

DINNER

# CARL VON LUGER

steak & seafood

AN AGE OLD FAMILY TRADITION  
SINCE 1887

GF = GLUTEN FREE

## SALAD

### THE WEDGE | 9

Iceberg wedge, Von Luger bacon, gorgonzola cheese, tomatoes, blue cheese dressing, onion straws

### SLICED TOMATO & ONION GF | 9

Beefsteak tomatoes, sweet onion, gorgonzola cheese

### CAESAR SALAD | 8

Romaine lettuce, caesar dressing, house-made croutons, aged parmesan cheese

### HALF CAESAR SALAD | 5

### LUGER HOUSE SALAD | 8

Iceberg, romaine, radicchio, gorgonzola cheese, red wine shallot vinaigrette, tomato, red onion

### HALF LUGER SALAD | 5

### SALAD ADD-ONS

Steak | 7  
Shrimp | 8  
Salmon | 8  
Tuna | 8  
Chicken | 4  
Anchovies | 1

### DRESSINGS

Red wine shallot vinaigrette  
Oil & vinegar  
Carl Von Luger steak sauce  
Ranch  
Balsamic  
Caesar  
Blue cheese | add \$1.50

## SOUP

SOUP DU JOUR CUP | 5 BOWL | 7

FRENCH ONION SOUP CROCK | 7

House-made crouton, melted provolone cheese

LOBSTER BISQUE CUP | 6 BOWL | 8

Sherry, roasted lobster meat

CLAM CHOWDER CUP | 6 BOWL | 8

## SIDES

### POTATOES | 4

Mashed potatoes  
Hand cut fries  
House fried potato chips  
Pasta with marinara  
Garlic mashed potatoes  
Steakhouse fries  
Baked potato  
Loaded potato | add \$2

### VEGETABLES | 4

Spinach creamed or sautéed  
Green beans steamed or sautéed  
Sautéed mushrooms & onions  
Broccoli steamed or sautéed  
Sautéed onions  
Sautéed mushrooms

## APPETIZERS

### VON LUGER BACON SLAB GF | 9

House dipping sauce

### COCONUT SHRIMP | 14

Homemade mango chutney

### JUMBO LUMP CRAB CAKE | 13

Dijon sauce, lemon wedge

### CLAMS CASINO GF | 9

Littleneck clams, bacon, peppers, onions

### STEAMED MUSSELS OF THE DAY | 12

### SESAME TUNA | 13

Pan-seared sesame seed crusted tuna, miso sauce, pickled ginger, wasabi

### FRIED CALAMARI | 11

Seasoned flour, lemon wedge, marinara sauce

### SEARED SEA SCALLOPS GF | 15

Von Luger bacon slab, maple bourbon bbq, scallions

### COLOSSAL CRAB COCKTAIL GF | 16

Spicy cocktail sauce, lemon wedge

### SHRIMP COCKTAIL GF | 16

Colossal shrimp, spicy cocktail sauce, lemon wedge

### BURRATA & TOMATO GF | 10

Creamy burrata cheese, sliced heirloom cherry tomatoes, pesto, balsamic syrup, Von Luger bacon

## ENTRÉES

\*Entrées served with baked or mashed potato & seasonal roasted vegetables or chef's choice vegetable. Substitutions | 1.50

### \*OVEN ROASTED CHICKEN GF | 18

Half chicken, herb seasoned

### \*CHICKEN MARSALA | 19

Sautéed mushrooms, marsala wine

### \*CHICKEN FRANCESE | 19

Egg dipped, sautéed with lemon, white wine, butter

### CHICKEN PARMESAN | 20

Breaded, marinara sauce, mozzarella cheese, over spaghetti

### SIGNATURE STEAK BURGER | 14

Broiled half pound steak burger, Von Luger bacon slab, beefsteak tomato, gorgonzola cheese, sweet onion, bacon sauce, National Bakery roll, truffled steak fries

### SPAGHETTI & MEATBALLS | 13

Al dente with marinara sauce, three meatballs

### GRILLED VEGETABLE PLATTER | 17

Chef selected garden vegetables, oil & vinegar, sliced fresh mozzarella, balsamic syrup

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

# The SPEAKEASY SUPPER MENU

THE LUGER FAMILY'S  
BEST KEPT SECRET!

PICK ONE ITEM FROM EACH CATEGORY  
FULL MEAL | 25

Runs all day Monday - Thursday. Does not include tax or tip.

## SOUP OR SALAD

CUP OF SOUP DU JOUR

OR

### LUGER HOUSE SALAD

Iceberg, romaine, radicchio, gorgonzola cheese,  
red wine shallot vinaigrette, tomato, red onion

## ENTRÉE

### LOBSTER RISOTTO

Served with steamed green beans, cherry tomatoes,  
goat cheese & balsamic reduction

### SLICED BEEF TENDERLOIN

Served with a mushroom garlic sauce,  
chef's choice potato & vegetable

### CHICKEN FRANCESE

Egg dipped & sautéed with lemon white wine & butter,  
chef's choice potato & vegetable

### CRISPY CHICKEN

Topped with mozzarella cheese, prosciutto & hot cherry peppers  
over steamed basmati rice. Served with steamed broccoli

## DESSERT

### BROWNIE

With fresh whipped cream

## BEVERAGES

COFFEE, TEA OR SOFT DRINKS

## STEAK

IN THE FAMED LUGER FAMILY TRADITION, ALL OF  
OUR USDA PRIME STEAKS ARE HAND SELECTED &  
DRY AGED FOR 21 DAYS THEN CUSTOM CUT

### 9 OZ. FILET MIGNON | 35

USDA Choice center cut

### SURF & TURF | 70

8-10oz cold water lobster tail & 9oz filet mignon

### 14 OZ. NEW YORK STRIP STEAK | 51

USDA PRIME dry aged

### 22 OZ. BONE-IN RIB STEAK | 52

USDA PRIME dry aged

### PORTERHOUSE STEAK | 53 PER PERSON

USDA PRIME dry aged

Steak for two - 38oz      Steak for three - 56oz      Steak for four - 76oz

### 28 OZ. T-BONE | 79

USDA PRIME dry aged steak for two

**Add toppings (additional charge):** Gorgonzola cheese, Jumbo lump crab meat

### COMPLIMENTS | 3 (per item)

Mushroom garlic butter sauce, Au poivre sauce, Horseradish cream sauce, Béarnaise sauce

## SEAFOOD

Served with mashed potato or rice & seasonal roasted vegetables or chef's choice vegetables,  
except where noted (\*). **Substitutions | 1.50**

### JUMBO LUMP CRAB CAKE | 30

Pan-seared, dijon sauce

### COLD WATER LOBSTER TAIL ALA CART | 39 DINNER | 43

8-10oz broiled, drawn butter, lemon

### \*YELLOWFIN TUNA | 26

Blackened, miso sauce, jicama mango slaw, fresh avocado, basmati rice

### SALMON | 25

Pan-seared, blackened, or broiled

### SCALLOPS | 30

Pan-seared, lemon-butter sauce

### SHRIMP SCAMPI | 28

Sautéed jumbo shrimp, olive oil, garlic, white wine, butter

### \*SEAFOOD LINGUINE | 29

Scallops, shrimp, calamari, lump crab, mussels, clams, garlic, olive oil  
*Choice of marinara or white sauce*

## CHILDREN'S MENU

**KID'S MEALS | 7** All meals come with a soft drink, juice, or milk.

GRILLED CHEESE & FRENCH FRIES

GRILLED CHICKEN & BROCCOLI

SPAGHETTI & MEATBALL

CHEESEBURGER & FRENCH FRIES

CHICKEN FINGERS (4) & FRENCH FRIES

SOUP & SALAD