

# 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** ~ Sub for \$1.95 : Grilled Asparagus, Bacon Mac & Cheese, Artichoke Alfredo



**LUKE'S WESTERN RIBEYE**



**LEGENDARY PRIME RIB**

★ **LUKE'S WESTERN RIBEYE**  
 12oz Ribeye topped with sautéed mushrooms and roasted garlic. 27.95

**NEW YORK STRIP**  
 12oz New York Strip. 26.95

**WHISKEY SKILLET STEAK**  
 8oz Ranch steak topped with sautéed mushrooms and a shot of Whiskey Peppercorn sauce on a warm iron skillet. 21.95

**A-1 SKIRT STEAK**  
 8oz of tender skirt steak "skillet seared" and glazed with A-1 butter and sliced portabella mushrooms. 24.95

★ **TWIN PETITE FILETS**  
 Two 4oz bacon-wrapped filets with your choice of Bleu cheese or Whiskey Peppercorn sauce. 30.95

**SIZZLING STEAK BITES**  
 12oz of tender steak & "baby-bella" mushrooms served sizzling with garlic-cheese toast. 23.95

**HAND CARVED TRI-TIP**  
 Seasoned, slow roasted & hand carved, served with pico-de-gallo.  
 8oz ~ 18.95    12oz ~ 21.95

**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 ~ 31.95    10 oz ~ 26.95

### STEAK TOPPERS ~ \$1.95

Onion Tangles | 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. 26.95

Choose any TWO DIFFERENT items

- Ranch Steak
- Hand carved Tri-tip
- Stagecoach Shrimp (4)
- Shrimp Scampi
- BBQ Chicken Breast
- 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. 22.95

**ROCK CREEK SALMON**  
 North Atlantic salmon marinated in a savory blend of white wine, garlic, lemon juice and spices then seared to perfection. 22.95

**CALAMARI STEAK**  
 Almond crusted and topped with garlic-parmesan butter. 19.95

★ **TEXAS SHRIMP TRIO**  
 Crispy Stagecoach Shrimp, hand-breaded coconut shrimp and shrimp scampi served with sauces for dipping. 23.95



**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. 22.95