

# LOUIE LOUIE

LUNCH

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SEAFOOD

## SHARED PLATES

### • CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **18**

### • CHARCUTERIE PLATE •

selection of cured meats, paté and accompaniments (D,G,N) **22**

### • HOUSE-MADE BRIOCHE BREAD •

everything spice, mushroom conserva, truffle honey butter (D,G) **9**

## HORS D'OEUVRES

Escargots Au Gratin . . . . . **11**  
roasted garlic butter, parsley pistou, toast (D,G)

Bacon Wrapped Dates . . . . . **10**  
danish blue cheese, almonds (D,N)

Warm Marinated Mediterranean Olives . . . . . **10**  
lemon, herbs de provence, toasted pine nuts

Smoked Salmon Rillettes . . . . . **11**  
capers, radishes, cornichons, everything spice, toasted pumpernickel (D,G)

## APPETIZERS

Onion Soup Gratinée (D,G) . . . . . **11**  
Parsnip & Apple Bisque . . . . . **9**  
compressed apples, pumpernickel crumbs, chili oil (D,G)  
Pan Fried Calamari . . . . . **16**  
hot cherry peppers, lemon olive oil, garlic (S)  
Mushroom Ravioli . . . . . **15**  
tasso ham, shiitake mushrooms, scallions, parmesan cream (D,G)  
Oysters on the Half Shell\* . . . . . **18**  
fresh lemon, mignonette, cocktail sauce (S)

Brie & Pear Salad . . . . . **14**  
baby arugula, grapes, pickled shallot, spiced walnuts, maple dijon vinaigrette (D,N)  
Roasted Beet Salad . . . . . **14**  
shaved fennel, dill, pistachios, orange supremes, burrata, aged balsamic (D,N)  
Caesar Salad . . . . . **13**  
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

### Add Protein to Any Salad

Chicken 7 | Salmon 10 | Shrimp 12 | Tofu 6

## LES ENTREES

Wild Mushroom Omelet . . . . . **15**  
gruyère, fine herbs, home fries (D)  
Louie Wedge Salad . . . . . **24**  
crispy shrimp, cherry tomato, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing  
French Dip . . . . . **20**  
gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)  
Eggplant Milanese . . . . . **22**  
wild mushroom & tomato chasseur sauce, petite arugula & baby bell pepper salad (G)

Pork Belly Croque Monsieur . . . . . **18**  
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)  
Smoked Turkey Panini . . . . . **17**  
avocado, tomato, basil, sharp cheddar, roasted garlic aioli house made potato chips (D,G)  
Louie Burger\* . . . . . **19**  
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)  
Pan Seared Salmon . . . . . **29**  
warm gribiche potatoes, asparagus, chive vinaigrette (D)

## FRITES

Center Cut 14 oz New York Strip\* . . . . . **46**  
red wine shallot butter (D)  
Roasted Half Chicken . . . . . **28**  
charred pearl onions, rosemary pan jus (D)

Broiled Lobster . . . . . **MP**  
crab imperial, grilled lemon (D,S)  
Prince Edward Island Mussels . . . . . **22**  
white wine, garlic, fine herbs (D,S)

## SIDES

Truffle Pommes Frites, spicy mayo (D) . . . . . **8**  
Mushroom Fricassee (D) . . . . . **11**  
Warm Gribiche Potato Salad (D) . . . . . **9**  
Roasted Asparagus, lemon olive oil . . . . . **11**  
Creamed Spinach, herbed breadcrumbs (D,G) . . . . . **10**

## DESSERTS

Profiterole . . . . . **10**  
vanilla ice cream, chocolate sauce, strawberries (D,G)  
Chocolate Hazelnut Tart . . . . . **10**  
chocolate ganache, hazelnut, brown butter (D,G,N)  
Vanilla Bean Crème Brulee, espresso shortbread (D,G) **10**  
Selection of Gelato (D) or Sorbet . . . . . **9**