

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. 100% gluten free.

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. 24.50

NEW YORK STRIP

12oz New York Strip. 22.75

WHISKEY SKILLET STEAK

8oz Ranch steak topped with sautéed mushrooms and a shot of Whiskey Peppercorn sauce on a warm iron skillet. 18.50

A-1 SKIRT STEAK

8oz of tender skirt steak "skillet seared" and glazed with A-1 butter and sliced portabella mushrooms. 22.50



LEGENDARY PRIME RIB

★ TWIN PETITE FILETS

Two 4oz bacon-wrapped filets with your choice of Bleu cheese or Whiskey Peppercorn sauce. 27.95

SIZZLING STEAK BITES

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

HAND CARVED TRI-TIP

Santa Maria style tri-tip, hand carved and served with pico-de-gallo.
8oz ~ 17.25 12oz ~ 20.25

TEXAS T-BONE

Luke's big 20oz cut – this is the real deal! 33.50

★ 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 ~ 24.75

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. 23.95

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. 19.50

RUSTLER SALMON

8oz of skillet-seared North Atlantic salmon glazed with teriyaki. 19.95

CALAMARI

Almond crusted and topped with garlic-parmesan butter. 16.95

TEXAS SHRIMP TRIO

Crispy Stagecoach Shrimp, hand-breaded coconut shrimp and shrimp scampi served with sauces for dipping. 20.75



JIM BEAM SALMON

★ JIM BEAM SALMON

8oz of North Atlantic salmon marinated in ginger, brown sugar and Jim Beam Bourbon then skillet-seared. 19.95