

# LOUIE'S PRIME

STEAKHOUSE

## APPETIZERS

### CRABMEAT COCKTAIL 23

FRESH LEMON, COCKTAIL SAUCE

### SHRIMP COCKTAIL 19

LEMON, COCKTAIL SAUCE

### CLAMS CASINO 14

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

### CRAB CAKES 20

TWO 2OZ FRIED CRAB CAKES WITH PEPPER SAUCE

### 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

### LAMB LOLLIPOP 25

PISTACHIO DUSTED GRILLED LAMB WITH STRAWBERRY MINT SALSA

### ROASTED BEEF MARROW 16

RED WINE DEMI AND CROSTINI

## SOUP

### FRENCH ONION SOUP 10

### SOUP JU JOUR

ASK YOUR SERVER FOR TODAYS FRESH SELECTION

## SALADS

### HOUSE SALAD HALF 6 FULL 10

### CAESAR SALAD HALF 7 FULL 12

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 & CRUMBLD 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

### STRAWBERRY SPINACH SALAD HALF 8 FULL 14

FRESH STRAWBERRIES, SPINACH, ICEBERG LETTUCE, RED ONIONS, FETA CHEESE, POPPYSEED DRESSING.

### EGGPLANT PEACH CAPRESE 14

BREADED FRIED EGGPLANT, PEACHES, FRESH MOZZARELLA, OVER MIXED GREENS, BALSAMIC GLAZE

# HAND CRAFTED ENTREES

## GRILLED SCOTTISH SALMON 38

SCOTTISH SALMON IS GRILLED, TOPPED WITH HOMEMADE PEACH SALSA, SERVED WITH WHITE RICE

## RAMEN BOWL

SWEET SOY VEGETABLE BROTH, MUSHROOMS, SCALLIONS, HARD BOILED EGG, NOODLES

**ADD SHRIMP 38 ADD CHICKEN 34 ADD STEAK 45 ADD SALMON 38**

## BAKED HADDOCK 34

TOPPED WITH ITALIAN STYLE BREADCRUMBS, BAKED IN WHITE WINE, SERVED WITH BROCCOLINI

## PAN SEARED SCALLOPS 38

PAN SEARED OVER SWEET PEA RISOTTO, TOPPED WITH NUESKE BACON BITS

## SEABASS 45

PAN SEARED SEABASS, SERVED OVER CHERRY TOMATO, RED ONION, AND MIXED GREENS

TOSSSED IN EXTRA VIRGIN OLIVE OIL AND RED WINE VINEGAR

## MARYLAND CRAB CAKES 36

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

## LOBSTER TAIL 64

TWIN 6OZ COLD WATER LOBSTER TAILS, RED SKIN MASHED POTATOES AND BROCCOLINI

## SURF AND TURF\* 98

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

## SHRIMP SCAMPI 38

SHRIMP SAUTEED IN A WHITE WINE GARLIC BUTTER SAUCE WITH CHERRY TOMATOES OVER LINGUINI

## THE BROADWAY\* 58

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

## CHICKEN FRANCAISE 30

YUKON WHIPPED POTATOES, ASPARAGUS, LEMON BUTTER SAUCE

## CHICKEN CALABRESE 30

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

## STEAK BITES 50

CUBED RIBEYE STEAK, PAN SEARED TENDER, TOSSSED IN GARLIC BUTTER WITH BROCCOLI

## STEAK HOUSE BURGER 28

OUR OWN HOUSE MADE BURGER, TOPPED WITH PINEAPPLE BACON JAM, COOPER AMERICAN CHEESE, ICEBERG LETTUCE,

HEIRLOOM TOMATO, PICKLES ON A BRIOCHE BUN, SERVED WITH CAJUN FRIES

**ADD EGG \$2**

## SHORT RIB MACARONI AND CHEESE 30

BRAISED AND SHREDDED SHORT RIB, TOSSSED IN HOUSE MADE GOUDA CHEESE SAUCE OVER CAVATAPPI PASTA

## 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 45 KING 55

RACK OF LAMB\* 45

16OZ PORK CHOP\*

6OZ COLD WATER LOBSTER TAIL 32

CLARIFIED BUTTER

ADD TO ANY GRILL ITEM:

CHIMICHURRI \$4

CRUSTY SEASONING \$2

AU POIVRE SAUCE \$5

CALABRESE \$5

*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

BROCCOLINI 9

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

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

## DESSERTS

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APPLE STRUDEL WITH VANILLA ICE CREAM

PINEAPPLE UPSIDE DOWN TRES LECHES CAKE

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

WILD BERRY SORBET

GELATO

VANILLA CARAMEL SWIRL CHOCOLATE COVERED PRETZEL,  
PISTACHIO

ICE CREAM

BUTTER PECAN, CARAMEL SWIRL VANILLA, FRENCH VANILLA

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

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH, SERVED OVER ICE, ORANGE GARNISH

ITALIAN MARGARITA

PATRON TEQUILA, AMARETTO, ORANGE JUICE, SALTED RIM

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