



STARTERS

BAKED BRIE

BAKED BRIE WITH A VERMONT MAPLE APPLE TOPPING AND CRISPY SEA SALT CRACKERS - 10

CRISPY CALAMARI

LIGHTLY BREADED CALAMARI, SEASONED AND LIGHTLY FRIED SERVED WITH SPICY CHIPOLTE AIOLI - 9

LUMA CRAB CAKE*

OUR SIGNATURE HOUSE SPECIALTY CRAB CAKE LIGHTLY BAKED WITH A RED ONION CAPER SAUCE - 12

FISH TACOS

GRILLED TILAPIA FISH TACOS, SPICY SLAW, SALSA FRESCA IN A SOFT FLOUR TORTILLA - 9

ZUCCHINI STRAWS

BATONNETED ZUCCHINI, LIGHTLY BREADED, FLASH FRIED UNTIL CRISPY, SERVED WITH LEMON AND MARINARA - 7

YELLOW FIN TUNA

SPICED AND WOK SEARED YELLOW FIN TUNA ACCOMPANIED BY POMEGRANATE WASABI, SWEET SOY AND PICKLED GINGER - 12

LUMA CHIPS

HOUSE MADE IDAHO POTATO CHIPS BROILED WITH CHEDDAR AND MONTEREY JACK, TOMATOES AND BERMUDA ONION TOPPED WITH LOCAL SOUR CREAM - 6

SOUPS AND SALADS

THE CRAB BISQUE

SIMMERED HAND-FILLED CRAB WITH HINTS OF SHERRY AND AROMATIC VEGETABLES - 7

SOUP DU JOUR

LUMA'S CREATION OF INGREDIENTS MADE FRESH DAILY FOR YOUR PLEASURE - 6

CAESAR

CHOPPED ROMAINE LETTUCE TOSSED WITH GARLIC CROUTONS SHAVED PARMESAN AND CAESAR DRESSING - 7

THE LUMA HOUSE

MIXED GREENS WITH ROMA TOMATOES, ROASTED RED PEPPERS, CUCUMBERS AND FETA WITH OUR HOUSEMADE RED WINE VINAIGRETTE - 5

SPINACH SALAD

LOCAL SPINACH TOSSED WITH CANDIED WALNUTS, CABERNET POACHED PEARS AND CHEVRE IN AN APPLE CIDER VINAIGRETTE - 7

ENTREE SALADS

STEAK SALAD*

FILET MEDALLIONS GRILLED, SPRING MIX, LOCAL ROMA TOMATOES, HARD BOILED EGG, SHAVED RED ONIONS, CHEDDAR CHEESE AND HOUSE MADE POTTO CHIPS IN A SANTA FE RANCH - 15

CRAB CAKE SALAD*

OUR SIGNATURE LUMP CRAB ON A BED OF FIELD GREENS WITH ROASTED RED PEPPERS, SCALLIONS AND GRILLED PINEAPPLE IN A CITRUS VINAIGRETTE - 15

CHEF'S CORNER

TILAPIA

TILAPIA PAN SEARED OVER A WARM BABY SPINACH AND WHITE BEAN SALAD, RENDERED BACON WITH A BALSAMIC DRIZZLE - 22

CRISPY CHICKEN

ROASTED HALF CHICKEN WITH A PRICKLY PEAR GLAZE, CRISPY CHEDDAR POLENTA CAKE AND BUTTERED CARROTS - 19

MUSCOVY DUCK BREAST*

DUCK BREAST POMEGRANATE CHIPOLTE MARINATED PAN SEARED OVER CRANBERRY BUTTERSCHOTCH GNOCCHI - 22

SPICY SHRIMP PASTA

TIGER SHRIMP SAUTEED WITH BANANA PEPPERS, ASPARAGUS, SCALLIONS AND BASIL CHIFFONADE
IN A PESTO ROMA TOMATO CREAM SAUCE TOSSED WITH PENNE - 18

BARRAMUNDI

AUSTRALIAN SPEARFISH CORN MEAL ENCRUSTED OVER HERBED LINGUINI, GRILLED ASPARAGUS AND BASIL OIL - 22

VEGETABLE PORTABELLO

VEGETABLE COUS COUS STUFFED PORTABELLA MUSHROOM WITH A HONEY BALSAMIC REDUCTION ON
A BED OF WILTED BABY SPINACH AND WHITE BEANS - 15

ENTREES

JUMBO LUMP CRAB CAKES

OUR SIGNATURE PAIR OF LUMP CRAB CAKES BROILED AND DRIZZLED WITH A TANGY RED ONION CAPER SAUCE - 28

YELLOW FIN TUNA

SPICED AND WOK SEARED YELLOW FIN TUNA ACCOMPANIED BY POMEGRANATE WASABI WITH AN ORANGE SOY REDUCTION - 23

TENDERLION ALFREDO

GARLIC SEARED FILET MEDALLIONS WITH SPINACH FETTUCINI AU GRATIN SMOTHERED IN OUR CLASSIC ALFREDO SAUCE - 20

STUFFED SALMON

CANADIAN SALMON STUFFED WITH OUR SIGNATURE CRAB, GRILLED AND TOPPED WITH GRAND MARNIER SAUCE - 27

FILET MIGNON

FILET MIGNON CERTIFIED ANGUS BEEF TOPPED WITH ROASTED SHALLOT WHIPPED BUTTER AND RED WINE REDUCTION - 32

PORK TENDERLOIN

CHAR-GRILLED WITH A ROASTED GARLIC BUTTER AND CANDIED PINAPPLES - 15

KOREAN BBQ FLANK STEAK

CHILI SOY MARINATED, GRILLED WITH A KOREAN BBQ SAUCE, SWEET AND SOUR CUCUMBERS AND FRESH CILANTRO - 18

CHEESE SACHET

CHEESE FILLED PURSE'S TOSSED WITH SPINACH, CHERRY TOMATOES AND CARROTS IN A ROASTED RED PEPPER CREAM SAUCE - 14

HANGER

RED WINE MARINATED, CHAR-GRILLED TOPPED WITH A SOUTH AMERICAN CHIMICHURRI SAUCE - 18

STACKED CHICKEN

CHICKEN BREASTS LAYERED WITH RICH PORTABELLAS, BABY SPINACH AND FETA WITH A LIGHT SHERRY CREAM SAUCE - 16

THE ENTREES ARE SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE.
PASTA CHOICES ARE ACCOMPANIED BY GRATED ASIAGO CHEESE.

THERE IS AN ADDITIONAL \$8 CHARGE FOR SPLIT ORDERS

*THIS ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THANK YOU FOR BEING OUR GUEST

PROPRIETORS - GREGORY ACKERMAN & MICHAEL RUDMAN

THE CHEFS ARE JIM BROWN & SCOTT KLEIN

SOUTH - 186 CASTLE SHANNON BLVD., MT. LEBANON, PA 15228 - 412.343.0355

NORTH - 8 BRILLIANT AVE., ASPINWALL, PA 15215 - 412.781.0355