

# Louie Louie

## DINNER

### RAW BAR

**Half Dozen Oysters on the Half Shell\***  
*black pepper champagne mignonette, cocktail sauce (s) 23*

**House Cured Salmon**  
*capers, red onion, crumbled hard boiled egg (d) 20*

**Chilled Colossal Shrimp**  
*louie dressing, cocktail sauce, lemon (s) 24*

**Tuna Tartare**  
*brioche melba, chili oil, sauce ravigote (d,g) 22*

### SHARE PLATES

**Artisan Cheese Plate**  
*selection of three cheeses and accompaniments (d,g,n) 22*

**House-made Brioche Bread**  
*everything spice, sesame seeds, seasonal butters (d,g) 12*

**Fromage Blanc**  
*house made pickles, olive tapenade, grilled sourdough (d,g) 19*

**Marinated Olives**  
*spiced nuts (n) 11*

### APPETIZERS

Onion Soup Gratinée (d,g) . . . . .	16
Soup Du Jour . . . . .	15
Bacon Wrapped Dates . . . . .	14
danish blue cheese, almonds (d,g,n)	
Steak Tartare* . . . . .	22
flat iron, parsley, quail egg yolk, toasted baguette (g)	
Burrata . . . . .	18
black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)	
Spanish Octopus . . . . .	20
confit potato, black garlic aioli, citrus	

### SALAD

Pear & Endive Salad . . . . .	18
blue cheese, honey mustard dressing, spiced walnuts (d,n)	
Little Gem Wedge . . . . .	16
little gem lettuces, tahini ranch, sesame, aleppo (d)	
Caesar Salad . . . . .	15
romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)	
Lyonnaise Salad . . . . .	16
frisée, radicchio, confit fingerling potato, bacon lardons, poached egg, butter croutons, sherry vinaigrette (d,g)	

#### • ADD PROTEIN TO ANY SALAD •

Chicken 10 | Salmon 14 | Shrimp 13 | Tofu 6

### ENTREES

Beef Cannelloni . . . . .	30
braised beef cheek, ricotta, natural beef jus (d,g)	
Verlasso Salmon* . . . . .	34
vichysoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)	
Parisienne Gnocchi . . . . .	15/26
braised chicory, butternut squash, taleggio cheese, brown butter, saba (d,g)	
Roasted Half Chicken . . . . .	33
seasonal mushrooms, fines herbs sauce, peas (d)	
Seared Branzino . . . . .	47
shrimp, mussels, fingerling potato, cherry tomato, saffron tomato broth (d,s)	
Alaskan Halibut . . . . .	46
fingerling potatoes, leeks, caviar, beurre blanc (d,g,s)	
Seafood Louie Salad . . . . .	35
lump crab, shrimp, avocado, oven dried tomatoes, iceberg, (d,s)	
Tuna Niçoise Salad . . . . .	34
seared tuna, haricots verts, egg, potatoes, avocado, roasted tomatoes, dijon dressing	
Ribeye Frites* . . . . .	59
red wine shallot butter, truffle pommes frites (d)	

Mushroom Risotto . . . . .	26
arborio rice, wild mushrooms, king oyster mushrooms, parmesan (d)	
8 oz Burger* . . . . .	25
cooper sharp american, dijonaise, b & b pickles, lettuce, tomato, brioche, truffle pommes frites (d,g)	
Louie Vegan Burger . . . . .	27
impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)	
Moules Frites . . . . .	25
prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,s)	
Beef Bourguignon . . . . .	47
red wine braised beef short rib, potato puree, carrot, pearl onion (d)	

### SIDES

Roasted Mushrooms	truffle butter, fine herbs (d) . . .	12
Charred Broccolini	toasted garlic, chili flakes . . .	13
Asparagus	lemon vinaigrette, salt . . . . .	12
Truffle Pommes Frites	spicy aioli (d) . . . . .	11
Crispy Fingerlings	. . . . .	12
Macaroni Au Gratin	creste de gallo, smoked gouda, toasted breadcrumbs (d,g) . . . . .	14

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
 20% Gratuity added to parties of 5 or more | A 3% credit card surcharge is applied to all checks, unless using debit cards or cash

1.22.26