

# LOUIE LOUIE

DINNER

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SEAFOOD

## SHARED PLATES

### • CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **18**

### • CHARCUTERIE PLATE •

selection of cured meats, paté and accompaniments (D,G,N) **22**

### • HOUSE-MADE BRIOCHE BREAD •

everything spice, mushroom conserva, truffle honey butter (D,G) **9**

## HORS D'OEUVRES

Escargots Au Gratin . . . . . **11**  
roasted garlic butter, parsley pistou, toast (D,G)

Bacon Wrapped Dates . . . . . **10**  
danish blue cheese, almonds (D,N)

Warm Marinated Mediterranean Olives . . . . . **10**  
lemon, herbs de provence, toasted pine nuts

Smoked Salmon Rillettes . . . . . **11**  
capers, radishes, cornichons, everything spice, toasted pumpernickel (D,G)

## APPETIZERS

Onion Soup Gratinée (D,G) . . . . . **11**

Parsnip & Apple Bisque . . . . . **9**  
compressed apples, pumpernickel crumbs, chili oil (D,G)

Pan Fried Calamari . . . . . **16**  
hot cherry peppers, lemon olive oil, garlic (S)

Mushroom Ravioli . . . . . **15**  
tasso ham, shiitake mushrooms, scallions, parmesan cream (D,G)

Oysters on the Half Shell\* . . . . . **18**  
fresh lemon, mignonette, cocktail sauce (S)

Caesar Salad . . . . . **13**  
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

Brie & Pear Salad . . . . . **14**  
baby arugula, grapes, pickled shallot, spiced walnuts, maple dijon vinaigrette (D,N)

Roasted Beet Salad . . . . . **14**  
shaved fennel, dill, pistachios, orange supremes, burrata, aged balsamic (D,N)

### Add Protein to Any Salad

Chicken 7 | Salmon 10 | Shrimp 12 | Tofu 6

## LES ENTREES

Dayboat Sea Scallop . . . . . **30**  
shrimp sausage, english peas, roasted breakfast radish, pickled onion, vadowan emulsion (D,S)

Louie Wedge Salad . . . . . **24**  
crispy rock shrimp, cherry tomato, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing (D,S)

French Dip . . . . . **21**  
gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)

Eggplant Milanese . . . . . **23**  
wild mushroom & tomato chasseur sauce, petite arugula & baby bell pepper salad (G)

Pork Belly Croque Monsieur . . . . . **18**  
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)

Seared French Dorade . . . . . **29**  
roasted sunchokes, petite onion confit, baby spinach, smoked tomato broth

Louie Burger\* . . . . . **19**  
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)

Pan Roasted Salmon . . . . . **29**  
warm gribiche potatoes & asparagus salad, chive vinaigrette (D)

## FRITES

Center Cut 14 oz New York Strip\* . . . . . **46**  
red wine shallot butter (D)

Roasted Half Chicken . . . . . **29**  
charred pearl onions, rosemary pan jus (D)

Broiled Lobster . . . . . **MP**  
crab imperial, grilled lemon (D,S)

Prince Edward Island Mussels . . . . . **22**  
white wine, garlic, fine herbs (D,S)

10oz Rack of Lamb\* . . . . . **42**  
asparagus, mint harissa (D)

Roasted Half Duck . . . . . **40**  
butternut squash puree, sauce l'orange (D)

## SIDES

Truffle Pommes Frites, spicy mayo (D) . . . . . **8**

Mushroom Fricassee (D) . . . . . **11**

Warm Gribiche Potato Salad (D) . . . . . **9**

Roasted Asparagus, lemon olive oil . . . . . **11**

Creamed Spinach, herbed breadcrumbs (D,G) . . . . . **10**

## DESSERTS

Profiterole . . . . . **10**  
vanilla ice cream, chocolate sauce, strawberries (D,G)

Chocolate Hazelnut Tart . . . . . **10**  
coffee ganache, hazelnut, brown butter (D,G,N)

Vanilla Bean Crème Brûlée, espresso shortbread (D,G) **10**

Selection of Gelato (D) or Sorbet . . . . . **9**