

LOUIE LOUIE

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**

Alaskan King Crab Legs

remoulade, cocktail sauce, and fresh lemon (s) **34**

Chilled Colossal Shrimp

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

Jumbo Lump Crab Cocktail

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

SHARE PLATES

Artisan Cheese Plate

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

House-made Brioche Bread

everything spice, sesame seeds,
seasonal assortment of butters (d,g) **12**

Smoked Salmon Rillettes*

toasted baguette, salmon roe (d,g) **18**

Torchon of Foie Gras

port & fig compote, rosemary, brioche (d,g) **21**

APPETIZERS

Onion Soup Gratinée (d,g)	15
Soup Du Jour	13
Seared Scallops	18/36
<i>brown butter & cauliflower puree, capers, parsley (d,g,s)</i>	
Bacon Wrapped Dates	13
<i>danish blue cheese, almonds (d,n)</i>	
Beef Carpaccio*	22
<i>red wine shallot jam, whipped bone marrow</i>	
Bacon & Eggs	12
<i>deviled eggs, pancetta marmalade, black pepper, sage, chive (d)</i>	
Macaroni Au Gratin	14
<i>creste di gallo, smoked gouda, toasted breadcrumbs (d,g)</i>	
Mushroom Tart	19
<i>truffled mushroom duxelle, comte mousse, fines, herbs (d,g)</i>	

SALAD

Pear & Endive Salad	18
<i>blue cheese, honey mustard dressing, spiced walnuts (d,n)</i>	
Baby Kale Salad	16
<i>apples, winter squash, pumpkin seed brittle, apple cider vinaigrette</i>	
Caesar Salad	14
<i>romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)</i>	
Arugula & Carrot Salad	15
<i>arugula, shredded carrots, fresh and crispy chickpeas, honey vinaigrette</i>	
Crab Louie	28
<i>jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)</i>	
Tuna Niçoise	29
<i>seared tuna, haricots verts, egg, potatoes, avocado, oven roasted tomatoes, dijon dressing</i>	

• **ADD PROTEIN TO ANY SALAD** •

Chicken 9 | Salmon 13 | Shrimp 12 | Tofu 6

ENTREES

Cassoulet	35	Mushroom Risotto	22
<i>duck leg confit, duck sausage, bacon, white bean (d,g)</i>		<i>arborio rice, chanterelle mushrooms, king oyster mushrooms, parmesan (d)</i>	
Verlasso Salmon*	33	Lamb Tagine	40
<i>vichyssoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)</i>		<i>braised lamb shank, rose harissa, apricot, olive, couscous (g)</i>	
Clam Spaghetti	15/29	Dry Aged Burger*	25
<i>spaghetti, littleneck clams, butter, white wine, gremolata (d,g,s)</i>		<i>cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato, brioche, truffled pommes frites (d,g)</i>	
Half Roasted Chicken	32	Louie Vegan Burger	25
<i>bacon lardons, mushrooms, burgundy jus (d)</i>		<i>impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)</i>	
Trout Meunière	36		
<i>brown butter, lemon, roast potatoes, haricots verts (d)</i>			

FRICTES

Ribeye*	58
<i>red wine shallot butter, truffle pommes frites (d)</i>	
Beef Short Rib	45
<i>red wine jus, truffle pommes frites (d)</i>	
Moules	25
<i>prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,s)</i>	

SIDES

Mushroom Fricassee <i>truffle butter, fine herbs (d)</i>	10
Charred Broccolini <i>toasted garlic, chili flakes</i>	10
Asparagus <i>preserved lemon vinaigrette, salt</i>	10
Truffle Parmesan Pommes Frites <i>spicy aioli (d)</i>	10
Crispy Fingerlings	10
Cauliflower (d)	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 surcharge is applied to all checks, unless using debit cards or cash