

STARTERS

Von Luger Bacon Slab ^{GF}	8.50
House Dipping Sauce	
Coconut Shrimp	14.00
Homemade Mango Chutney	
Jumbo Lump Crab Cake	13.00
Dijon Sauce, Lemon Wedge	
Clams Casino ^{GF}	9.25
Littleneck Clams, Bacon, Peppers, Onions	
Steamed Littleneck Clams	10.75
Steamed with garlic white wine and served with drawn butter	
Sesame Tuna	13.00
Pan-seared sesame seed crusted tuna with misto sauce, pickled ginger and wasabi	
Fried Calamari	11.00
Lemon Wedge, Marinara Sauce	
House-Made Fried Mozzarella	8.75
Hand Breaded Mozzarella, Marinara Dipping Sauce	
Seared Sea Scallops with Von Luger Bacon Slab ^{GF}	15.00
Maple Bourbon BBQ, Scallions	

Raw BAR

**Shrimp
Cocktail** ^{GF} **16.00**
Colossal Shrimp, Spicy
Cocktail Sauce, Lemon Wedge

**Colossal Crab
Cocktail** ^{GF} **16.00**
Spicy Cocktail Sauce,
Lemon Wedge

**Littleneck Clams
on the Half Shell** ^{GF} **7.00**
Served Raw, Spicy Cocktail
Sauce, Lemon Wedge

**Oysters on
the Half Shell** ^{GF} **14.00**
Served Raw, Spicy Cocktail
Sauce or Mignonette



Celebrating over five years
in downtown Scranton

We're delighted to have you dine with us this evening and grateful for your support. We're here to make your experience exceptional!

Bob Dickert & the entire
Carl Von Luger family

^{GF} = GLUTEN FREE ITEM
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

18% Gratuity will be added for parties of 6 or more.

SALADS

**House-Made Mozzarella,
Tomato and Roasted Pepper** ^{GF} **12.25**

Olive Oil, Balsamic Syrup, Pesto Sauce

The Wedge **9.00**

Iceberg Wedge, Von Luger Bacon, Gorgonzola Cheese,
Tomatoes, Blue Cheese Dressing, Onion Straws

Sliced Tomato and Onion ^{GF} **9.00**

Beefsteak Tomatoes, Sweet Onion
Add Gorgonzola Cheese \$1.25

Caesar Salad **8.50**

Romaine Lettuce, Caesar Dressing, House-Made
Croutons, Aged Parmesan Cheese

Garden Salad ^{GF} **7.25**

Mixed Greens, Tomatoes, Green Peppers, Sliced Red
Onion, Cucumbers, Carrots, Choice of Dressing

Luger House Salad ^{GF} **8.50**

Iceberg, Romaine, Radicchio Lettuce, Gorgonzola Cheese,
Red Wine Shallot Vinaigrette, Tomato, Red Onion

DRESSINGS

Red Wine Shallot Vinaigrette

Oil & Vinegar

Balsamic

Caesar

Ranch

Russian

Champagne Vinaigrette

Carl Von Luger Steak Sauce

Blue Cheese 1.50

ADD ONS

Steak 7.00

Shrimp 7.75

Salmon 8.00

Tuna 7.25

Chicken 3.50

Anchovies 1.00

SOUPS

Featured Soup

House-Made Daily

Cup 5.25

Bowl 6.00

New England

Clam Chowder

House-Made Daily

Cup 5.25

Bowl 6.00

French Onion Soup

House-Made Crouton, Melted Provolone Cheese

Crock 6.50

Lobster Bisque

Cup 6.00

Bowl 8.00

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CHICKEN

*Served with Chef's Choice
of Potato & Vegetable*

- Rotisserie** ^{GF} 18.00
Half Serving, Herb Seasoned or Lemon Pepper
- Marsala** 19.25
Sautéed Mushrooms, Marsala Wine
- Piccata** 19.25
Sautéed with Lemon Sauce, Capers
- Francese** 19.25
Egg dipped and sautéed with Lemon,
White Wine, Butter
- Parmesan** 20.00
Breaded, topped with Marinara Sauce
and Mozzarella Cheese

VEAL

Chef's Choice of Potato & Vegetable

- Veal Medallions** 30.50
Topped with Gorgonzola Cheese and Marsala
wine Sauce
- Grilled Veal Tenderloin** 30.00
Served with Mushroom Butter Garlic Sauce

BURGER

14.00

Broiled Half Pound Signature Ground Beef topped with Von Luger Bacon Slab, Beefsteak Tomato, Gorgonzola Cheese, Sweet Onion and Bacon Sauce. Accompanied by Truffled Steak Fries

PASTA

- Rigatoni with Vodka Cream** 17.00
Chicken Cutlet, Mozzarella Cheese
- Seafood Linguini** 28.95
Scallops, Shrimp, Calamari, Lump Crab,
Mussels, and Clams sautéed with Garlic
and Olive Oil. Choice of Marinara or White
Sauce
- Linguini with Clams** 17.75
Sautéed with Garlic, White Wine, Parsley,
Choice of Marinara or White Sauce
- Spaghetti & Meatballs** 13.50
Al Dente with Marinara Sauce and
Three Meatballs

VEGETARIAN

- Grilled Vegetable Platter** 17.00
Chef Selected Garden Vegetables Marinated
in Barrel Aged Balsamic and EVOO then
Grilled. Topped with Sliced Fresh Mozzarella
and Balsamic Syrup

STEAKS

*In the Famed
Luger Family Tradition*

9 oz. Filet Mignon	35.00
USDA Choice Center Cut	
14 oz. New York Strip Steak	50.50
USDA PRIME Dry Aged	
22 oz. Bone-In Rib Steak	50.00
USDA PRIME Dry Aged	
Surf & Turf	MKT
8 - 10oz. Cold Water Lobster Tail and 9 oz. Filet Mignon	
Porterhouse Steak	53.00/per person
USDA PRIME Dry Aged	
Steak for Two	38oz
Steak for Three	56oz
Steak for Four	76oz
28 oz. T-Bone	79.00
USDA PRIME Dry Aged	

Add TOPPINGS

Addition Charge

- Gorgonzola Cheese
- Jumbo Lump
Crab Meat
- Horseradish Crust

COMPLIMENTS

3.00 each

- Mushroom
Garlic Butter Sauce
- Au Poivre Sauce
- Horseradish
Cream Sauce
- Béarnaise Sauce

SEAFOOD

*Served with Chef's Choice of
Potato & Vegetable Except Where Noted(*)*

Jumbo Lump Crab Cake	30.25
Pan-Seared, Dijon Sauce	
Cold Water Lobster Tail	MKT
8-10oz Broiled, Drawn Butter, Lemon	
West Coast Sole	24.00
Blackened, Broiled, Sautéed, or Fried	
Yellowfin Tuna*	26.25
Blackened Yellowfin Tuna, Miso Sauce, Jicama Mango Slaw, Fresh Avocado, Basmati Rice	
Salmon	24.75
Pan-Seared, Blackened, or Broiled	
Scallops*	30.00
Pan Seared Sea Scallops, with a lemon-butter sauce.	
Fish and Chips	19.50
Hand-Breaded Filet of Sole, Hand Cut Fries, Tartar Sauce	
Sautéed Shrimp Scampi	28.00
Jumbo shrimp sautéed in olive oil, garlic, white wine and butter	



POTATOES - 4.00

- Mashed Potatoes
- Garlic Mashed Potatoes
- Fries
- Hand Cut, Steakhouse, or Sweet Potato
- House Fried Potato Chips
- Baked Potato
- Loaded Potato Add 2.25
- Pasta with Marinara

VEGETABLES - 4.00

- Spinach Creamed or Sautéed
- Broccoli Steamed or Sautéed
- Green Beans Steamed or Sautéed
- Sautéed Onions
- Sautéed Mushrooms
- Sautéed Mushrooms & Onions