

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* **27**
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 2.6.26