

LOUIE LOUIE

LUNCH

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 3ea

West Coast Oysters 4ea

Jumbo Shrimp Cocktail. . . 3.5ea

Crab Cocktail. 19

LE GRAND PLATEAU

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

MP

SOUP & SALAD

Onion Soup Gratinee 11

Soup Du Jour 9

Lobster Bisque 12

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

Add Protein to Any Salad

Chicken 7 | Salmon 12 | Shrimp 11

APPETIZERS

Oyster Rockefeller. 16
creamed spinach, pernod, bacon crumble

Goat Cheese Arancini 12
shaved manchego, almonds, romesco sauce

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

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

Burrata 15
wild mushrooms, oven roasted tomatoes balsamic red wine

PLAT DU JOUR

DAILY ENTREE ADDITION

Cup of Soup Du Jour

MP

LES ENTREES

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

Spinach Quiche 14
roasted tomato, guyere, butter crust, mixed greens

Three Egg Omelette 14
wild mushrooms, gruyere, fine herbs, truffle pomme frites

Chicken Paillard Salad 19
ancient grains, winter vegetables, honey-roasted garlic vinaigrette

Vegetable Curry 19
cauliflower, sweet potato, chick peas, baby carrots, cippolini onions, dukkah

Butternut Squash Ravioli. 22
roasted butternut squash, sage brown butter

Smoked Salmon Sandwich 16
Egg Salad, Baby Arugula, Sliced Red onion, Toasted Sourdough

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

Blackened Salmon BLT 18
applewood smoked bacon, lemon rosemary aioli, grilled sourdough, truffle pomme frites

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

Croque Madame 15
grilled country ham, fried egg, mornay sauce, gruyere, sourdough, mixed greens

Grilled Chicken Sandwich 14
heirloom tomato, mozzarella, pesto, arugula, mixed greens

Linguini Carbonara 20
garlic pork lardons, peas, egg yolk, grana padano

SIDES

Truffle Pomme Frites 8

Mushroom Ragout 9

Green Salad 7

Creamed Spinach 9

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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