

LOUIE LOUIE

DINNER

FROMAGE

• CHEESE PLATE •

brillat-savarin, petit basque, stilton, sottocenere, humboldt fog, testun al barolo, delice de jura

CHOICE OF 3 | 18

CHOICE OF 5 | 25

HORS D'OEUVRES

Chicken Liver Mousse 9
port onion marmalade, toast

Bacon Wrapped Dates 7
blue cheese dressing, almonds

Deviled Eggs 6

Tomato & Pepper Bruschetta 6

FRUITS DE MER

served with cocktail sauce, louie sauce and mignonette

East Coast Oysters 3 ea

West Coast Oysters 4 ea

Jumbo Shrimp Cocktail . . . 3.5 ea

Crab Cocktail19

LE GRAND PLATEAU

3 East Coast Oysters,
3 West Coast Oysters,
4 Jumbo Shrimp,
Crab Louie, Tuna Tartare,
Smoked Salmon

MP

APPETIZERS

Escargots 14
wild mushrooms, pancetta, hazelnuts, garlic-red wine sauce

Goat Cheese Arancini 12
shaved manchego, almonds, romesco sauce

Oyster Rockefeller 16
creamed spinach, pernod, bacon crumble

Yellowfin Tuna Tartare 17
chopped yellowfin tuna, capers, dijon vinaigrette, grilled sourdough

Lamb Meatballs 14
creamy polenta, tomato ragout, parmesan, castelvetro olives

Burrata 15
wild mushrooms, oven roasted tomatoes, balsamic red wine vinaigrette, croutons

Mussels 16
white wine, tomato, garlic, fine herbs

PLAT DU JOUR

MONDAY

SHRIMP & POLENTA 29
jumbo pacific shrimp

TUESDAY

RABBIT PAPPARDELLE 28
braised rabbit ragout

WEDNESDAY

SKATE EN PAPILOTE 29
red clam chowder

THURSDAY

CASSOULET 32
duck confit, garlic sausage

FRIDAY

BOUILLABAISSE 32
provençal seafood stew

SATURDAY

COTE DE BOEUF MP
bone-in rib eye for two

SUNDAY

BOLOGNESE 26
veal and pork ragout

SOUP & SALAD

Onion Soup Gratinee 11

Lobster Bisque 12

Soup Du Jour9

Watercress Cobb Salad 14
bacon, crumbled egg, croutons, tomato, fingerling potatoes, blue cheese vinaigrette

Baby Romaine 12
garlic croutons, shaved parmesan traditional caesar dressing

Roasted Baby Beet Salad 14
crispy goat cheese, marcona almonds, red onion, orange vinaigrette

Winter Salad 13
mixed greens, apples, candied pecans, blue cheese, cherry-port wine vinaigrette

Tuna Nicoise Salad 17
albacore tuna salad, hard-boiled egg, haricots verts, fingerling potatoes, red pepper and nicoise olives

LES ENTREES

Braised Short Rib 33
celery root puree, brussels sprouts, red wine sauce

Hudson Valley Duck Breast 32
butternut squash puree, caramelized cipollini onions, port wine sauce

Linguini Carbonara 24
garlic pork lardons, peas, egg yolk, grana padano

Pappardelle Pasta 26
shrimp ragout, pancetta, roasted tomato, zucchini

French Dip 22
demi baguette, gruyere, black truffle mayo, shallot broth, truffle pomme frites

Trout Amandine 28
haricots verts, roasted tomato, balsamic brown butter

Scottish Salmon 29
green lentils, sautéed spinach, mustard beurre blanc

Pan Roasted Chicken Breast 27
garlic pomme puree, peas and carrots, tarragon chicken jus

Braised Pork 28
wild mushroom risotto, pork jus

Lasagna Rolls 24
spinach, mushrooms, ricotta, roasted red pepper sauce

Butternut Squash Ravioli 24
roasted butternut squash, sage brown butter

Vegetable Curry 22
cauliflower, sweet potato, chick peas, baby carrots, cipollini onion, dukkah

Dayboat Scallops 32
seared pork belly, parsnip puree, hazelnut brown butter, pickled onion

Louie Burger 19
smoked bacon, louie sauce, cooper sharp cheese, brioche roll, truffle pomme frites

STEAK FRITES

truffle pommes frites, red wine demi

8oz Classic Frites 29

10oz New York Strip 39

8oz Filet Mignon 47

SIDES

Truffle Pommes Frites Potato Gratin 9

with Aioli 8 Cream Spinach 9

Mushroom Ragout 9 Green Salad 8

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | 20% Gratuity Added to Parties of 5 or More