

LOUIE LOUIE

DINNER

Share Plates

House-made Brioche Bread 12
everything spice, sesame seed, seasonal butter (d,g)

Artisan Cheese Plate 22
selection of three cheeses and accompaniments (d,g,n)

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

Marinated Olives 15
spiced nuts (n)

Appetizers

Onion Soup Gratinée (d,g) 16

Soup Du Jour 15

Tuna Tartare 22
brioche melba, chili oil, sauce ravigote (d,g)

Bacon Wrapped Dates 14
danish blue cheese, almonds (d,g,n)

Steak Tartare* 22
flat iron, quail egg yolk, toasted baguette (g)

Chilled Colossal Shrimp 24
louie dressing, cocktail sauce, lemon (s)

Half Dozen Oysters* 23

on the half shell,
black pepper champagne mignonette,
cocktail sauce (s)

Burrata 18
black mission figs, trevisano,
red watercress, herb-almond pistou,
saba (d,g,n)

Spanish Octopus 21
confit potatoes, black garlic aioli, citrus

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

Salads

Pear & Endive Salad 18
blue cheese, honey mustard dressing, walnuts (d,n)

Little Gem Wedge 16
little gem lettuce, tahini ranch, sesame, aleppo (d)

Caesar Salad 15
romaine, shaved parmesan,
sourdough croutons, lemon-anchovy dressing (d,g)

Lyonnaise Salad 18
frisée, radicchio, confit fingerling potatoes,
bacon lardons, egg, butter croutons,
sherry vinaigrette (d,g)

Add Protein
Chicken 10 | Salmon 13 | Shrimp 13 | Tofu 6

Entrees

Cannelloni 32
short rib, ricotta, oven roasted tomatoes, natural beef jus (d,g)

Verlasso Salmon* 34
vichyssoise, basil oil, artichokes, charred leeks, meyer lemon curd (d)

Cavatelli 18/33
braised lamb, fava beans, herb bread crumbs (d,g)

Roasted Half Chicken 33
seasonal mushrooms, chicken velouté, peas (d)

Seared Branzino 47
shrimp, mussels, fingerling potatoes, cherry tomatoes,
saffron tomato broth (d,s)

Alaskan Halibut 46
fingerling potatoes, leeks, caviar, beurre blanc (d,s)

Seafood Louie Salad 35
lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (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,g)

Mushroom Risotto 26
wild mushrooms, king oyster mushrooms, parmesan (d)

8 oz Burger* 27
cooper sharp, dijonnaise, b & b pickles, lettuce, tomato, 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
white wine, shallots, garlic, butter, truffle pommes frites (d,g,s)

Beef Bourguignon 47
short rib, potato puree, carrot, pearl onion (d)

Sides

Roasted Mushrooms 12
butter, fine herbs (d)

Broccolini 14
toasted garlic, chili flakes

Asparagus 12
lemon vinaigrette, salt

Truffle Pommes Frites 11
parmesan, spicy aioli (d)

Fingerling Potatoes 12
butter, fine herbs (d)

Macaroni Au Gratin 14
creste de gallo, smoked gouda, toasted breadcrumbs (d,g)

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