

LUKE'S

Est. 2011

THANKSGIVING 2026

FROM THE OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	175 340
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	54
CRAB COCKTAIL <i>old bay aioli & avocado</i>	44
CHILLED MAINE LOBSTER <i>lemon & special sauce [half whole]</i>	58 116
TUNA TARTARE <i>avocado & toasted ciabatta</i>	37
OYSTERS <i>half dozen full dozen</i>	60 120

A CELEBRATORY FEAST

(served family style)

140 PER PERSON

SLOW-ROASTED TOM TURKEY *sage & giblet gravy*
CORNBREAD & SAUSAGE STUFFING *fresh cranberry sauce*

FOR THE TABLE

POTATO PURÉE *buttermilk, horseradish & chives*
BRAISED RED CABBAGE *chèvre*
ROASTED ASPARAGUS *aged cheddar, finest herb & lemon*
NATIVE AMERICAN WILD RICE *dried blueberries & almonds*

DESSERT

PECAN TART *peach compote, vanilla gelato, rock & rye cream anglaise & salted pumpkin seed*

MY PERSONAL GUARANTEE



TRAVIS MASIERO

Please Let Us Know of Any Dietary Restrictions and Special Requests