

# 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 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

### 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 & CRUMBLLED 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

HERB GRILLED PORK CHOP WITH BAKED APPLES AND BALSAMIC REDUCTION, SERVED WITH SUNDRIED TOMATO RISOTTO

### 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 BONE IN DRY AGED RIBEYE\* 65

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 CARAMELIZED ONION, FRIED EGG AND BACON JAM, TOPPED WITH COOPER AMERICAN CHEESE, SERVED WITH HOUSE MADE ROSEMARY TRUFFLE PARMESAN FRENCH FRIES AND GARLIC PICKLES

SALMON BURGER 22

FRESHLY GROUND SALMON IS PAN SEARED AND SERVED ON OUR BRIOCHE WITH GOCHUJANG KETCHUP AND COLESLAW SLAW. SERVED WITH OUR ROSEMARY TRUFFLE FRIES AND A PICKLE SPEAR

---

## 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

CARAMELIZED 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

RUM YUM CINNAMON ROLL

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, 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

CHERRY OLD FASHIONED

HOLY GHOST CHERRY BOURBON, MUDDLED ORANGE AND CHERRIES, BITTERS

NEGRONI

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

STRAWBERRY MARGARITA

PATRON TEQUILA, STRAWBERRY 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