



peter luger steak night menu

appetizer

sliced tomato with luger's sauce

sliced tomato and onion with luger's sauce

caesar salad crisp romaine, grated peccorini romana

iceberg wedge salad chopped tomato, bacon, crumbled blue cheese, ranch dressing

mixed green salad

with choice of homemade dressing: russian, vinaigrette, blue cheese, balsamic

usda prime beef and more

26 once t-bone steak, sliced, for 2

40 once t-bone (porter house) steak, sliced, for 3

22 once bone in rib steak

10 once filet steak

3 each lamb chops double cut

slow roasted, carved prime rib au jus

atlantic salmon

dover sole tables side

please choose two side dishes

thick cut French fried potatoes, baked oversized potato with sour cream

fresh broccoli, creamed spinach, onion rings

desserts

special hot fudge sundae

apple strudel with schlag (whipped cream)

key lime pie, n.y. cheese cake

fresh fruit and berries with sorbet



raw bar, appetizers and seafood cocktails

daily oyster selection on the half shell six oysters with mignonette sauce

tuna tartar ahi tuna, seaweed salad, aioli

sapporo roll crispy tempura shrimp, crab salad, cucumber, avocado

lobster roll lemon pepper lobster with cucumber, topped with lobster salad

rainbow roll california roll, topped with tuna, salmon and avocado

blackened tuna sashimi pan seared, sliced, japanese rice-noodle salad

jumbo shrimp cocktail cocktail or mustard sauce

jumbo lump crabmeat cocktail traditional condiments

soups and salads

creamy lobster bisque lobster, melon, tarragon flavor

french onion soup gruyere cheese crouton

chopped salad mixed greens, cucumbers, tomatoes, peppers, herbs, champagne vinaigrette

vine ripe tomatoes arugula, buffalo mozzarella, balsamic vinaigrette

baby beet salad poached peaches, micro greens and goat cheese

kale salad sundried cranberries, pine nuts, onions, oranges

light fare menu available

price includes any two of the above dishes and dessert

vegan vegetable pasta edamame, beans, vegetables julienne in truffle oil

organic chicken breast marsala sautéed in marsala wine sauce, roasted broccoli

jumbo lump crab cake red endives, sweet corn, sautéed spinach

consumer advisory guidance

“consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions”

There is a risk associated with consuming raw oysters.

If you have a chronic illness of the liver, stomach or blood or have an immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked