

LOUIE'S STEAKHOUSE

OPEN FROM 5PM - 10PM WEDNESDAY - SUNDAY

APPETIZERS

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| TRUFFLE YAM FRIES LIGHTLY FRIED WITH TRUFFLE OIL AND CHIPOLTE AIOLI | \$11 |
| LAMB CHEEKS BRAISED LAMB CHEEKS WITH TARRAGON, CRANBERRY AND JALAPEÑO MINT JELLY | \$17 |
| POMMES FRITES TRUFFLE OIL, FRESH HERBS, CRACKED PEPPER, PARMESAN, GARLIC AIOLI | \$10 |
| CRAB CAKE DUNGENESS CRAB MEAT, PANKO ENCRUSTED, CHIPOLTE AIOLI, MANGO SALSA | \$16 |
| PERNOD PRAWNS PERNOD CREAM, CRUSHED RED CHILI PEPPER | \$15 |
| DRY RIBS SLOW COOKED AND MARINATED IN ROCK SALT, GARLIC, SOY | \$13 |
| PRIME SHIRES YORKSHIRE PUDDINGS STUFFED WITH PRIME RIB, HORSERADISH AIOLI, AU JUS | \$15 |
| MUSHROOM TRUFFLE RISOTTO FRESH HERBS, SHALLOTS, TRUFFLE OIL, SHIITAKE MUSHROOMS | \$12 |
| KIMCHI POT STICKERS SERVED WITH SWEET CHILI SAUCE | \$13 |
| WINGS SOY CHILI LIME GLAZE, GINGER AND GREEN ONION GARNISH | \$14 |

CASUAL

SUB RICE PASTA FOR \$2.00 ON ALL PASTA DISHES

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| UPTOWN BURGER AWARD WINNER! HOUSE MADE AAA BEEF PATTY, BACON, SWISS, CHEDDAR, LETTUCE, TOMATO, RED ONION, MILD JALAPEÑO MAYO | \$19 |
| FISH AND CHIPS BREADED COD, FRIES AND TARTAR SAUCE | 1PC \$16 2PC \$21 |
| WHITWATER VEGGIE BURGER BEAN PATTY, ROASTED RED PEPPER, LETTUCE, TOMATO, GARLIC AIOLI, CHEDDAR, SERVED WITH FRIES | \$18 |
| PESTO CHICKEN PENNE FREE RANGE CHICKEN, SUN-DRIED TOMATOES, MUSHROOMS, ARTICHOKE HEARTS, PESTO CREAM AND GARLIC TOAST | \$21 |
| TAGLIATELLE A LA BOLOGNESE PORK AND BEEF RAGUE, TAGLIATELLE NOODLES, REGGIANO CHEESE AND GARLIC TOAST | \$18 |
| TUSCAN LINGUINI SUN-DRIED TOMATOES, OLIVES, SPINACH, RED PEPPERS, FETA, ROASTED GARLIC, ARTICHOKE, WHITE WINE, CRACKED PEPPER AND GARLIC TOAST | \$19 |
| SICILIAN PIZZA ITALIAN SAUSAGE, SUN-DRIED TOMATOES, CARAMELIZED ONIONS, BANANA PEPPERS, MUSHROOMS | \$23 |
| MARGHERITA PIZZA MOZZARELLA, BASIL, TOMATO | \$18 |
| DUFF PIZZA ROSEMARY, FETA, SUN-DRIED TOMATO, ROASTED GARLIC, BLACK OLIVES | \$23 |

SALADS

FULL ORDERS SERVED WITH GARLIC TOAST. ADD CHICKEN \$4.50, SALMON OR PRAWNS FOR \$9.00 (HALF SALADS AVAILABLE)

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| CAESAR SALAD HOUSE MADE DRESSING, CRISP ROMAINE, CROUTONS, PARMESAN | \$14 |
| MARKET GREENS MIXED GREENS, RED ONION, RED PEPPER, CARROT, BEET, SUN-DRIED TOMATO VINAIGRETTE | \$12 |
| SPINACH SALAD FETA, BACON, RED ONION, TOMATO, ALMONDS, TARRAGON VINAIGRETTE | \$16 |

MAINS

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| WEST COAST SALMON WILD SOCKEYE SALMON, LOBSTER CREAM SAUCE, WILD RICE, GRILLED CRESTON ASPARAGUS | \$35 |
| KING CRAB DINNER 1 POUND OF ALASKAN KING CRAB, DRAWN GARLIC BUTTER, MASHED POTATOES, MARKET VEGETABLES | \$49 |
| BEEF SHORT RIB BRAISED BONELESS RIB, STILTON CABERNET DEMI, MASHED POTATOES AND MARKET VEGETABLES | \$29 |
| CHICKEN PARMESAN BREADED FREE RANGE CHICKEN TOPPED WITH TOMATO, MOZZARELLA AND PARMESAN, SERVED WITH SPAGHETTI POMODORO | \$27 |
| MAKER'S MARK BBQ BACK RIBS PORK BACK RIBS SLOW COOKED, GARLIC MASHED POTATOES, MARKET VEGETABLES • HALF RACK AVAILABLE FOR \$20 | \$25 |

CHOP HOUSE STEAKS

WE SERVE CANADA'S BEST AAA BUTCHER BLOCK ANGUS RESERVE BEEF. ALL STEAKS ARE DRY AGED FOR 29 DAYS. SERVED WITH YOUR CHOICE OF GARLIC MASHED POTATOES, BAKED POTATO, FETTUCCHINE BOLOGNESE OR YAM FIRES WITH MARKET VEGETABLES

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| NEW YORK STRIPLIN | 8oz \$32 | 10oz \$38 |
| PEPPERCORN NEW YORK | 8oz \$34 | 10oz \$40 |
| RIBEYE BLACKENED OR CHARBROILED | | 12oz \$41 |
| FILET MIGNON | 5oz \$39 | 8oz \$49 |
| FILET OSCAR | 5oz \$48 | 8oz \$58 |

ENHANCEMENTS

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| SLAB OF GORGONZOLA | \$8 |
| LOBSTER TAIL | \$25 |
| PEPPERCORN SAUCE | \$7 |
| BERNAISE SAUCE | \$5 |
| GARLIC PRAWNS | \$10 |
| KING CRAB ½ POUND | \$25 |

SHARED SIDES

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| MUSHROOMS | \$9 |
| CREAMED SPINACH | \$7 |
| GUINNESS ONION RINGS | \$8 |
| ASPARAGUS | \$9 |