

# 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

poached pear chutney, ver jus gastrique, brioche (d,g) **21**

## APPETIZERS

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

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

Seared Scallops . . . . . **18/36**  
brown butter & cauliflower puree, capers, parsley (d,g,s)

Bacon Wrapped Dates . . . . . **13**  
danish blue cheese, almonds (d,g,n)

Beef Carpaccio\* . . . . . **22**  
red wine shallot jam, whipped bone marrow (d)

Bacon & Eggs . . . . . **12**  
deviled eggs, pancetta marmalade, black pepper, sage, chive (d)

Macaroni Au Gratin . . . . . **14**  
cavatappi, smoked gouda, toasted breadcrumbs (d,g)

## ENTREES

Fluke . . . . . **35**  
smoked paprika, haricot verts, mustard hollandaise (d)

Verlasso Salmon\* . . . . . **33**  
vichyssoise, basil oil, artichokes hearts, charred leeks,  
Meyer lemon curd (d)

Short Rib Stroganoff . . . . . **15/29**  
pappardelle, horseradish, mushroom (d,g)

Half Roasted Chicken . . . . . **32**  
bacon lardons, mushrooms, burgundy jus (d)

Parisienne Dumplings . . . . . **17/26**  
pate a choux dumplings, morel mushrooms, asparagus,  
spring onion pistou (d,g)

Ricotta Ravioli . . . . . **37**  
maine lobster, english peas, vermouth cream (d,g,s)

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

Caesar Salad . . . . . **14**  
romaine hearts, shaved parmesan, 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 crab, avocado, oven dried tomatoes, iceberg (s)

Tuna Niçoise . . . . . **29**  
seared tuna, haricots verts, egg, potatoes, dijon dressing

• ADD PROTEIN TO ANY SALAD •

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

## FRITES

Ribeye\* . . . . . **56**  
12oz ribeye, shallot butter, truffle pommes frites (d,g)

Moules . . . . . **25**  
prince edward island mussels, white wine, shallots, garlic,  
butter, truffle pommes frites (d,g,s)

Short Rib . . . . . **40**  
braised beef short rib, gravy, truffle pommes frites (d,g)

## 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