



March 2010 *Dinner*

Oysters & Mussels

Oysters w/ Champagne Mignonette
Pearl Point · Oregon 2.50
Kumamoto · Washington 2.50
Fanny Bay · British Columbia 2.50

Oysters Rockefeller 16
Six oysters baked on the half shell
w/ spinach, parmesan, béchamel & Ricard

West Grand Plateau (served on ice)
1-2 people \$27 · 2-4 people \$38 · 4-6 people \$50
oysters, mussels, prawns, clams & dungeness crab

Prince Edward Island Mussels 14
Marinière-white wine, garlic, butter & shallots
Spicy Thai-serrano chiles, peanuts, basil & lime
Bouillabaisse-white wine, tomato, anisette & saffron aioli
Harissa-north african hot sauce, cumin, cilantro & toasted almonds

Starters

split plate charge 1.50

Tomato Soup
w/ basil crème fraiche 7

House Salad 7
mixed greens, pickled red onions, radishes & boiled egg
add Pt. Reyes blue cheese 2

Roasted Beet, Grapefruit & Avocado Salad 9
beets, Ruby Red grapefruit, avocado, arugula,
basil, chevre & citronette

Seafood Louie Salad 14
crab, prawns & smoked trout on butter lettuce
w/ cucumbers, boiled egg & louie dressing

Hearts of Romaine Salad 9
creamy roasted garlic dressing, fried capers,
shaved parmesan & garlic croutons



Luka's Belgian-Style Fries
w/ chipotle aioli, smoked paprika ketchup
& herbed aioli small 4/large 6

Assorted Cheese Plate (choice of 2)
w/ seasonal fruit, house-made membrillo & toasted walnuts 11
Camellia - Goat milk / Sebastopol
Roaring 40's Blue- Cow milk / Tasmania
Tomme du Levezou - Raw aged sheep milk / France
Jean Grogne - Raw cow milk / France
Chaubier - Cow & Goat milk / France

Clam Chowder 11
w/ manilla clams, bacon, leeks, cream, potatoes & toasted baguette

Yellowfin Tuna Tartare on Flatbread 11
w/ shallots, garlic, capers, cornichons, whole grain mustard
& a deep fried soft boiled egg

Dungeness Crab Hush Puppies 10
w/ spicy cabbage slaw & paprika aioli

Entrées

split plate charge \$3

Luka's Burger & Fries 11
w/ lettuce, tomato & onion
add cheese or grilled onions 1.50 each
pt. reyes blue cheese, bacon, mushrooms or avocado 2 each

Gratinéed "Mac & Cheese" 14
gruyère, parmesan, provolone, aged cheddar & leeks
w/ green beans add bacon or mushrooms 2

Winter Vegetable Tagine 17
morroccan vegetable stew w/ winter vegetables, dried apricots, cilantro, almonds, couscous & harissa

Grilled Amberjack 20
salt-baked potatoes & braised fennel w/ mojo picón & mojo verde

Crispy Steelhead 19
local chanterelles, roasted shallots & potatoes w/ chanterelle broth & cress salad

Grilled Berkshire Pork Loin 20
toasted herbed spätzle, green beans & green peppercorn sauce

Red Wine Braised Lamb Shank 21
braised chard, rutabaga-potato mash, meyer lemon gremolata & natural jus

Grilled Creekstone Ranch All Natural Black Angus Ribeye Steak 24
chanterelles, roasted cipollini onions, bloomdsale spinach, roasted potatoes & red wine sauce

Sides

Bloomdsale Spinach, Braised Chard, Green Beans, Roasted Potatoes,
Toasted Herbed Spätzle 5/each

To do our part for the environment, water is available by request only
18% gratuity will be added to parties of 6 or more