

LOUIE'S PRIME

STEAKHOUSE

APPETIZERS

CRABMEAT COCKTAIL 23

FRESH LEMON, COCKTAIL SAUCE

SHRIMP COCKTAIL 19

LEMON, COCKTAIL SAUCE

CLAMS CASINO 15

HERBS, BELL PEPPER, SMOKED BACON

CRAB AU GRATIN DIP 23

LUMP CRAB, ENTWINED WITH A BRANDY CREAM SAUCE AND TOPPED WITH CHEESE THEN BAKED. SERVED WITH CROSTINI

FRIED CALAMARI 15

FRIED RINGS, PEPPERDEWS, ARUGULA, TOSSED IN LEMON BASIL COMPOUND BUTTER, SERVED WITH MARINARA

CRISPY ARTICHOKE 14

LONG STEM ARTICHOKE, FRIED GOLDEN BROWN, SERVED WITH OUR VODKA SAUCE

CHEESESTEAK SLIDERS 16

SLICED RIBEYE, ONIONS, PEPPERS, GOUDA, CHEDDAR AND COOPER SHARP CHEESE BLEND, SERVED ON BRIOCHE BUNS

HONEY SRIRACHA CAULIFLOWER 14

ROASTED CAULIFLOWER TOSSED IN HONEY SRIRACHA SAUCE

ANTICUCHO PORK BELLY 18

NUESKE BACON, BRAISED IN APPLE CIDER VINEGAR, PERUVIAN STYLE MARINADE (PEPPER PASTE, RED WINE VINEGAR, GARLIC, CUMIN AND OREGANO)

BACON WRAPPED SCALLOPS 18

(2) U-10 SCALLOPS WRAPPED WITH HICKORY SMOKED BACON, PINEAPPLE SALSA

ROASTED BEEF MARROW 16

OVEN ROASTED IN MARINARA, TOPPED WITH CHIMICHURRI, CRUSTINI

SOUP

FRENCH ONION SOUP 10

LOBSTER BISQUE 20

SALADS

HOUSE SALAD HALF 7 FULL 12

CAESAR SALAD HALF 8 FULL 14

GARLIC CROUTON, PEPPADEW, GRATED PARMESAN

CYNDI'S CHOPPED SALAD HALF 8 FULL 14

CHOPPED ICEBERG AND ROMAINE WITH HEARTS OF PALM, MUSHROOMS, RED ONIONS, GREEN OLIVES, HARD BOILED EGGS, BACON & CRUMBLER BLUE CHEESE, TOSSED IN LEMON BASIL DRESSING, TOPPED WITH FRIZZLED ONIONS

WEDGE SALAD HALF 8 FULL 14

ICEBERG WEDGE, SMOKED BACON, RED ONION, TOMATO, BLEU CHEESE DRESSING

BERRY SALAD 14

STRAWBERRIES, BLUEBERRIES, RED ONION, FETA CHEESE, WALNUTS, SPINACH AND ICEBERG LETTUCE BLEND, TOPPED WITH MINT, POPPYSEED DRESSING

EGGPLANT BURRATA 14

EGGPLANT PROSCIUTTO BURRATA OVER MIXED GREENS, MANDARIN ORANGES, BALSAMIC DRIZZLE

LOUIE'S SEAFOOD SALAD 20

POACHED CALAMARI, SHRIMP, AND SCALLOPS, RED ONION, TOMATO, KALAMATA OLIVES, ACCENTED WITH FENNEL & PARSLEY, SERVED OVER ARUGULA

CHECKS MAY BE SPLIT EVENLY UP TO 4 WAYS

HAND CRAFTED ENTREES

PAN SEARED ATLANTIC SALMON 38

PAN SEARED ATLANTIC SALMON, HONEY MUSTARD DIJONAISE SAUCE, ACCOMPANIED WITH WILD RICE, SWEET PEA PUREE

STUFFED SHRIMP 50

6 CRAB STUFFED SHRIMP OVER SHRIMP RISOTTO W/BROCCOLI

SHORT RIB 40

BRAISED IN SAVORY BURGUNDY ROSEMARY BEEF BROTH, OVER PARPADELLE PASTA, SERVED WITH GREEN PEAS

PAN SEARED SCALLOPS 40

PERFECTLY SEARED, OVER ROASTED CAULIFLOWER HONEY PUREE, TRI COLOR CARROTS

SEABASS 45

8OZ CHILEAN SEABASS, PAN SEARED, ACCOMPANIED WITH APPLE FENNEL SLAW, BACON GREASE POMMES FRITES

MARYLAND CRAB CAKES 40

PAN SEARED, OVER SUCCOTASH, SERVED WITH WILD RICE, LEMON BASIL AIOLI

LOBSTER TAIL 70

TWIN 9OZ WARM WATER LOBSTER TAILS, RED SKIN MASHED POTATOES AND BROCCOLI

SURF AND TURF* 105

TWIN 9OZ WARM WATER LOBSTER TAILS, 6OZ FILET MIGNON, RED SKIN MASHED POTATOES, ASPARAGUS

THE BROADWAY* 58

GRILLED 6OZ FILET MIGNON, SCAMPI STYLE SHRIMP, RED SKIN MASHED POTATOES AND BROCCOLI

CHICKEN FRANCAISE 30

WHIPPED RED SKIN POTATOES, ASPARAGUS, LEMON BUTTER SAUCE

STEAK HOUSE BURGER 28

PINEAPPLE BACON JAM, AMERICAN CHEESE, ONION RINGS, LETTUCE, TOMATO, PICKLE, SERVED WITH FRENCH FRIES

OSSO BUCCO 42

PORK SHANK SEARED THEN BRAISED WITH ONION CELERY CARROTS IN A BEEF BROTH TILL TENDER W/RED SKIN MASHED POTATOES

Chef ~ Robert Lee
Sous ~ Daniel Ramirez & Danny Elko

A 3% CHARGE WILL BE ADDED TO ALL NON CASH PAYMENTS-ATM ON PREMISE FOR YOUR CONVENIENCE
20% GRATUITY WILL BE ADDED TO PARTIES 8 OR MORE

FROM THE GRILL

FILET MIGNON* 8OZ 60 6OZ 46

18OZ DELMONICO* 68

16OZ NEW YORK STRIP* 56

VEAL CHOP* 40

16OZ BONELESS DRY AGED RIBEYE* 68

SLOW ROASTED PRIME RIB OF BEEF* QUEEN 50 KING 60

RACK OF LAMB* 45

SERVED WITH TZATZKI SAUCE

16OZ PORK CHOP* 34

9OZ WARM WATER LOBSTER TAIL 32

CLARIFIED BUTTER

ADD TO ANY GRILL ITEM:

CHIMICHURRI \$4 CRUSTY SEASONING \$2 AU POIVRE SAUCE \$5 CALABRESE \$5
MERLOT SAUCE \$3 BERNAISE \$3 SHALLOT BUTTER \$3

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

SIDES

RED SKIN MASHED POTATOES 10

MAC AND CHEESE 14 ADD TRUFFLE OIL +3

THREE CHEESE AU GRATIN POTATOES 10

PARMESAN TRUFFLE FRIES 14

BAKED POTATO 6

LOADED W CHEDDAR AND MOZZARELLA CHEESE, BACON, CHIVES +3

WILD RICE 6

HONEY ROASTED TRI COLORED CARROTS 10

CREAMED SPINACH 10

ROASTED BRUSSELS SPROUTS W/BACON 10

STEAMED BROCCOLI 8

CARAMELIZED ONIONS 10

MIXED VEGETABLES 10

SAUTEED MUSHROOMS \$10

ASPARAGUS WITH BEARNAISE 9

ONIONS RINGS 8

DESSERTS

BLUEBERRY OR APPLE CRISP

SERVED WITH VANILLA ICE

BUTTER CAKE

WITH BOURBON BROWN SUGAR SAUCE, VANILLA ICE CREAM

CHOCOLATE TOWER

CHEESECAKE

CRÈME BRÛLÉE

PEANUT BUTTER THUNDA

CHOCOLATE LAVA

CARROT CAKE

TIRAMISU

CHOCOLATE MOUSSE

LOUIE'S AFFOGATO MARTINI

CRATER LAKE HAZLENUT ESPRESSO VODKA, CREAM DE
COCOA, AND VANILLA ICE CREAM

SORBET

MANGO, LEMON, ACAI BERRY

ICE CREAM

VANILLA, CHOCOLATE, BUTTER PECAN, SALTED CARAMEL,
CINNAMON

AFFOGATO

VANILLA ICE CREAM, TOPPED WITH ESPRESSO

DRINK FEATURES

HOLY GHOST'S SAZERAC

A TRUE CLASSIC! LOCAL DISTILLERY - HOLY GHOST ABSINTHE,
MCNAMEE'S BLACK IRISH BOURBON, SIMPLE SYRUP, LEMON TWIST GARNISH

CHERRY OLD FASHIONED

HOLY GHOST CHERRY BOURBON, MUDDLED ORANGE AND CHERRIES, BITTERS

BLUEBERRY MARGARITA

PATRON TEQUILA, BLUEBERRY PUREE, LIME JUICE, OVER ICE, LIME GARNISH

APEROL SPRITZ

APEROL, PROSECCO, SPLASH OF CLUB SODA, OVER ICE

SPICED OLD FASHIONED

OLD FORESTER BOURBON, OUR HOMEMADE SPICED SIMPLE SYRUP
AROMATIC AND ORANGE BITTERS, SERVED OVER ICE, CINNAMON STICK GARNISH

SNICKERDOODLE MARTINI

VANILLA VODKA, RUMCHATA, TOUCH OF CREAM & CINNAMON
SHAKEN AND SERVED UP WITH A CARAMEL SWIRL, CINNAMON SUGAR RIM, CINNAMON STICK GARNISH

LAVENDAR MARTINI

VODKA, LAVENDAR SYRUP, ST. GERMAINE ELDERFLOWER LIQUEUR, LEMON JUICE,
SERVED UP, LEMON GARNISH