



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 Clams on the Half Shell*

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

Chilled Colossal Shrimp

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

Louie Plateau*

raw oysters, clams, smoked salmon rillettes, jumbo 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**

Marinated Feta & Olives

grapes, herbs de provence, saba (d) **11**

Blistered Shishito

vadouvan yogurt, crispy shallots(d,g) **11**

Bacon Wrapped Dates

danish blue cheese, almonds (d,g,n) **13**

APPETIZERS

Onion Soup Gratinée (d,g) **14**

Soup du Jour **13**

"Coquilles St Jacques". **22**

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

Chicken Liver Mousse **15**

peanuts, pickled grapes, tahini, grilled country bread (d,g,n)

Steak Tartare* **20**

sirloin, capers, sweet pickled shallots, tarragon emulsion (d,g)

Smoked Salmon Rillettes **18**

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

SALAD

Brie & Pear Salad **14**

baby arugula, smoked craisins, pickled shallot, pecan,
maple dijon vinaigrette (d,n)

Beets & Burrata **15**

pickled mustard seed, dill, petite arugula, beet agrodolce,
pumpernickel crunch (d,g)

Caesar Salad **14**

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

Louie Wedge Salad. **14**

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

ENTREES

French Dorade **34**

roasted broccolini, hazelnut, yellow tomato romesco (n)

Steak Frites* **56**

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

Pan Seared Halibut **40**

oyster & fingerling potato stew (d,g,s)

Duck Leg Confit **36**

duck sausage, smoky beluga lentils, a l'orange gastrique (d)

Jail Island Salmon. **30**

sunchokes and potato lyonnaise, caviar beurre blanc (d)

Half Roasted Chicken **30**

sweet potato puree, bourbon chicken jus, fennel persillade (d)

Short Rib "Bourguignon" **37**

baby carrots, turnips, cremini mushrooms, celery root puree,
bacon gremolata (d,g)

Stuffed Lobster Frites (limited availability). **MP**

crab imperial, grilled lemon, drawn butter (d,g,s)

Eggplant Paillard **24**

olive peperonata, petite frisée salad, olive oil (g)

Louie Burger* **24**

double patty, cooper sharp american, garlic aioli, b&b pickles,
butter brioche bun, truffle pommes frites (d,g)

PASTA

Ravioli **18/27**

savory pumpkin, sage & brown butter cacio e pepe (d,g)

Truffle Risotto **17/28**

wild mushroom, english peas, goat cheese, white truffle butter (d)

Squid Ink Cavatelli **19/28**

calamari and fennel sausage bolognese, grana padano,
garlic breadcrumbs (d,g)

Pappardelle **18/27**

house cured pork belly, rapini, aglio olio, toasted
breadcrumbs (d,g)

Parisienne Gnocchi **22/31**

shrimp, marinated tomato, asparagus, caramelized fennel,
shrimp bisque (d,g,s)

SIDES

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

Brussels Sprouts bacon lardons, maple **10**

Roasted Broccolini yellow tomato romesco (n) **10**

Sunchokes & Potato Lyonnaise **10**

Asparagus lemon olive oil, sea salt **10**

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