

# LOUIE LOUIE

DINNER

## RAW BAR

### Half Dozen Oysters on the Half Shell\*

black pepper champagne mignonette,  
cocktail sauce (s) 23

### Salmon Rillettes

smoked salmon, poached salmon, caper salsa,  
multigrain toast (d,g) 19

### 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 butter (d,g) 12

### Fromage Blanc

house made pickled vegetables, olive tapenade,  
grilled sourdough (d,g) 19

### Marinated Olives

spiced nuts (n) 15

## APPETIZERS

Onion Soup Gratinée (d,g) . . . . .	16
Soup Du Jour . . . . .	15
Bacon Wrapped Dates . . . . .	14
<i>danish blue cheese, almonds (d,g,n)</i>	
Steak Tartare* . . . . .	22
<i>flat iron, parsley, quail egg yolk, toasted baguette (g)</i>	
Burrata . . . . .	18
<i>black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)</i>	
Spanish Octopus . . . . .	21
<i>confit potato, black garlic aioli, citrus</i>	

## SALAD

Pear & Endive Salad . . . . .	18
<i>blue cheese, honey mustard dressing, spiced walnuts (d,n)</i>	
Little Gem Wedge . . . . .	16
<i>little gem lettuces, tahini ranch, sesame, aleppo (d)</i>	
Caesar Salad . . . . .	15
<i>romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)</i>	
Lyonnais Salad . . . . .	18
<i>frisée, radicchio, confit fingerling potato, bacon lardons, poached egg, butter croutons, sherry vinaigrette (d,g)</i>	

### • ADD PROTEIN TO ANY SALAD •

Chicken 10 | Salmon 14 | Shrimp 13 | Tofu 6

## ENTREES

Beef Cannelloni . . . . .	32	Mushroom Risotto . . . . .	26
<i>braised beef short rib, ricotta, oven roasted tomatoes, fine herbs, natural beef jus (d,g)</i>		<i>arborio rice, wild mushrooms, king oyster mushrooms, parmesan (d)</i>	
Verlasso Salmon* . . . . .	34	8 oz Burger* . . . . .	27
<i>vichyssoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)</i>		<i>cooper sharp american, dijonnaise, b &amp; b pickles, lettuce, tomato, brioche, truffle pommes frites (d,g)</i>	
Braised Lamb Cavatelli . . . . .	18/33	Louie Vegan Burger . . . . .	27
<i>slow cooked lamb, cavatelli pasta, fava beans, herb bread crumb (d,g)</i>		<i>impossible double patty, vegan cheddar, lettuce, pickles, onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)</i>	
Roasted Half Chicken . . . . .	33	Moules Frites . . . . .	25
<i>seasonal mushrooms, chicken veloute, peas (d)</i>		<i>prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,g,s)</i>	
Seared Branzino . . . . .	47	Beef Bourguignon . . . . .	47
<i>shrimp, mussels, fingerling potatoes, cherry tomatoes, saffron tomato broth (d,s)</i>		<i>red wine braised beef short rib, potato puree, carrot, pearl onion (d)</i>	
Alaskan Halibut . . . . .	46		
<i>fingerling potatoes, leeks, caviar, beurre blanc (d,s)</i>			
Seafood Louie Salad . . . . .	35		
<i>lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (s)</i>			
Tuna Niçoise Salad . . . . .	34		
<i>seared tuna, haricots verts, egg, potatoes, avocado, roasted tomatoes, dijon dressing</i>			
Ribeye Frites* . . . . .	59		
<i>red wine shallot butter, truffle pommes frites (d,g)</i>			

## SIDES

Roasted Mushrooms butter, fine herbs (d) . . . . .	12
Broccolini toasted garlic, chili flakes . . . . .	14
Asparagus lemon vinaigrette, salt . . . . .	12
Truffle Pommes Frites parmesan, spicy aioli (d) . . . . .	11
Fingerling Potatoes . . . . .	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