

# LOUIE

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DINNER

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

## RAW BAR

### Half Dozen Oysters on the Half Shell\*

black pepper champagne mignonette,  
cocktail sauce (s) **23**

### Half Dozen Littleneck Clams on the Half Shell\*

black pepper champagne mignonette,  
cocktail sauce (s) **14**

### Chilled Colossal Shrimp

louie dressing, cocktail sauce, lemon (s) **24**

### Louie Plateau\*

raw oysters, clams, shrimp remoulade, colossal shrimp,  
poached lobster, cocktail sauce (s) **MP**

## SHARE PLATES

### Artisan Cheese Plate

selection of three cheeses and accompaniments (d,g,n) **19**

### House-made Brioche Bread

everything spice, oven roasted tomatoes,  
salted truffle honey butter (d,g) **10**

### Smoked Salmon Rillettes\*

capers, radish, cornichons, everything spice,  
toasted pumpernickel (d,g) **18**

### Chicken Liver Mousse

raspberry marmalade, spiced hazelnuts, shallot,  
pickle, grilled country bread (d,g,n) **15**

## APPETIZERS

Onion Soup Gratinée (d,g) . . . . . **15**

Soup Du Jour . . . . . **12**

"Coquilles St Jacques" . . . . . **22**

bay scallops, spinach, parmesan-brandy cream, garlic breadcrumbs,  
grilled country bread (d,g,s)

Bacon Wrapped Dates . . . . . **13**

danish blue cheese, almonds (d,g,n)

Wagyu Beef Carpaccio\* . . . . . **22**

truffle aioli, horseradish, egg yolk, grana padano, petite arugula (d)

Bacon & Eggs . . . . . **12**

deviled eggs, pancetta marmalade, black pepper, sage, chive (d)

## ENTREES

Tuna Niçoise . . . . . **29**

seared tuna, haricots verts, egg, potatoes, dijon dressing

Parisienne Gnocchi . . . . . **17/26**

tomato oil, cream, parmesan, basil (d,g)

Alaskan Halibut . . . . . **42**

gigante beans, spinach, vinegar peppers, blistered tomato (d)

Verlasso Salmon\* . . . . . **33**

parsnip puree, roasted parsnips, walnut pesto (d,n)

Seared Duck Breast . . . . . **42**

orzo, leek, pistachio pesto, sun-dried tomatoes,  
spiced pistachio crumble (d,g,n)

Half Roasted Chicken . . . . . **30**

haricots verts, fingerling potatoes, natural jus, gremolata (d)

Rosette . . . . . **19/38**

short rib & ricotta, carrot puree, soubise, toasted breadcrumbs (d,g)

Wild Mushroom Agnolotti . . . . . **18/27**

beech & shiitake mushrooms, crisp kale, goats cheese (d,g)

Braised Beef Short Ribs . . . . . **40**

soft polenta, heirloom carrots, pearl onions, crisp shallots (d)

Dry Aged Burger\* . . . . . **25**

cooper sharp american, dijonnaise, b&b pickles, brioche,  
truffle pommes frites (d,g)

Louie Vegan Burger . . . . . **25**

impossible double patty, vegan cheddar, lettuce, pickles, smoked onion  
marmalade, spicy aioli, sweet potato bun, pommes frites (g)

## SALAD

Pear & Blue Cheese Salad . . . . . **15**

arugula, pears, point Reyes blue cheese, walnuts,  
champagne vinaigrette (d,n)

Frisée Salad . . . . . **16**

whipped goats cheese, cara cara oranges, calabrian chili vinaigrette,  
spiced hazelnuts (d,n)

Caesar Salad . . . . . **14**

romaine hearts, shaved parmesan, tomato bruschetta,  
sourdough croutons, lemon-anchovy dressing (d,g)

Louie Wedge Salad . . . . . **15**

baby iceberg, cherry tomato, pickled tinkerbell peppers,  
bacon, louie dressing

Crab Louie . . . . . **28**

jumbo lump, avocado, oven dried tomatoes, iceberg (s)

• ADD PROTEIN TO ANY SALAD •

Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**

## FRITES

Classic Steak . . . . . **35**

8oz flat iron, shallot butter, truffle pommes frites (d,g)

Moules . . . . . **25**

prince edward island mussels, white wine, shallots, garlic,  
butter, truffle pommes frites (d,g,s)

New York Strip\* . . . . . **56**

14 oz. center cut black angus strip, shallot butter,  
truffle pommes frites (d,g)

Baked Stuffed Lobster (Limited Availability) . . . . . **MP**

1 1/2 pound maine lobster, crab, peppers & onions, ritz crackers,  
butter, truffle pommes frites (d,g,s)

## SIDES

Mushroom Fricassee truffle butter, fine herbs (d) . . . **10**

Charred Broccolini toasted garlic . . . . . **10**

Asparagus preserved lemon vinaigrette, salt . . . . . **10**

Truffle Parmesan Pommes Frites spicy aioli (d,g) . . **10**

Crispy Fingerlings . . . . . **10**

\* 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 processing fee is applied to all checks, unless using debit cards or cash