

# 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 RINGS AND TENTACLES 15

SERVED WITH OUR MARINARA

### CRISPY ARTICHOKE 14

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

### STUFFED MUSHROOMS 16

3 LARGE MUSHROOMS STUFFED WITH CRUMBLE BLUE CHEESE GROUND BEEF MIX, TRUFFLE OIL DRIZZLE

### HONEY SRIRACHA CAULIFLOWER 14

ROASTED CAULIFLOWER TOSSED IN HONEY SRIRACHA SAUCE

### NUESKE'S BACON 18

THICK CUT BACON CANDIED WITH BLACKBERRY SYRUP, THEN BROILED WITH DRY BLUE CHEESE

### BACON WRAPPED SCALLOPS 18

2 MAPLE APPLE GLAZED U-10 SCALLOPS WRAPPED WITH HICKORY SMOKED BACON

### ROASTED BEEF MARROW 16

RED WINE DEMI AND CROSTINI

## SOUP

### SOUP JU JOUR

ASK YOUR SERVER FOR TODAYS FRESH SELECTION

### FRENCH ONION SOUP 10

### STEAK HOUSE CHILI 15

## 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

### ROASTED BEET SALAD HALF 8 FULL 14

ROASTED BEETS, WALNUTS, APPLES, FETA, OVER MIXED GREENS LIGHT BALSAMIC

### EGGPLANT BURRATA 14

EGGPLANT PROSCIUTTO BURRATA OVER MIXED GREENS, BALSAMIC DRIZZLE

### SUPER SALAD HALF 8 FULL 14

SUPER MIX OF KALE, RAINBOW BRUSSEL SPROUTS, NAPPA CABBAGE, CARROTS, GOLDEN RAISINS, CHICKPEAS W/ POPPYSEED DRESSING

## HAND CRAFTED ENTREES

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### GRILLED ATLANTIC SALMON 38

ATLANTIC SALMON IS GRILLED, DIJONAISE SAUCE, OVER SWEET PEA RISOTTO

### STUFFED SHRIMP 40

6 CRAB STUFFED SHRIMP OVER SHRIMP RISOTTO W/BROCCOLI

### SHORT RIB 38

BRAISED IN SAVORY BURGUNDY ROSEMARY BEEF BROTH W/FINGERLINGS AND HONEY GLAZED CARROTS

### PAN SEARED SCALLOPS 38

PAN SEARED OVER SWEET POTATO PUREE, AND BRUSSEL SPROUTS W BACON

### SEABASS 45

PAN SEARED SEABASS, SERVED WITH BEET PUREE AND BROCCOLI, BUERRE BLANC SAUCE

### MARYLAND CRAB CAKES 40

PAN FRIED CRAB CAKES SERVED WITH RED SKIN MASHED POTATOES AND BROCCOLI

### LOBSTER TAIL 64

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

### SURF AND TURF\* 98

TWIN 9OZ WARM WATER LOBSTER TAILS, 6OZ FILET MIGNON, YUKON WHIPPED POTATOES, ASPARAGUS

### OSSO BUCCO 42

PORK SHANK SEARED THEN BRAISED WITH ONION CELERY CARROTS IN A BEEF BROTH TILL TENDER W/ FINGERLINGS

### THE BROADWAY\* 58

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

### CHICKEN FRANCAISE 30

WHIPPED RED SKIN POTATOES, ASPARAGUS, LEMON BUTTER SAUCE

### CHICKEN CALABRESE 30

CHICKEN BREAST, TOPPED WITH A SHERRY, ONION, PEPPER AND GARLIC SAUCE, SERVED WITH RED SKIN MASHED POTATOES

### SEAFOOD BROIL 42

4OZ HADDOCK 2 SCALLOPS 2 SHRIMP BROILED IN BUTTER WHITE WINE W/ FINGERLINGS AND ASPARAGUS

### STEAK HOUSE BURGER 28

OUR OWN HOUSE MADE BURGER, TOPPED CRANBERRY BACON JAM SERVED WITH YOUR CHOICE OF FRENCH FRIES OR ONION RINGS

A 3% CHARGE WILL BE ADDED TO ALL NON CASH PAYMENTS  
ATM ON PREMISE FOR YOUR CONVENIENCE

## FROM THE GRILL

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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 45 KING 55

RACK OF LAMB\* 45

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.*

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## 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

FINGERLING POTATOES 10

HONEY ROASTED CARROTS 10

CREAMED SPINACH 10

ROASTED BRUSSELS SPROUTS W/BACON 10

ROASTED MUSHROOMS 10

STEAMED BROCCOLI 8

CARAMELIZED ONIONS 8

ASPARAGUS WITH BEARNAISE 9

SWEET POTATO PUREE 10

ONIONS RINGS 8

## DESSERTS

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APPLE STRUDEL WITH VANILLA ICE CREAM

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,

MANGO APRICOT SORBET

AFFOGATO

VANILLA ICE CREAM, TOPPED WITH ESPRESSO

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## 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

PISTACHIO CREAM MARTINI

VANILLA VODKA, PISTACHIO SYRUP, CREAM, TRIPLE SEC, SERVED UP WITH WHIPPED CREAM GARNISH.

CRANBERRY MARGARITA

PATRON TEQUILA, CRANBERRY JUICE, LIME JUICE, OVER ICE, CRANBERRY 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