



Oysters & Mussels

Oysters w/ Champagne Mignonette

Point Reyes · Marin 2.50
Fanny Bay · Washington 2.50
Kusshi · British Columbia 2.50

Oysters Rockefeller 16

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

Starters

split plate charge 1.50

Lentil & Vegetable Soup

w/ garlic croutons 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

Citrus & Chicory Salad 9

cara cara & blood oranges w/ fromage blanc, candied pecans
& pomegranate vinaigrette

Entrées

split plate charge \$3

Luka's Burger & Fries 11

w/ lettuce, tomato & onion
add cheese or grilled onions 1.50
pt. reyes blue cheese, bacon, mushrooms or avocado 2

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 Swordfish 20

on a sauté of chicory, arugula, red onion, fennel & potato coins
w/ cara cara & blood oranges & orange saffron emulsion

Crispy Steelhead 19

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

Grilled Berkshire Pork Rack Chop 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, bloomsdale spinach, roasted potatoes & red wine sauce

Sides

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

West Grand Plateau

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



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 & membrillo 11
Fog Lights - Goat milk / Arcata
Blu Del Moncenisio - Raw Cow milk / France
Robiola - Cow, Goat & Sheep milk / Italy
Barely Buzzed - Cow milk / Utah

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

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