

# LOUIE'S

Open Daily from 5pm - 10pm

## APPETIZERS

- TRUFFLE YAM FRIES** – Lightly fried with truffle oil and chipotle aioli 11
- PORTOBELLO FRIES** – Portobello, fresh herb, garlic, panko, creamy asiago and cumin dip 15
- LAMB CHEEKS** – Braised lamb cheeks with tarragon, cranberry and jalapeño mint jelly 17
- BEEF CARPACCIO** – Seasoned tenderloin, pickled red onion, capers, horseradish whip, balsamic reduction, arugula Mayer lemon salad 15
- CRAB CAKE** – Dungeness crab meat, panko encrusted, chipotle aioli, mango salsa 16
- BAKED GRUYERE** – Roasted garlic gruyere fondue, crisp apples, crostinis, asparagus, blackberry coulee  
» Add sliced striploin 12 15
- PERNOD PRAWNS** – Pernod cream, crushed red chili pepper 15
- PRIME SHIRES** – Yorkshire puddings stuffed with prime rib, horseradish aioli, au jus 15
- MUSHROOM TRUFFLE RISOTTO** – Fresh herbs, shallots, truffle oil, shiitake mushrooms 12

## CASUAL

Sub rice pasta for \$2.00 on all pasta dishes

- THE DANNY RICKABY** – Affectionately named after our late founder. It is literally a culinary experience on its own. 5oz Filet Mignon, brioche bun, prosciutto, gouda, bacon jam, duck fat mayonnaise, grilled tomato, pea shoots, pomme frites 35
- 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, artichokes, white wine, cracked pepper and garlic toast 19  
Full orders served with garlic toast. Add chicken - 4.5, Salmon or Prawns - 9 (half salads available)

## SALADS

- MARINATED BEET SALAD** – Marinated beets, pistachio, mild goat cheese, mandarin balsamic vinaigrette, arugula 16
- SEARED AHI TUNA SALAD** – Sesame crusted Ahi Tuna seared rare, ponzu ginger reduction, edamame, bok choy, red pepper, mild wasabi black radish emulsion 21
- CAESAR SALAD** – House made dressing, crisp romaine, croutons, parmesan 16
- MARKET GREENS** – Mixed greens, red onion, red pepper, carrot, beet, sun-dried tomato vinaigrette 12

## MAINS

- KING CRAB DINNER** – 1 pound of Alaskan king crab, drawn garlic butter, mashed potatoes, market vegetables 49
- LOBSTER DINNER** – 2 Caribbean Rock Lobster Tails, drawn garlic butter, market vegetables, mashed potatoes 58
- WEST COAST SALMON** – Wild sockeye salmon, lobster cream sauce, herb potato rosti, grilled Asparagus 35
- BEEF SHORT RIB** – Braised boneless rib, stilton cabernet demi, mashed potatoes and market vegetables 29
- MAKER'S MARK BBQ BACK RIBS** – Pork back ribs slow cooked, garlic mashed potatoes, market vegetables 28  
» Half Rack Available - 22
- STUFFED CHICKEN SUPREME** – Prosciutto, gruyere and sage stuffed supreme breast, roasted garlic cream, blackberry gewurztraminer compote, grainy dijon fingerling potatoes 32

## CHOP HOUSE STEAKS

We serve Canada's best AAA butcher block angus reserve beef. All steaks are dry aged for 29 days. Served with market vegetables and your choice of garlic mashed potatoes, baked potato, fettuccine bolognese or yam fries. Upgrade to mushroom truffle risotto - 4.5

- NEW YORK STRIPLOIN** 8 OZ 32 10 OZ 38
- PEPPERCORN NEW YORK** 8 OZ 34 10 OZ 40
- RIBEYE** – Blackened or Charbroiled 12 OZ 41
- FILET MIGNON** 5 OZ 39 8 OZ 49
- FILET OSCAR** 5 OZ 48 8 OZ 58

## ENHANCEMENTS

- SLAB OF GORGONZOLA** 8
- LOBSTER TAIL** 27
- PEPPERCORN SAUCE** 7
- BEARNAISE SAUCE** 5
- GARLIC PRAWNS** 12
- KING CRAB 1/2 POUND** 25

## SHARED SIDES

- MUSHROOMS** 9
- GUINNESS ONION RINGS** 8
- ASPARAGUS** 9
- PORK BELLY MAC & CHEESE** 9
- TRUFFLED POMME FRITES** 7