

# • Louie's Prime Steakhouse •

## SMALL PLATES

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<b>SHRIMP TACOS</b>	17
• Blackend Mexican Shrimp, Charred Corn & Blackbean Salsa, Mango Slaw	
<b>SOFT SHELL CRABS</b>	16
• Seared In Old Bay Citrus Butter, Fried Leaks	
<b>DUCK POUTINE</b>	16
• Fresh Cut Fries, Duck Confit, White Cheddar Curd, Duck Gravy, Grilled Peaches	
<b>LAMB LOLLY POPS</b>	15
• Gilled Fennel Dusted New Zealand Lamb, Mint Gastrique, Chicken Chorizo	
<b>DRY AGED STUFFED MUSHROOMS</b>	
• 30 day dry aged ground NY Strip, gorgonzola, basil, spinach, balsamic reduction, truffle oil	
<b>TUNA POKE BOWL*</b>	15
• Ahi Tuna Togarashi Spice, Coconut Sushi Rice, Cucumber, Mango, Edamame, Chili threads, Seseme Ginger Soy, Pickled Onions	
<b>STEAMED CLAMS</b>	16
• Dozen Middleneck Clams, White Wine Citrus Butter, Tomato, Crustini	
<b>COLOSSAL CRAB COCKTAIL 17</b>	<b>SHRIMP COCKTAIL 17</b>
• Cocktail Sauce and Fresh lemon	
<b>FRIED CALAMARI</b>	14
• Pepperoncini, Lemon Butter, Arugala, Black Garlic Aioli	
<b>RIBEYE BRUSCHETTA</b>	13
• Shaved ribeye, smoked gouda cheese, pepper and scallion gremolata	
<b>CLAMS CASINO</b>	12

## SOUP AND SALAD

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<b>LOBSTER BISQUE</b>	9
<b>FRENCH ONION SOUP</b>	8
<b>HOUSE SALAD</b>	7
<b>CAESAR SALAD</b>	8
<b>CYNDI'S CHOPPED SALAD</b>	12
• Blended greens, mushrooms, hearts of palm, castelveltrano olives, hardboiled eggs, blue cheese crumbles, lemon basil vinaigrette, crispy onions	
<b>TOMATO WEDGE SALAD</b>	10
• Sliced Tomatoes Ice Berg Wedge, Our Blue Cheese Dressing, Cherrywood Smoked Bacon, Shaved Red Onion	
<b>SPINACH, ARUGULA &amp; STRAWBERRY SALAD</b>	12
• Spinach and Arugula topped with toasted almonds, pink peppercorn mint goat cheese	

\*No Substitutions Please\*

## FROM THE GRILL

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FILET MIGNON 12OZ 58 8OZ 48 6OZ 34	
18OZ CERTIFIED ANGUS HAND CUT RIBEYE*	38
22OZ PRIME COWBOY*	52
PRIME RIB*	22oz King 36 16oz Queen 30
• Marinated, Slow Roasted, Au Jus, Available Fri, Sat and Sun	
14OZ NEW YORK STRIP*	40
12OZ 30 DAY DRY AGED NEW YORK STRIP* 42 12OZ 30 DAY DRY AGED RIBEYE* 48	

## ENTRÉES

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PAN SEARED SCALLOPS	32
• Seared Scallops, Wild mushroom Truffle Risotto, Blood Orange Bacon Jam, Golden Beet and Broccolini Sauté	
GRILLED CAJUN ATLANTIC SALMON	29
• Mango Salsa, Coconut Sushi Rice, Asparagus, Ponzu, Crispy Avacado	
CHILEAN SEABASS	39
• Pan Seared Chilean Seabass, Saffron Tomato Broth, Middleneck Clams, Tri Colored Potato, Arugala Fennel Salad	
CHICKEN CACCIATORE	25
• Seared Chicken Thighs, Roasted Pepper, Mushrooms, Spiced Marinara Sauce, Creamy Smoked Gouda Polenta	
GRILLED FILET MEDALLIONS & HOUSE CAPELLINI PASTA	38
• Filet Tenderloin Medallions, Oyster Mushrooms, Brussles Sprouts House Made Capellini Pasta, Red Wine Beef Reduction Sauce	
12OZ LOBSTER TAIL	42
• Warm Water Tail, Yukon Whipped Potatoes, Asparagus, Drawn Butter	
CRAB CAKES	32
• 2 Crab Cakes, Yukon Whipped Mashed, Asparagus, Key West Sauce, Lemon	
THE BROADWAY	45
• Grilled 6oz Filet Mignon, Colossal Lump Crab Cake, Yukon Whipped Potatoes, Asparagus	
16OZ GRILLED MEDITERRANEAN VEAL CHOP	42
• Grilled Artichokes, Olives, Spinach, Slow Roasted Tomatoes, Asparagus, Roasted Garlic & Shallot Veal Demi, Tri Colored Roasted Potatoes	

## SIDES

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YUKON WHIPPED POTATOES 8	ROASTED TRI COLORED POTATOES 7	
PARMESAN TRUFFLE FRIES		10
STEAKHOUSE FRIES		8
ASPARAGUS WITH HOLLANDAISE SAUCE		8
BRUSSELS SPROUTS BACON & ONIONS		8
CARAMELIZED ONIONS & MUSHROOMS		8
SAUTÉED SPINACH		8