WESTERN RIBEYE

### ★ LUKE'S WESTERN RIBEYE

12oz Ribeye topped with sautéed mushrooms and roasted garlic. 25.50

### NEW YORK STRIP

12oz New York Strip. 23.75

### WHISKEY SKILLET STEAK

8oz Ranch steak topped with sautéed mushrooms and a shot of Whiskey Peppercorn sauce on a warm iron skillet. 19.50

### A-1 SKIRT STEAK

8oz of tender skirt steak "skillet seared" and glazed with A-1 butter and sliced portabella mushrooms. 23.50



LEGENDARY PRIME RIB

### ★ TWIN PETITE FILETS

Two 4oz bacon-wrapped filets with your choice of Bleu cheese or Whiskey Peppercorn sauce. 28.95

### SIZZLING STEAK BITES

12oz of tender steak & "baby-bella" mushrooms served sizzling with garlic-cheese toast. 21.95

### HAND CARVED TRI-TIP

Seasoned, slow roasted & hand carved, served with pico-de-gallo.  
8oz ~ 17.95 12oz ~ 20.95

### TEXAS T-BONE

Luke's big 20oz cut - this is the real deal! 33.95

### ★ LUKE'S LEGENDARY PRIME RIB

Rubbed with Luke's proprietary seasonings and slow roasted until tender, then hand-carved to order.  
Cowboy Cut 16oz ~ 30.75 10 oz ~ 25.50

### STEAK TOPPERS ~ \$1.95

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



RANCH STEAK & STAGECOACH SHRIMP

## COOL HAND COMBOS

Served with choice of side, Campfire Beans & house-baked rolls. 24.95

Choose any TWO DIFFERENT items

- Ranch Steak
- Stagecoach Shrimp (4)
- BBQ Chicken Breast
- Santa Maria Tri-tip
- Shrimp Scampi
- Throwdown Ribs

Add a soup or salad for 1.95

## SEAFOOD

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

### ★ SEARED AHI

Sashimi grade tuna rolled in black sesame seeds and seared rare, atop tangy crunch slaw with wasabi. 19.95

### RUSTLER SALMON

8oz of skillet-seared North Atlantic salmon glazed with teriyaki. 20.95

### CALAMARI

Almond crusted and topped with garlic-parmesan butter. 17.95

### TEXAS SHRIMP TRIO

Crispy Stagecoach Shrimp, hand-breaded coconut shrimp and shrimp scampi served with sauces for dipping. 21.75



JIM BEAM BOURBON SALMON

### ★ JIM BEAM BOURBON SALMON

8oz of North Atlantic salmon marinated in ginger, brown sugar and Jim Beam Bourbon then skillet-seared. 20.95