

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 ROMESCO SAUCE

EGGPLANT BURRATA 14

CRISPY EGGPLANT, BURRATA, MANDARIN ORANGES, BLACK OLIVES, TRUFFLE HONEY

RIBEYE BRUSCHETTA 15

TOASTED CIABATTA, SHAVED RIBEYE, SMOKED GOUDA CHEESE, MARINARA

NUESKE'S BACON 18

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

DUCK PARMENTIER 20

DUCK LEGS CONFIT IS ROASTED WITH SHIITAKE MUSHROOMS, TOPPED WITH YUKON GOLD MASHED AND FRESH PARMESAN CHEESE DRESSED WITH RED WINE DEMI GLACE

ROASTED BEEF MARROW 16

RED WINE DEMI AND CROSTINI

SOUP

FRENCH ONION SOUP 10

SOUP JU JOUR

ASK YOUR SERVER FOR TODAY'S 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 & 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

HARVEST SALAD HALF 8 FULL 14

BABY KALE, DICED APPLES, DRIED CRANBERRIES, CANDIED PECANS, ROASTED BUTTERNUT SQUASH. SERVED WITH GREEN GODDESS DRESSING.

ROASTED BEET SALAD HALF 8 FULL 14

BABY KALE TOPPED WITH ROASTED RED BEETS, CHEVRE GOAT CHEESE, GOLDEN RAISIN DRESSING

CHEF MICHAEL YOUNT

HAND CRAFTED ENTREES

PISTACHIO ENCRUSTED SALMON 36

SCOTTISH SALMON IS ENCRUSTED WITH PISTACHIO AND BROILED SERVED WITH ROASTED BUTTERNUT SQUASH,
SAUTEED SPINACH AND MAPLE, DIJON SAUCE

STIR FRIED RICE

CABBAGE, CARROTS, CELERY, MUSHROOMS, FRIED EGG, AND RICE IN A GINGER AND GARLIC STIR FRY SAUCE
ADD SHRIMP 38 ADD CHICKEN 32 ADD TERIYAKI STEAK 45

BROILED HADDOCK 32

LEMON CAPER SAUCE, RICE PILAF AND SAUTEED SPINACH

PAN SEARED SCALLOPS 38

MUSHROOM RISOTTO WITH ASPARAGUS, DRESSED WITH LEMON BEURRE BLANC

BROILED SHRIMP WITH CRAB IMPERIAL 36

YUKON GOLD MASHED AND VEGETABLES, LEMON BUTTER SAUCE

BROILED SHRIMP AND SCALLOPS 38

SERVED WITH MASHED YUKON GOLD POTATOES AND VEGETABLES

MARYLAND CRAB CAKES 36

PAN FRIED CRAB CAKES SERVED WITH YUKON MASHED POTATOES AND ASPARAGUS.

LOBSTER TAIL 64

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

CHICKEN FRANCAISE 26

YUKON WHIPPED POTATOES, ASPARAGUS, LEMON BUTTER SAUCE

GRILLED PORK CHOP* 36

CAJUN SEASONED PORK CHOPS WITH BLACKBERRY PORT WINE REDUCTION, SERVED WITH DIRTY RICE

ROASTED RACK OF LAMB* 49

ACCOMPANIED WITH TZATZIKI AND ROASTED KALE COUSCOUS

DOUBLE CRUST DELMONICO* 69

SEASONED FRITTES, CHARRED GARLIC AIOLI 69

BRAISED BONELESS BEEF SHORT RIB 46

YUKON MASHED POTATOES, HONEY GLAZED CARROTS AND RED WINE DEMI

THE BROADWAY* 58

GRILLED 6OZ FILET MIGNON, GRILLED SHRIMP, YUKON GOLD WHIPPED POTATOES, ASPARAGUS

SURF AND TURF* 98

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

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.

FROM THE GRILL

FILET MIGNON* 8OZ 60 6OZ 46

18OZ DELMONICO* 68

16OZ NEW YORK STRIP* 56

VEAL CHOP* 44

CALABRESE STYLE, SWEET PEPPERS, ONIONS, GARLIC AND FRIED POTATOES IN A SHERRY DEMI GLACE

16OZ BONELESS DRY AGED RIBEYE* 68

SLOW ROASTED PRIME RIB OF BEEF* QUEEN 45 KING 55

6OZ COLD WATER LOBSTER TAIL

CLARIFIED BUTTER 32

LOUIE'S PRIME STEAKHOUSE BURGER 26

A BLEND OF GROUND CHUCK, SHORT RIB AND SIRLOIN, GRILLED TO PERFECTION, SERVE ON A HOUSE MADE BRIOCHE WITH
CAMELIZED ONION, AND BACON JAM, TOPPED WITH COOPER AMERICAN CHEESE,

SERVED WITH HOUSE MADE ROSEMARY TRUFFLE PARMESAN FRENCH FRIES AND GARLIC PICKLES

ADD: FRIED EGG - \$2.00

SIDES

YUKON WHIPPED POTATOES 10

MAC AND CHEESE 14 ADD TRUFFLE OIL +3

POTATOES AU GRATIN 10

PARMESAN TRUFFLE FRIES 14

BAKED POTATO 6

LOADED W CHEDDAR CHEESE CURDS, BACON, CHIVES +3

ASPARAGUS W/BÉARNAISE 9

HONEY ROASTED CARROTS 10

CREAMED SPINACH 10

ROASTED BRUSSELS SPROUTS W/BACON 10

ROASTED MUSHROOMS 10

STEAMED BROCCOLI 8

CAMELIZED ONIONS 8

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

DESSERTS

APPLE STRUDEL WITH VANILLA ICE CREAM

PINEAPPLE UPSIDE DOWN TRES LECHES CAKE

RED VELVET CAKE

WITH DOUBLE CHOCOLATE ICING

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

WILD BERRY SORBET

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

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