

# LOUIE LOUIE

DINNER

## FROMAGE

### • CHEESE PLATE •

brillat-savarin, petit basque, stilton, sottocenere, humboldt fog, ubriacone, 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

Goat Cheese Arancini . . . . . 12

## 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 Cocktail . . . . . **.19**

## 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*

Bone Marrow . . . . . 11  
*roasted beefbone marrow, crispy pancetta, little neck clams, oregano bread crumb, grilled bread*

Bacon & Onion Tart . . . . . .9  
*applewood smoked bacon, butter braised onion, creme fraiche, frisee salad*

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

GRILLED QUAIL 32

*wild rice pilaf, cippolini onion*

### 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 Jour . . . . . .9

Watercress Cobb Salad . . . . . 14  
*bacon, hard boiled 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*

Mixed Green Salad . . . . . 13  
*mixed greens, apples, candied pecans, blue cheese, cherry-port wine vinaigrette*

### Add Protein to Any Salad

Chicken 7 | Salmon 12 | Shrimp 11

Steak 16

## LES ENTREES

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

Hudson Valley Duck Breast . . . . . 32  
*grilled radicchio, crispy duck confit, glazed spring onion, spinach soubise, duck jus*

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

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

French Dip . . . . . 22  
*roast beef, demi baguette, gruyère, truffle mayo, shallot broth, truffle pommes 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 pommes puree, peas and carrots, tarragon chicken jus*

Spring Vegetable Paella . . . . . 24  
*roasted chicken thigh, jumbo pacific shrimp, crispy saffron rice, chorizo vinaigrette*

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, chickpeas, baby carrots, cippolini 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 pommes 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 Potato Gratin 9

Frites 8 Cream Spinach 9

Mushroom Ragout 9 Green Salad 8