

## BAR PLATES & SNACKS

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|---|-------|
| <b>PIGS IN A BLANKET</b><br>Whole Grain Mustard                         | 12.75 |
| <b>HANDMADE GUACAMOLE</b><br>Housemade Tortilla Chips                   | 11.00 |
| <b>WARM PRETZELS</b><br>Mercks Pub Cheese                               | 9.50  |
| <b>HUMMUS</b><br>Vegetables, Mixed Olives & Pita Bread                  | 13.00 |
| <b>GOLD COAST FILET SLIDERS*</b><br>Filet Medallions & Maitre D' Butter | 15.00 |
| <b>CHICKEN TENDERS</b><br>Miller's Farm Chicken, BBQ<br>& Honey Mustard | 12.75 |

## SOUP

|                          |      |
|--------------------------|------|
| <b>FRENCH ONION SOUP</b> | 9.00 |
| <b>CHICKEN SOUP</b>      | 7.00 |
| <b>TOMATO BISQUE</b>     | 6.00 |

## ROMAN PAN PIZZA

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|---|-------|
| <b>PEPPERONI</b><br>Crushed San Marzano Tomatoes & Mozzarella Cheese            | 12.00 |
| <b>KALE &amp; TRUFFLE</b><br>Parmesan Cheese, Baby Kale & Shaved Black Truffles | 14.00 |
| <b>TOMATO</b><br>Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese        | 10.00 |

## BURGERS & SANDWICHES

Served with house made chips or hand cut fries

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|---|-------|
| <b>LUX ROYALE BURGER*</b><br>Two 4oz Prime Patties, House Bun, American Cheese,<br>Caramelized Onions & Lux Pickles | 14.75 |
| <b>BELLEVUE BURGER*</b><br>Two 4oz Prime Patties, House Bun, Sharp Cheddar Cheese,<br>Dijonnaise & Lux Pickles      | 14.75 |
| <b>CLASSIC BURGER*</b><br>10oz Prime Patty, House Bun, Lettuce, Tomato,<br>Onion & Lux Pickles                      | 15.00 |
| <b>TURKEY BURGER</b><br>Avocado, White Cheddar & Rolled Oats Bun  | 14.75 |
| <b>FRENCH HAM &amp; CHEESE</b><br>Madrange Ham, Swiss Cheese, Dijonnaise, Cornichon                                 | 16.50 |
| <b>MONACO CLUB*</b><br>Rotisserie Chicken, Fried Egg & Bacon  | 15.00 |
| <b>FRENCH DIP*</b><br>Sliced Prime Beef with Au Jus   | 15.75 |
| <b>LUX CLUB</b><br>Turkey, Avocado, White Cheddar, Cucumber, Tomato<br>& Chipotle Mayo                              | 15.00 |

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

## SALADS

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

### SALAD ADDITIONS

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



## GIBSONS STEAKS

All of our steaks are available cooked to order or pre-packaged to cook at home  
Served à la carte choice of Bernaise, Peppercorn Sauce or Roasted Garlic

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|---|-------|
| <b>RIBEYE*</b> 14 oz<br>Gibsons Grassfed Australian | 23.00 |
| <b>NEW YORK STRIP*</b> 13 oz<br>Gibsons Prime Angus | 20.00 |
| <b>FILET*</b> 7 oz                                  | 16.00 |
| <b>STEAK FRITES*</b><br>Maitre D' Butter            | 10.00 |

## LOCAL FAVORITES

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|--|-------|
| <b>FAROE ISLAND CEDAR PLANKED SALMON*</b><br>Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette      | 25.00 |
| <b>BUTTERMILK FRIED CHICKEN</b><br>Honey & Creamy Coleslaw   | 20.00 |
| <b>GIBSONS PRIME STEAK AND BLACK BEAN CHILI</b><br>Cheddar, Jalapeño, Sour Cream & Housemade Cornbread | 13.00 |
| <b>AVOCADO TOAST*</b><br>La Farine Bakery Sourdough, Avocado Spread,<br>Poached Eggs & Herb Salad      | 12.50 |
| <b>GRILLED CHEESE &amp; TOMATO BISQUE</b>  | 11.00 |

## SIDES

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|---|-------|
| <b>ROASTED BRUSSELS SPROUTS</b><br>Bacon & Parmesan Cheese                            | 11.00 |
| <b>CARAMELIZED CAULIFLOWER</b><br>Scallion Pesto, Espelette Pepper & Pickled Jalapeño | 10.00 |
| <b>TRUFFLE FRIES</b><br>Truffle Oil & Parmesan Cheese                                 | 10.50 |
| <b>MACARONI GRATIN</b><br>Ziti Pasta, Parmesan & Swiss Cheese                         | 8.00  |
| <b>MASHED POTATOES</b>  | 7.00  |
| <b>HOUSE POTATO CHIPS</b>   | 4.00  |
| <b>CREAMY COLESLAW</b>  | 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.

**BEER & WINE NOW AVAILABLE TO GO  
AT 50% OFF OUR NORMAL RETAIL PRICES**

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**CHAMPAGNE & SPARKLING**

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| <b>CARPENE MALVOTI</b><br>Prosecco, Italy, NV                    | 22 |
| <b>GRUET ROSE</b><br>New Mexico, NV                              | 28 |
| <b>DOMAINE SAINT-REMY CREMANT</b><br>Alsace, France NV           | 33 |
| <b>MOET &amp; CHANDON "IMPERIAL" (187ml)</b><br>Reims, France NV | 10 |
| <b>PIPER HEIDSIECK</b><br>Champagne France, NV                   | 45 |
| <b>VEUVE "YELLOW LABEL"</b><br>Reims, France NV                  | 58 |
| <b>GRUET BLANC DE BLANCS (1.5 L)</b><br>New Mexico, NV           | 43 |

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**CHARDONNAY**

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| <b>SOUVERAIN</b><br>North Coast, CA 2017            | 23 |
| <b>MANCIAT-PONCET</b><br>Macon-Charnay, France 2017 | 30 |
| <b>FAR NIENTE</b><br>Oakville, CA 2017              | 44 |
| <b>JORDAN</b><br>Russian River Valley, CA 2016      | 35 |

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**SAUVIGNON BLANC**

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| <b>SPY VALLEY</b><br>Marlborough, New Zealand 2018     | 28 |
| <b>DOMAINE PASCAL BALLAND</b><br>Sancerre, France 2018 | 38 |
| <b>ANGELINE</b><br>Russian River Valley, CA 2018       | 18 |
| <b>LOVEBLOCK</b><br>Marlborough, New Zealand 2019      | 23 |

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**OTHER WHITES**

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|---|----|
| <b>ENZO</b><br>Pinot Grigio, Verona, Italy 2017                 | 18 |
| <b>ST. CHRISHTOPHER</b><br>Riesling Kabinett, Germany 2018      | 23 |
| <b>TRISAETUM</b><br>Reisling, Ribbon Ridge, OR 2016             | 33 |
| <b>DOMAINE DE POUY</b><br>Blend, Cotes De Gascogne, France 2017 | 18 |

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**CABERNET SAUVIGNON**

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| <b>ALPHA PROJECT</b><br>North Coast, CA 2016                  | 20 |
| <b>BAUER FAMILY "THIRTY 5"</b><br>California Appellation 2016 | 28 |
| <b>DONATI FAMILY "EZIO"</b><br>Paicines, CA 2015              | 40 |
| <b>OAKVILLE</b><br>Napa, CA 2015                              | 64 |
| <b>JORDAN</b><br>Alexander Valley, CA 2015                    | 52 |

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**PINOT NOIR**

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| <b>C'SET LA VIE</b><br>Languedoc Roussillon, France 2017 | 20 |
| <b>ALAIN DE LA TREILLE</b><br>Loire Valley, France 2018  | 23 |
| <b>TRISAETUM</b><br>Willamette Valley, OR 2017           | 35 |
| <b>ANGELA</b><br>Yamill-Carlton, OR 2014                 | 50 |
| <b>EN ROUTE "LES POMMIERS"</b><br>Russian River, CA 2017 | 50 |

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**RED BLENDS**

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| <b>DONATI CLARET</b><br>Bordeaux Blend, Paicines, CA 2016               | 30 |
| <b>THE PARING</b><br>Cabernet Sauvignon Blend, Santa Barbara, CA 2015   | 34 |
| <b>RUTHERFORD HILL "BARREL SELECT"</b><br>Bordeaux Blend, Napa, CA 2015 | 32 |
| <b>THE PRISONER</b><br>Red Zinfandel Blend, Rutherford, CA 2018         | 40 |

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**OTHER REDS**

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|---|----|
| <b>VENICA</b><br>Merlot, Italy 2017                             | 23 |
| <b>FIULOT</b><br>Barbera D'Asti, Italy 2018                     | 25 |
| <b>ALTOS LAS HORMIGAS</b><br>Malbec, Uco Valley, Argentina 2016 | 28 |
| <b>FROG'S LEAP</b><br>Merlot, Napa Valley, CA 2016              | 41 |

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**ROSE**

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| <b>DONATI</b><br>Central Coast, California | 23 |
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**CRAFT BEER**

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|---|---|
| <b>KROMBACHER PILSNER, 11.2oz</b><br>Krombacher Brewing Company,<br>Germany, 4.8% ABV           | 3 |
| <b>GRAPEFRUIT PEEL PILSNER, 12oz</b><br>Moody Tongue Brewing Company,<br>Chicago, IL 4.3% ABV   | 4 |
| <b>GIBSONS GOLD HELLES LAGER, 12oz</b><br>Haymarket Brewing Company,<br>Chicago, IL 4.8% ABV    | 4 |
| <b>APEX PREDATOR SAISON, 16oz</b><br>Off Color Brewing Company,<br>Chicago, IL 6.5% ABV         | 4 |
| <b>AMBER ALE, 12oz</b><br>Bell's Brewing Company,<br>Kalamazoo, MI 5.8% ABV                     | 4 |
| <b>ANTI-HERO IPA, 12oz</b><br>Revolution Brewing Company,<br>Chicago, IL 6.7% ABV               | 4 |
| <b>BODEM IPA, 16oz</b><br>Half Acre Brewing Company,<br>Chicago, IL 6.7% ABV                    | 4 |
| <b>LIL SUMPIN' SUMPIN' PALE ALE, 12oz</b><br>Lagunitas Brewing Company,<br>Chicago, IL 7.5% ABV | 4 |
| <b>MATILDA BELGIAN ALE, 12oz</b><br>Goose Island Brewing Company,<br>Chicago, IL 6.5% ABV       | 4 |
| <b>3 FLOYDS ROTATING, 12oz</b><br>3 Floyds Brewing Company,<br>Munster, IN, Ask your server     | 4 |
| <b>FAT PUG MILK STOUT, 16oz</b><br>Maplewood Brewing Company,<br>Chicago, IL 5.9% ABV           | 4 |
| <b>SAMUEL SMITH ORGANIC</b><br>England, 12 oz, 5.0% ABV   | 4 |
| <b>VANDERMILL TOTALLY ROASTED</b><br>Spring Lake, Mi, 12 oz, 6.8% ABV                           | 4 |
| <b>J.K'S ORCHARD GATE ORGANIC</b><br>Flushing, MI, 16 oz, 6.0% ABV                              | 5 |