**STARTERS**

**SIZZLING STEAK BITES**
Tender aged steaks and “baby bella” mushrooms served sizzling with garlic cheese toast. $10.95
Prepared Steak & Blue or Hot & Spicy for $1.95 more

**ONION RINGS**
Breaded with Campfire Beans, Jack & Cheddar cheese. (pico-de-gallo, sour cream and seasonings included) $12.95
Add Grilled Chicken or Steak — 2.95

**SEARED AHI TUNA**
Sashimi grade tuna seared in sesame seeds and served rare. Served atop tagliatelle, crunch slaw with wasabi. 11.95

**BACON WRAPPED BOURBON SHRIMP**
Fine jumbo shrimp wrapped in bacon, cooked to perfection with our Jim Beam Bourbon Glaze. 11.95

**FAVORITES**

**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**
Kosher grilled chicken breast topped with green chilies, roasted tomatoes and a choice of BBQ or Raspberry Chipotle sauce. 16.95

**ROASTED BBQ CHICKEN**
Kosher grilled chicken breast glazed with our BBQ sauce, served with choice of sides. 13.95

**RENEGADE PRIME RIB DIP**
Tender, hand-carved prime rib topped with portobello mushrooms, onions, creamy horseradish and melted Montrey Jack cheese on a soft French roll. Served with horseradish. 17.95

**CHICKEN CLUB**
Kosher grilled chicken breast with sliced avocado, Montrey Jack cheese, bacon, lettuce, tomato and served on a soft French roll. 16.95

**BBQ TRI-TIP SANDWICH**
Slow roasted and tender, topped with BBQ sauce and piled high on a soft French roll. Served with BBQ fries. 14.95

**STEAKHOUSE COPP SALAD**
French Steak, chopped blue cheese, crisp bacon, fresh avocado and diced tomatoes tossed in your choice of dressing. 15.95

**CHOPPED CHICKEN SALAD**
Kosher grilled chicken, sliced strawberries and candied walnuts on top of chopped romaine tossed with avocado, blue cheese, crisp apples and ranch dressing. 14.95

**THE VINDICATED BURGER**
A juicy, half-pound fried burger topped with thick bacon, Wisconsin cheddar cheese, crisp onion tangles and BBQ sauce. Served with side fries. 14.95

**SANDWICHES, SALADS & MORE**

**LUKE’S WESTERN RIBEYE**
12oz ribeye topped with sautéed mushrooms and roasted garlic. 25.95

**NEW YORK STRIP**
12oz New York Strip. 24.95

**WHISKEY KILLER STEAK**
8oz Ranch steak topped with sautéed mushrooms and a shot of Whiskey Peppercorn sauce on a warm iron skillet. 19.90

**A-1 SKIRT STEAK**
10oz of tender skirt steak “skillet seared” and glazed with A-1 butter and sliced portobello mushrooms. 23.90

**LUKE’S LEGENDARY PRIME RIB**
Rubbed with Luke’s propriety seasonings and slow roasted until tender, then hand carved to order.  **Cowboy Cut — 30.95**  **10 oz — 25.95**

**STEAK TOPPERS — $1.95**
Onion Tangles | Melted Blue Cheese | Sautéed Mushrooms | Whiskey Peppercorn Sauce

**COOL HAND COMBOS**
Served with choice of side, Campfire Beans & house-baked rolls. 24.95
Chow Mein (16oz) + 1 side
- Ranch Steak + Hand carved Tri-tip
- New York Strip + Ranch Dressing
- 12oz New York Strip + Shoestring Fries
Add a soup or salad for 1.95

**SEAFOOD**

**SEARED AHI**
Sashimi grade tuna rolled in black sesame seeds and seared rare, atop linguine, crunch slaw with wasabi. 19.95

**ROUSTLER SALMON**
12oz of filet-seared North Atlantic salmon glazed with teriyaki. 20.95

**CALAMARI**
Tender calamari and served with garlic-parmesan butter. 17.95

**TEXAS SHRIMP TRIO**
Crispy Blackened Shrimp, hand-breaded coconut shrimp and shrimp scampi served with sauces for dipping. 21.75

**JIM BEAM BOURBON SALMON**
16oz of North Atlantic salmon marinated in ginger, brown sugar and Jim Beam Bourbon then skillet-seared. 20.95

**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 A1 butter.

**PREMIUM SIDES — $1.95**
Grilled Asparagus, Bacon Mac & Cheese, Artichoke Alfredo