

# 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**  
vichyssoise, 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, dijonnaise, 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