



COOL HAND
LUKE'S
STEAKHOUSE / SALOON



STARTERS

★ SIZZLING STEAK BITES

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

Prepared Black & Bleu or Hot & Spicy

SIZZLING MUSHROOM SKILLET

CHL NACHOS

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

ADD Grilled Chicken or Steak

SEARED AHI TUNA

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

★ BACON WRAPPED BOURBON SHRIMP

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



SIZZLING STEAK BITES

CALAMARI

Almond crusted with garlic-parmesan butter.

ONION BLOSSOM

Hand-battered crisp & served with Cajun horseradish.

★ "PALE ALE" BATTERED ARTICHOKE HEARTS

Served with Ranch dressing.

DURANGO WINGS

Breaded crisp with choice of Buffalo, BBQ or garlic-parmesan sauce.

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 or Dry Rub.

FULL RACK HALF RACK

FIRE-ROASTED CHICKEN

A half-chicken, seasoned with Luke's proprietary spices, slow roasted and paired with garlic-red mashers and corn cobette.

FIRE-ROASTED CHICKEN & THROWDOWN RIBS

★ RODEO BBQ CHICKEN

Fire-grilled chicken breast glazed with Luke's BBQ sauce, topped with jack & cheddar cheese and crisp bacon over Onion Tangles. Served with garlic-red mashers and corn cobette. 18.95

★ 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.

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.

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.

★ 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 tangles and BBQ sauce. Served with steak fries.



RENEGADE PRIME RIB DIP



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 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 : Grilled Asparagus, Bacon Mac & Cheese, Artichoke Alfredo



**LUKE'S
WESTERN RIBEYE**



**LEGENDARY
PRIME RIB**

★ 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.

★ TWIN PETITE FILETS

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

HAND CARVED TRI-TIP

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

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 Tangles | Melted Bleu Cheese | Steakhouse Mushrooms | Whiskey Peppercorn Sauce



**RANCH STEAK &
STAGECOACH SHRIMP**

COOL HAND COMBOS

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

Choose any **TWO DIFFERENT** items

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

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.

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.



**JIM BEAM
BOURBON SALMON**

★ JIM BEAM BOURBON SALMON

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

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.



IRON SKILLET BREAD PUDDING



MILE HIGH CHOCOLATE CAKE

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



CHL'S MOSCOW MULE

Tito's Handmade Vodka muddled with fresh mint and lime then hand-shaken with Cock & Bull Ginger beer.

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 cocktails!

SPIRIT FREE BEVERAGES

STRAWBERRY LEMONADE

LUKE'S LEMONADE

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



STRAWBERRY LEMONADE

FRESHLY BREWED ICED TEA



GOLD PEAK COFFEE

MILK OR OJ

BOTTLED WATER

Sparkling – San Pellegrino
Still – Dasani

SOFT DRINKS



RED BULL



★ LUKE'S FAVORITES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

COVER ARTWORK CRAFTED BY KENNETH PELOKE