

LUNCH

# 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

### LUGER HOUSE SALAD | 8

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

### COBB SALAD GF | 13

Chopped lettuce, Von Luger bacon, avocado, diced tomatoes, chopped egg, gorgonzola cheese, grilled chicken, choice of dressing +SUB STEAK, SHRIMP, SALMON, TUNA | 4

### 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 | 6

FRENCH ONION SOUP CROCK | 6  
House-made crouton, melted provolone cheese

LOBSTER BISQUE CUP | 6 BOWL | 8  
Sherry, roasted lobster meat

CLAM CHOWDER CUP | 6 BOWL | 8

## SIDES

### POTATOES | 3

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

### VEGETABLES | 3

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

## SANDWICHES

White, wheat or rye, sprouted multi-grain bread, flour wrap, or roll. All sandwiches are served with potato chips.

### GRILLED CHEESE DU JOUR | MKT

### CHICKEN SALAD SANDWICH | 7

Oven roasted chicken, celery, onion, lettuce, mayo

### CHICKEN CUTLET | 8

Hand breaded, lettuce, tomato, mayo

### TURKEY CLUB | 9

Oven roasted turkey, Von Luger bacon, lettuce, tomato, mayo

### BLT SANDWICH | 6

Von Luger bacon, lettuce, tomato, mayo

### BEEF TENDERLOIN SANDWICH | 11

Sautéed onions, provolone cheese on a roll, side of horseradish sauce

### STEAK BURGER | 10

8oz USDA ground beef, lettuce, tomato, onion, choice of cheese on a roll

### TUNA SALAD | 7

Chunk white albacore, lettuce, tomato, onion on choice of bread

### SUBSTITUTIONS

For \$2 substitute the chips with:

- Hand cut fries
- Steakhouse fries
- Side salad

OR any of our other house-made sides

# 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

# 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

# ENTRÉES

 = GLUTEN FREE

\*Entrées served with chef's choice of potato & vegetable

## \*OVEN ROASTED CHICKEN | 10

Half serving, herb seasoned

## \*CHICKEN MARSALA | 10

Sautéed mushrooms, marsala wine

## \*CHICKEN FRANCESE | 10

Egg dipped, sautéed with lemon, white wine, butter

## CHICKEN PARMESAN | 13

Breaded, marinara sauce, mozzarella cheese, over spaghetti

## SPAGHETTI & MEATBALLS | 12

Al dente with marinara sauce, two meatballs

# SEAFOOD

Served with chef's choice of potato & vegetable, except where noted (\*)

## JUMBO LUMP CRAB CAKE | 16

Pan-seared, dijon sauce

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

8-10oz broiled, drawn butter, lemon

## \*YELLOWFIN TUNA | 18

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

## SALMON | 18

Pan-seared, blackened, or broiled

## SCALLOPS | 22

Pan-seared, lemon-butter sauce

## SHRIMP SCAMPI | 20

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

## \*SEAFOOD LINGUINE | 22

Scallops, shrimp, calamari, lump crab, mussels, clams, garlic, olive oil

Choice of marinara or white sauce

# 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

20% gratuity will be added to parties of 6 or more. | Please notify your server of any allergies before ordering.