

# STARTERS

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

## Raw BAR

**Shrimp  
Cocktail** <sup>GF</sup> **16.00**  
Colossal Shrimp, Spicy  
Cocktail Sauce, Lemon Wedge

**Colossal Crab  
Cocktail** <sup>GF</sup> **16.00**  
Spicy Cocktail Sauce,  
Lemon Wedge

**Littleneck Clams  
on the Half Shell** <sup>GF</sup> **7.00**  
Served Raw, Spicy Cocktail  
Sauce, Lemon Wedge.

**Oysters on  
the Half Shell** <sup>GF</sup> **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

<sup>GF</sup> = 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** <sup>GF</sup> **12.25**

Olive Oil, Balsamic Syrup, Pesto Sauce

**The Wedge** **8.50**

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

**Sliced Tomato and Onion** <sup>GF</sup> **8.00**

Beefsteak Tomatoes, Sweet Onion, Choice of Dressing  
Add Gorgonzola Cheese \$1.25

**Caesar Salad** **7.75**

Romaine Lettuce, Caesar Dressing, House-Made  
Croutons, Slivers of Fresh Parmesan Cheese.

**Garden Salad** <sup>GF</sup> **7.00**

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

**Luger House Salad** <sup>GF</sup> **8.50**

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

**Cobb Salad** <sup>GF</sup> **12.50**

Chopped Lettuce, Von Luger Bacon, Avocado,  
Diced Tomatoes, Chopped Egg, Gorgonzola Cheese,  
Grilled Chicken, Choice of Dressing.  
Sub Steak 3.25 Shrimp 3.75 Salmon 3.75 Tuna 2.25



## 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** **Cup 4.25** **Bowl 5.00**  
House-Made Daily

**New England Clam Chowder** **Cup 4.25** **Bowl 5.00**  
House-Made Daily

**French Onion Soup** **Crock 5.50**  
House-Made Crouton, Melted Provolone Cheese

**Lobster Bisque** **Cup 6.00** **Bowl 8.00**

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

# SANDWICHES

*White, Wheat or Rye,  
Wrap, Sourdough Roll + \$1*

<b>Grilled Cheese Du Jour</b>	<b>MKT</b>
<b>Chicken Salad Sandwich</b> Rotisserie Chicken, Celery, Onion, Lettuce, Mayo	<b>7.50</b>
<b>Chicken Cutlet</b> Hand Breaded, Lettuce, Tomato, Mayo	<b>8.00</b>
<b>Turkey Club</b> Oven Roasted Turkey, Von Luger Bacon, Lettuce, Tomato, Mayo	<b>8.50</b>
<b>BLT Sandwich</b> Von Luger Bacon, Lettuce, Tomato and Mayo	<b>6.50</b>
<b>Beef Tenderloin Sandwich</b> Sautéed Onions and Provolone Cheese on a Roll. Side of Horseradish Sauce	<b>11.25</b>
<b>Steak Burger</b> 8 oz. USDA Ground Beef, Lettuce, Tomato, Onion, and Choice of Cheese on a Roll	<b>9.25</b>
<b>Tuna Salad</b> Chunk White Albacore, Bibb Lettuce, Tomato and Onion on Choice of Bread	<b>7.50</b>
All sandwiches are served with potato chips. Substitute:	
<b>Potato Salad, Macaroni Salad, or Cole Slaw</b>	<b>2.00</b>
<b>Hand Cut Fries or Steakhouse Fries</b>	<b>2.50</b>

# CHICKEN

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

<b>Rotisserie</b>  Half Serving, Herb Seasoned or Lemon Pepper	<b>10.50</b>
<b>Marsala</b> Sautéed Mushrooms, Marsala Wine	<b>10.50</b>
<b>Piccata</b> Sautéed with Lemon Sauce, Capers	<b>10.50</b>
<b>Francese</b> Egg dipped and sautéed with Lemon, White Wine, Butter	<b>10.50</b>
<b>Parmesan</b> Breaded, topped with Marinara Sauce and Mozzarella Cheese	<b>12.00</b>

# PASTA

<b>Rigatoni with Vodka Cream</b>	<b>12.00</b>
Chicken Cutlet, Mozzarella Cheese	
<b>Seafood Linguini</b>	<b>21.50</b>
Scallops, Shrimp, Calamari, Lump Crab, Mussels, and Clams sautéed with Garlic, Olive Oil and Marinara or White Sauce	
<b>Linguini with Clams</b>	<b>13.25</b>
Sautéed with Garlic, White Wine, Parsley, and Marinara or White Sauce	
<b>Spaghetti &amp; Meatballs</b>	<b>12.25</b>
Al Dente with Marinara Sauce and Three Meatballs	

# STEAKS

*In the Famed  
Luger Family Tradition*

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

<b>Jumbo Lump Crab Cake</b>	<b>16.00</b>
Pan-Seared, Dijon Sauce	
<b>Cold Water Lobster Tail</b>	<b>MKT</b>
Broiled, Drawn Butter	
<b>West Coast Sole</b>	<b>13.00</b>
Blackened, Broiled, Sautéed or Fried	
<b>*Yellowfin Tuna</b>	<b>18.00</b>
Blackened Yellowfin Tuna, Miso Sauce, Jicama Mango Slaw, Fresh Avocado, Basmati Rice	
<b>Salmon</b>	<b>18.00</b>
Pan-Seared, Blackened or Broiled	
<b>Scallops</b>	<b>22.00</b>
Pan-Seared, Lemon Butter Sauce	
<b>Fish and Chips</b>	<b>12.50</b>
Filet of Sole, Hand Cut Fries, Tartar Sauce	
<b>Sautéed Shrimp Scampi</b>	<b>20.00</b>
Jumbo shrimp sautéed in olive oil, garlic, white wine and butter	



## POTATOES - 3.00

- 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 - 3.00

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