

FAMILY MEAL

FRIED CHICKEN BUCKET Whole Buttermilk Fried Chicken Macaroni Gratin Creamy Cole Slaw Four Carrot Cake Cupcakes \$45	BBQ RIBS Two Slabs of Slow Cooked BBQ Ribs Handcut Fries Creamy Cole Slaw Four Carrot Cake Cupcakes \$79
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BAR PLATES & SNACKS

PIGS IN A BLANKET Whole Grain Mustard	12.75
HANDMADE GUACAMOLE Housemade Tortilla Chips	11.00
WARM PRETZELS Merckts Pub Cheese	9.50
JUMBO LUMP CRAB CAKE Hot Pink Mayo & Coleslaw	18.75
HUMMUS Vegetables, Mixed Olives & Pita Bread	13.00
GOLD COAST FILET SLIDERS* Filet Medallions & Maitre D' Butter	15.00
CHICKEN TENDERS Miller's Farm Chicken, BBQ & Honey Mustard	12.75

SOUP

GIBSONS PRIME STEAK AND BLACK BEAN CHILI Cheddar, Jalapeño, Sour Cream & Housemade Cornbread	13.00
CHICKEN SOUP Choice of Noodles, Brown Rice or Quinoa	7.00
TOMATO BISQUE	6.00

ROMAN PAN PIZZA

PEPPERONI Crushed San Marzano Tomatoes & Mozzarella Cheese	12.00
KALE & TRUFFLE Parmesan Cheese, Baby Kale & Shaved Black Truffles	14.00
TOMATO MOZARELLA Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese	10.00

LOCAL FAVORITES

FAROE ISLAND CEDAR PLANKED SALMON* Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette	25.00
BUTTERMILK FRIED CHICKEN Honey & Creamy Coleslaw	20.00
AVOCADO TOAST* La Farine Bakery Sourdough, Avocado Spread, Poached Eggs & Herb Salad	12.50
GRILLED CHEESE & TOMATO BISQUE	11.00

BURGERS & SANDWICHES

Served with house made chips or hand cut fries

LUX ROYALE BURGER* Two 4oz Prime Patties, House Bun, American Cheese, Caramelized Onions & Lux Pickles	16.25
BELLEVUE BURGER* Two 4oz Prime Patties, House Bun, Sharp Cheddar Cheese, Dijonnaise & Lux Pickles	16.25
CLASSIC BURGER* 10oz Prime Patty, House Bun, Lettuce, Tomato, Onion & Lux Pickles	17.50
TURKEY BURGER Avocado, White Cheddar & Rolled Oats Bun	14.75
FRENCH DIP* Sliced Prime Beef with Au Jus	15.75
LUX CLUB Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo	15.00

ADDITIONS

Egg: 1.50* | Bacon: 2.00 | Cheese: 1.50 | Avocado: 2.00

SALADS

KALE & AVOCADO Grana Padano, Croutons, Cherry Tomatoes & Broken Caesar Vinaigrette	12.75
CALIFORNIA VEGETABLE Asparagus, Hearts of Palm, Avocado, Tomatoes & Meyer Lemon Vinaigrette	13.00
BUFFALO CHICKEN Red Onions, Roasted Corn, Point Reyes Bleu, Spicy Pecans & Ranch	15.50
CHOPPED KALE & QUINOA Goat Cheese, Praline Hazelnut, Orange & Lemon Mustard Vinaigrette	12.00
COBB Grilled Chicken, Avocado, Bacon, Cucumber, Crumbled Bleu Cheese, Egg, Tomato & Bleu Cheese Dressing	14.00
SIMPLE Iceberg, Romaine, Red Cabbage, Carrots, Cucumber, Cherry Tomato & Red Wine Vinaigrette	6.25

SALAD ADDITIONS

Chicken 4.00
Filet 5.00 EA*
Seared Tuna 13.00*
Salmon 8.00*
Shrimp 8.00 1/4 lb*



GIBSONS STEAKS & CHOPS

LUXBAR proudly serves Gibsons Prime Angus beef.
We are the first restaurant group in the country to be awarded its own USDA certification.

STEAKS ARE ALSO AVAILABLE PRE-PACKAGED TO COOK AT HOME
AT A DISCOUNTED PRICE
(PLEASE SEE OUR COOK AT HOME MENU)

Served à la carte unless listed. Choice of Bernaise, Peppercorn Sauce or Roasted Garlic

W.R.'s CHICAGO CUT - BONE-IN RIBEYE 22 oz	65.00
FILET MIGNON* 7 oz	37.50
FILET MIGNON* 10 oz	46.75
FILET MIGNON* 14 oz	54.25
BONE-IN FILET MIGNON* 16 oz	63.00
NEW YORK STRIP* 13 oz	55.50
NEW YORK STRIP* 19 oz	66.00
BONE-IN STRIP* 16 oz	57.00
BONE-IN STRIP* 24 oz	66.00
PORTERHOUSE STEAK* 26 oz	66.00
PORTERHOUSE STEAK* 48 oz	118.00
T-BONE STEAK* 20 oz	57.25
STEAK FRITES* Gibsons Grassfed Australian Strip, Maitre D' Butter, Hand Cut Fries	17.00

GIBSONS GRASSFED AUSTRALIAN STEAKS

Sourced from the top 5% of all grassfed cattle produced in Australia in terms of marbling, flavor, and animal welfare. Aged a minimum of 75 days

GGA NEW YORK STRIP* 14 oz	55.00
GGA BONE-IN FILET* 12 oz	60.00
GGA RIBEYE* 14 oz	55.00

SIDES

ROASTED BRUSSELS SPROUTS Bacon & Parmesan Cheese	12.00
CARAMELIZED CAULIFLOWER Scallion Pesto, Espelette Pepper & Pickled Jalapeño	10.00
TRUFFLE FRIES Truffle Oil & Parmesan Cheese	10.50
MACARONI GRATIN Ziti Pasta, Parmesan & Swiss Cheese	8.00
MASHED POTATOES	7.00
HOUSE POTATO CHIPS	4.00
CREAMY COLESLAW	4.00

*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.

MOSCOW MULE KIT	55
Bottle of Sobieski Vodka (1L) 8 bottles of Goose Island Ginger Beer Limes for Juicing	
NEGRONI KIT	70
Bottle of Tanqueray Gin (1L) Bottle of Campari Aperitivo (375mL) Dolin Rouge Sweet Vermouth (375mL) Oranges for Swaths	
MARGARITA KIT	75
Choice of Bottle of Olmeca Altos Silver Tequila (1L) or Bottle of La Luna Cupreata Mezcal (1 L) Bottle of Triple Sec (375mL) Bottle of Agave Nectar (375mL) Limes for Juicing	

COCKTAIL KITS

MIMOSA KIT	22
Bottle of Carpena Prosecco (750mL) Orange Juice	
BLOODY MARY KIT	55
Bottle of Sobieski Vodka (1L) Two Bottles of Zing Zang Bloody Mary Mix (1 Quart Ea) LUXBAR Skewers (Chorizo, Havarti, Pickled Cauliflower & Onions, Cornichons) Celery Salt Limes	

MANHATTAN KIT	75
Bottle of Rittenhouse Rye (1L) Dolin Rouge Sweet Vermouth (375mL) Bottle of Peychoud Bitters (5 oz.) Luxardo Cherries	
OLD FASHIONED KIT	80
Bottle of Buffalo Trace Bourbon (1L) Demerara Syrup (6 oz) Bottle of Peychoud Bitters (5 oz) Luxardo Cherries Oranges for Swath	

CHAMPAGNE & SPARKLING

CARPENE MALVOTI	22.00
Prosecco, Italy, NV	
GRUET ROSE	27.50
New Mexico, NV	
DOMAINE SAINT-REMY CREMANT	33.00
Alsace, France NV	
MOET & CHANDON "IMPERIAL" (187ml)	10.00
Reims, France NV	
PIPER HEIDSIECK	45.00
Champagne France, NV	
VEUVE "YELLOW LABEL"	56.00
Reims, France NV	
GRUET BLANC DE BLANCS (1.5 L)	42.50
New Mexico, NV	

CHARDONNAY

SOUVERAIN	23.00
North Coast, CA 2017	
MANCIAT-PONCET	30.00
Macon-Charnay, France 2017	
FAR NIENTE	44.00
Oakville, CA 2017	
JORDAN	35.00
Russian River Valley, CA 2016	

SAUVIGNON BLANC

SPY VALLEY	27.50
Marlborough, New Zealand 2018	
DOMAINE PASCAL BALLAND	37.50
Sancerre, France 2018	
ANGELINE	18.00
Russian River Valley, CA 2018	
LOVEBLOCK	22.50
Marlborough, New Zealand 2019	

OTHER WHITES

ENZO	18.00
Pinot Grigio, Verona, Italy 2017	
ST. CHRISHTOPHER	22.50
Riesling Kabinett, Germany 2018	
TRISAETUM	32.50
Reisling, Ribbon Ridge, OR 2016	
DOMAINE DE POUY	18.00
Blend, Cotes De Gascogne, France 2017	

CABERNET SAUVIGNON

ALPHA PROJECT	20.00
North Coast, CA 2016	
BAUER FAMILY "THIRTY 5"	27.50
California Appellation 2016	
DONATI FAMILY "EZIO"	40.00
Paicines, CA 2015	
OAKVILLE	64.00
Napa, CA 2015	
JORDAN	50.00
Alexander Valley, CA 2015	

PINOT NOIR

C'SET LA VIE	20.00
Languedoc Roussillon, France 2017	
ALAIN DE LA TREILLE	22.50
Loire Valley, France 2018	
ANGELA	49.50
Yamill-Carlton, OR 2014	
EN ROUTE "LES POMMIERS"	49.50
Russian River, CA 2017	

RED BLENDS

DONATI CLARET	30.00
Bordeaux Blend, Paicines, CA 2016	
THE PARING	34.00
Cabernet Sauvignon Blend, Santa Barbara, CA 2015	
RUTHERFORD HILL "BARREL SELECT"	32.00
Bordeaux Blend, Napa, CA 2015	
THE PRISONER	50.00
Red Zinfandel Blend, Rutherford, CA 2018	

OTHER REDS

VENICA	22.50
Merlot, Italy 2017	
FIULOT	25.00
Barbera D'Asti, Italy 2018	
ALTOS LAS HORMIGAS	27.50
Malbec, Uco Valley, Argentina 2016	
FROG'S LEAP	41.00
Merlot, Napa Valley, CA 2016	

ROSE

DONATI	22.50
Central Coast, California	

Due to high volume, wine vintages are subject to change.

CRAFT BEER

KROMBACHER PILSNER, 11.2oz	3.00
Krombacher Brewing Company, Germany, 4.8% ABV	
GRAPEFRUIT PEEL PILSNER, 12oz	4.00
Moody Tongue Brewing Company, Chicago, IL 4.3% ABV	
GIBSONS GOLD HELLES LAGER, 12oz	4.00
Haymarket Brewing Company, Chicago, IL 4.8% ABV	
APEX PREDATOR SAISON, 16oz	4.00
Off Color Brewing Company, Chicago, IL 6.5% ABV	
AMBER ALE, 12oz	4.00
Bell's Brewing Company, Kalamazoo, MI 5.8% ABV	
ANTI-HERO IPA, 12oz	4.00
Revolution Brewing Company, Chicago, IL 6.7% ABV	
BODEM IPA, 16oz	4.00
Half Acre Brewing Company, Chicago, IL 6.7% ABV	
LIL SUMPIN' SUMPIN' PALE ALE, 12oz	4.00
Lagunitas Brewing Company, Chicago, IL 7.5% ABV	
MATILDA BELGIAN ALE, 12oz	4.00
Goose Island Brewing Company, Chicago, IL 6.5% ABV	
3 FLOYDS ROTATING, 12oz	4.00
3 Floyds Brewing Company, Munster, IN, Ask your server	
FAT PUG MILK STOUT, 16oz	4.00
Maplewood Brewing Company, Chicago, IL 5.9% ABV	

ARTISANAL CIDERS

SAMUEL SMITH ORGANIC	4.00
England, 12 oz, 5.0% ABV	
VANDERMILL TOTALLY ROASTED	4.00
Spring Lake, MI, 12 oz, 6.8% ABV	
J.K'S ORCHARD GATE ORGANIC	5.00
Flushing, MI, 16 oz, 6.0% ABV	