

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, dijonaise, 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