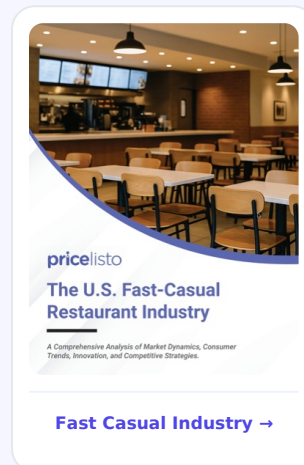




Peter Luger

Menu Prices — September 15, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Sides and Appetizers

ITEM	PRICE
Creamed Spinach (for 2) Spinach creamed in rich and flavorful sauce.	\$17.95
Luger's Special German Fried Potatoes (for 2) Potatoes chopped and fried in Luger's Special German seasoning.	\$17.95
French Fried Potatoes (for 2) Fresh slices of potatoes french fried and seasoned to perfection.	\$17.95
Luger Bacon Extra thick cut bacon and by the slice.	\$8.95
Sliced Tomatoes and Onions (for 2) Sliced tomatoes and onions with Luger's own sauce and for two.	\$17.95

Salads

ITEM	PRICE
Iceberg Wedge Salad Fresh Iceberg Wedge topped with chopped tomato, bacon, and crumbled blue cheese.	\$22.95
Caesar Salad Classic Caesar Salad topped with grated pecorino Romano.	\$16.95

Lunch Special

ITEM	PRICE
Luger Burger USDA prime and over 1/2 lb. on bun.	\$19.95

USDA Prime Beef: Family Selected & Dry-Aged In-House

ITEM	PRICE
Steak for 2 USDA Prime Beef steak for two. As always, family selected, and dry-aged in-house.	\$135.95
Single Steak USDA Prime Beef single steak. As always, family selected, and dry-aged in-house.	\$67.95
Rib Steak USDA Prime Beef rib steak. As always, family selected, and dry-aged in-house.	\$89.95

Entrées

ITEM	PRICE
Lamb Chops Two double-thick loin chops and extra heavy cut.	\$67.95
Grilled Atlantic Salmon Fresh Atlantic salmon grilled and seasoned to taste.	\$37.95

Desserts

ITEM	PRICE
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Chocolate Mousse Cake	\$13.95
Heavenly chocolate mousse with rich chocolate crust.	
Pecan Pie	\$13.95
Rich and sweet pecan pie with buttery crust.	
Apple Strudel	\$13.95
Traditional Viennese pastry filled with fresh apple filling.	
Cheese Cake	\$13.95
Decadent smooth cheese cake with graham-cracker curst.	

Butcher Shop (Raw)

ITEM	PRICE
Rib Steak (Butcher Shop (Raw))	\$89.95
USDA Prime beef: family selected and dry-aged in-house.	
Bottle of Peter Luger Sauce	\$5.50
Luger's own sauce.	
Sirloin Steak	\$67.95
USDA Prime beef: family selected and dry-aged in-house.	