

# Dinner

## STARTERS

### **Zucchini Roulade**

Zucchini rolled & filled with Italian ham, basil and mozzarella on a marfredo sauce

7

### **Gourmet Mac n Cheese**

Chicken sautéed with bacon, onion, trio of cheeses, foccacia crumbs and fusilli

8

### **Jumbo Lump Crab**

Our signature crab cake broiled, served with a red onion caper sauce

11

### **Brazilian Calamari**

Lightly fried complemented with an herb chimichurri dipping sauce

9

### **Baked Brie**

Brie baked with brown sugar and pecans accompanied by lavosh crackers

9

### **Meatball Sliders**

2 slowly braised meatballs on slider buns with fontina and romaine brushed with a basil walnut pesto

7

## SOUPS AND SALADS

### **Potato leek soup**

Idaho potatoes, carrots and celery in a light cream soup finished with frizzled leeks

6

### **She Crab bisque**

Simmered hand-pulled crab with hints of sherry and aromatic vegetables

7

### **The Luma House**

Mixed greens, roma tomatoes, roasted red peppers, cucumbers and feta tossed with own red wine vinaigrette

5

### **Caesar**

Strips of romaine leaves layered with Caesar dressing and delicate parmesan shavings

7

### **The Wedge**

baby iceberg with wedges of tomato, egg and home grown red onions topped with a Danish bleu cheese dressing

6

### **Crispy Chicken**

Corn flaked chicken sautéed on a bed of chopped lettuce with egg, tomato, olives and bacon in a Pennsylvania buttermilk peppercorn ranch

14

### **Crab Cake Salad**

Our signature crab cake on a bed of field greens with roasted red peppers, scallions and mango in a citrus vinaigrette.

14

### **Steak Salad**

Hand cut bites of filet griddled on chopped romaine with shredded cheddar, tomato, egg wedges, red onions and Idaho fries finished with a New Orleans Cajun ranch

15

## LUMA HOUSE SPECIALTIES

### **Jumbo lump crab**

Our signature pair of crab cakes  
broiled and drizzled served a red  
onion caper sauce

28

### **Spicy shrimp pasta**

Tiger shrimp sautéed with banana  
peppers and red chili flakes,  
scallions and asparagus in a roma  
tomato cream sauce, basil  
chiffonade and angel hair

14

### **Sesame Pork Ginger**

\*Pork tenderloin  
ginger marinated  
grilled with a lemon  
soy butter and  
topped with fried  
leeks. 18

### **Stuffed Salmon**

Canadian salmon  
stuffed with our  
house signature crab,  
grilled with Florida  
oranges and Grand

Marnier

26

### **\*Tenderloin Alfredo**

Garlic-seared filet  
with a spinach  
fettuccini alfredo au  
gratin smothered in  
our classic Alfredo

sauce

22

### **Stacked chicken**

Chicken breasts stuffed with baby  
spinach, Portobello mushrooms and  
feta cheese, broiled with sherry

cream

17

### **\*Ahi tuna pistachio**

A Pan-Asian offering of grilled  
sushi-grade Ahi tuna encrusted  
with pistachios in a hoisin garlic

wasabi glaze

29



## CHEF'S CORNER

### **\*New York Strip Steak**

Strip steak grilled with au poivre sauce served with fresh cut Idaho gremolta fries.

29

### **Australian Barramundi**

Pan seared with overnight tomatoes and braised fennel with a Syrah reduction

22

### **Muscovy Duck Breast**

Coffee, espresso and chocolate dry rubbed wok seared duck with a cranberry and butterscotch tossed

gnocchi

21

### **Veal Short Ribs**

Braised with seasonal root vegetables over a walnut risotto and carrot "straws"

28

## ENTREES

### **Gourmet Mac n Cheese**

Chicken sautéed with bacon, onion, trio of cheeses, foccacia crumbs and fusilli

18

### **Niman Ranch Pork Chop**

Double cut chop grilled with a bourbon mustard sauce, topped with tangy Bosc pears

19

### **Kansas City Filet Mignon**

The finest made finer char-grilled with a rosemary demi-glace and herbed boursin cheese

33

### **Korean BBQ Flank Steak**

Chili soy marinated grilled with a Korean BBQ sauce, sweet n sour cucumbers and fresh cilantro

18

### **The vegetarian Delight**

House made Greek Spanikopita broiled with a vegetable stacked Napoleon of local produce with a honey balsamic drizzle

16

### **Pumpkin ravioli**

With crispy sage, savoy cabbage, toasted pine nuts, shaved parmesan and beurre

17

The entrees are served with chef's selection of starch & vegetable.  
There is an additional \$8 charge for split orders.

Proprietors - Gregory Ackerman and Michael Rudman • Sous Chefs Jim Brown and Scott Klein

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Visit our website at [www.lumapgh.com](http://www.lumapgh.com)

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

