

LOUIE'S PRIME STEAKHOUSE

APPETIZERS

CRABMEAT COCKTAIL 23

FRESH LEMON, COCKTAIL SAUCE

SHRIMP COCKTAIL 19

LEMON, COCKTAIL SAUCE

FRIED CALAMARI RINGS AND TENTACLES 15

SERVED WITH OUR MARINARA

CLAMS CASINO 14

HERBS, BELL PEPPER, SMOKED BACON

CRISPY ARTICHOKE 12

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

GRILLED 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 10

CAESAR SALAD 12

GARLIC CROUTON, PEPPADEW, GRATED PARMESAN

CYNDI'S CHOPPED SALAD 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 14

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

CITRUS ARUGULA SALAD 14

POCONO ORGANIC ARUGULA WITH CITRUS SEGMENTS,
SHAVED ASIAGO, CRANBERRIES, CANDIED PECANS,
LIGHT CITRUS VINAIGRETTE

ROASTED BEET SALAD 14

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

CHEF MICHAEL YOUNT

HAND CRAFTED ENTREES

GRILLED SCOTTISH SALMON 32

GRILLED SCOTTISH SALMON, ACCOMPANIED WITH APRICOT COUSCOUS AND SHAVED CUCUMBER AND CARROT SALAD,
DRESSED WITH CUMIN YOGURT SAUCE

BROILED HADDOCK 32

LEMON CAPER SAUCE, RICE PILAF AND SAUTEED SPINACH

PAN SEARED SCALLOPS 38

MUSHROOM RISOTTO WITH ASPARAGUS, DRESSED WITH LEMON BEURRE BLANC 38

BROILED SHRIMP WITH CRAB IMPERIAL

YUKON GOLD MASHED AND VEGETABLES, LEMON BUTTER SAUCE 32

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 64

CHICKEN FRANCAISE 26

YUKON WHIPPED POTATOES, ASPARAGUS, LEMON BUTTER SAUCE 26

GRILLED PORK CHOP* 36

SERVED OVER POTATO HASH DRESSED WITH MAPLE BACON GRAVY.

ROASTED RACK OF LAMB* 49

ACCOMPANIED WITH CREAMY RISOTTO WITH SPRING PEAS, MINT AND PEA CHUTNEY

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

28 DAY 12 OZ DRY AGED RIBEYE* 60

SLOW ROASTED PRIME RIB OF BEEF* QUEEN 45 KING 55

6OZ COLD WATER LOBSTER TAIL

CLARIFIED BUTTER 32

LOUIE'S PRIME STEAKHOUSE BURGER

A BLEND OF GROUND CHUCK, SHORT RIB AND SIRLOIN, GRILLED TO PERFECTION, SERVE ON A HOUSE MADE BRIOCHE WITH CARAMELIZED ONION AND BACON JAM, TOPPED WITH COOPER AMERICAN CHEESE, SERVED WITH HOUSE MADE ROSEMARY TRUFFLE PARMESAN FRENCH FRIES AND GARLIC PICKLES

SIDES

YUKON WHIPPED POTATOES 10

MAC AND CHEESE 14 ADD TRUFFLE OIL +3

FINGERLING POTATOES 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

CARAMELIZED ONIONS 8

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

DESSERTS

CHEESECAKE

CRÈME BRÛLÉE

PEANUT BUTTER THUNDA

CHOCOLATE LAVA

LEMON FRESH BERRIES TART

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, SALTED CARAMEL, PISTACHIO

ICE CREAM

BUTTER PEACH OR 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

PASSION FRUIT MARTINI

VANILLA VODKA, PASSION FRUIT PUREE, VANILLA SYRUP, PINEAPPLE JUICE, TOUCH OF CHAMPAGNE, SERVED UP

BERRY BLOOM COLLINS

EMPRESS GIN, CREME DE CASSIS, BLACKBERRY PUREE, FRESH LEMON, TOPPED WITH CLUB SODA, SERVED OVER ICE

BLUEBERRY MARGARITA

PATRON TEQUILA, BLUEBERRY PUREE, TRIPLE SEC, & LIME JUICE SERVED OVER ICE, 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