**SALADS**

- **KALE & AVOCADO**
  12.75
  Grana Padano, Croutons, Cherry Tomatoes & Broken Caesar Vinaigrette

- **CALIFORNIA VEGETABLE**
  13.00
  Asparagus, Hearts of Palm, Avocado, Tomatoes & Meyer Lemon Vinaigrette

- **BUFFALO CHICKEN**
  15.50
  Red Onions, Roasted Corn, Point Reyes Bleu, Spicy Pecans & Ranch

- **CHOPPED KALE & QUINOA**
  12.00
  Goat Cheese, Praline Hazelnut, Orange & Lemon Mustard Vinaigrette

- **COBB**
  14.00
  Grilled Chicken, Avocado, Bacon, Cucumber, Crumbled Bleu Cheese, Egg, Tomato & Bleu Cheese Dressing

- **SIMPLE**
  6.25
  Iceberg, Romaine, Red Cabbage, Carrots, Cucumber, Cherry Tomato & Red Wine Vinagrette

**SALAD ADDITIONS**

- Chicken 4.00  
  Salmon 8.00*
- Filet 5.00 EA*  
  Shrimp 8.00 1/4 lb*
- Seared Tuna 12.00*

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**BURGERS & SANDWICHES**

- **LUX ROYALE BURGER**
  14.75
  Two 4oz Prime Patties, House Bun, American Cheese, Caramelized Onions & Lux Pickles

- **BELLEVUE BURGER**
  14.75
  Two 4oz Prime Patties, House Bun, Sharp Cheddar Cheese, Dijonnaise & Lux Pickles

- **CLASSIC BURGER**
  15.00
  10oz Prime Patty, House Bun, Lettuce, Tomato, Onion & Lux Pickles

- **TURKEY BURGER**
  14.75
  Avocado, White Cheddar & Rolled Oats Bun

- **FRENCH DIP**
  15.75
  Sliced Prime Beef with Au Jus

- **LUX CLUB**
  15.00
  Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo

- **ADDITIONS**
  Egg 1.50  
  Bacon: 2.00  
  Cheese: 1.50  
  Avocado: 2.00

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**ROMAN PAN PIZZA**

- **PEPPERONI**
  12.00
  Crushed San Marzano Tomatoes & Mozzarella Cheese

- **KALE & TRUFFLE**
  14.00
  Parmesan Cheese, Baby Kale & Shaved Black Truffles

- **TOMATO**
  10.00
  Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese

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**SOUP**

- **GIBSONS PRIME STEAK AND BLACK BEAN CHILI**
  13.00
  Cheddar, Jalapeño, Sour Cream & Housemade Cornbread

- **CHICKEN SOUP**
  7.00

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**BURGERS & SANDWICHES**

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  15.75
  Sliced Prime Beef with Au Jus

- **LUX CLUB**
  15.00
  Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo

- **ADDITIONS**
  Egg 1.50  
  Bacon: 2.00  
  Cheese: 1.50  
  Avocado: 2.00

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**FAROE ISLAND CEDAR PLANKED SALMON**

- Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette
- Filet Medallions & Maitre D' Butter

**BUTTERMILK FRIED CHICKEN**

- Honey & Creamy Coleslaw

**AVOCADO TOAST**

- La Farine Bakery Sourdough, Avocado Spread, Poached Eggs & Herb Salad

**GRILLED CHEESE & TOMATO BISQUE**

**SIDES**

- **ROASTED BRUSSELS SPROUTS**
  11.00
  Bacon & Parmesan Cheese

- **CARAMELIZED CAULIFLOWER**
  10.00
  Scallion Pesto, Espelette Pepper & Pickled Jalapeño

- **TRUFFLE FRIES**
  10.50
  Truffle Oil & Parmesan Cheese

- **MACARONI GRATIN**
  11.00
  Ziti Pasta, Parmesan & Swiss Cheese

- **MASHED POTATOES**
  7.00

- **CREAMY COLESLAW**
  4.00

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH ALLERGENS, INCLUDING, BUT NOT LIMITED TO, MILK, EGGS, FISH, TREE NUTS, WHEAT, PEANUTS AND SOYBEANS. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.
<table>
<thead>
<tr>
<th>Beer Style</th>
<th>Name</th>
<th>Brand</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Craft Beer</td>
<td>Krombacher Pilsner</td>
<td>Krombacher Brewing Company, Germany</td>
<td>4.8% ABV</td>
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<tr>
<td>Craft Beer</td>
<td>Grapefruit Peel Pilsner</td>
<td>Moody Tongue Brewing Company, Chicago, IL</td>
<td>4.3% ABV</td>
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<tr>
<td>Craft Beer</td>
<td>Gibsons Gold Helles Lager</td>
<td>Haymarket Brewing Company, Chicago, IL</td>
<td>4.8% ABV</td>
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<tr>
<td>Craft Beer</td>
<td>Apex Predator Saison</td>
<td>Off Color Brewing Company, Chicago, IL</td>
<td>6.7% ABV</td>
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<tr>
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<td>6.7% ABV</td>
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<tr>
<td>Craft Beer</td>
<td>Bodem IPA</td>
<td>Half Acre Brewing Company, Chicago, IL</td>
<td>6.7% ABV</td>
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<tr>
<td>Craft Beer</td>
<td>Amber Ale</td>
<td>Bell's Brewing Company, Kalamazoo, MI</td>
<td>5.8% ABV</td>
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<tr>
<td>Craft Beer</td>
<td>Fat Pug Milk Stout</td>
<td>Maplewood Brewing Company, Chicago, IL</td>
<td>5.9% ABV</td>
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<table>
<thead>
<tr>
<th>Cider</th>
<th>Name</th>
<th>Origin</th>
<th>ABV</th>
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<tbody>
<tr>
<td>Artisanal Ciders</td>
<td>Samuel Smith Organic</td>
<td>England, 12 oz</td>
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<tr>
<td>Artisanal Ciders</td>
<td>Vandermill Totally Roasted</td>
<td>Spring Lake, MI, 12 oz</td>
<td>6% ABV</td>
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<tr>
<td>Artisanal Ciders</td>
<td>J.K.'s Orchard Gate Organic</td>
<td>Flushing, MI, 16 oz</td>
<td>6% ABV</td>
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