

# LOUIE'S

Open Tuesday - Saturday 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 15  
» Add sliced striploin 12
- 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

Pastas served with garlic toast. Sub rice pasta for \$2.00. Add chicken - 4.5, Salmon or Prawns - 9

- 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 CAVATAPPI** – 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
- 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 15  
» Starter size available for \$11
- MARKET GREENS** – Mixed greens, red onion, red pepper, carrot, beet, sun-dried tomato vinaigrette 14  
» Starter size available for \$9

## MAINS

- KING CRAB DINNER** – 1 pound of Alaskan king crab, drawn garlic butter, garlic mashed potatoes, market vegetables 59
- LOBSTER DINNER** – 2 Caribbean Rock Lobster Tails, drawn garlic butter, market vegetables, garlic 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, garlic mashed potatoes and market vegetables 32
- MAKER'S MARK BBQ BACK RIBS** – Pork back ribs slow cooked, garlic mashed potatoes, market vegetables 30  
» Half Rack Available - 22
- FREE RANGE STUFFED CHICKEN** – Prosciutto, gruyere and sage stuffed free range bone in supreme breast, roasted garlic cream, blackberry gewurztraminer compote, grainy dijon fingerling potatoes, market vegetables 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 N.YORK** 8 OZ 35 10 OZ 41
- RIBEYE** – Blackened or Charbroiled 12 OZ 45
- FILET MIGNON** 5 OZ 39 8 OZ 49
- FILET OSCAR** 5 OZ 48 8 OZ 58

## ENHANCEMENTS

- SLAB OF GORGONZOLA** 8
- LOBSTER TAIL** 25
- 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

## WINE BY THE GLASS

|                          | 6OZ | 9OZ | ½L |
|--------------------------|-----|-----|----|
| HESTER CREEK PINOT GRIS  | 10  | 15  | 27 |
| HILLSIDE GEWURZTRAMINER  | 10  | 15  | 27 |
| BENCH 1775 SAUV BLANC    | 12  | 16  | 30 |
| HESTER CREEK CAB/MERLOT  | 11  | 16  | 29 |
| CORCELETES PINOT NOIR    | 12  | 16  | 30 |
| CASSINI CELLARS CABERNET | 13  | 17  | 31 |
| MOON CURSER SYRAH        | 13  | 17  | 31 |

## BUBBLES

CORCELETES SANTE FRIZZANTE  
GLS/BTL 10/45

## BEER/CIDERS

ROTATING LOCAL TAP 5/7  
» NBC - HOOLIGAN PILSNER

## BOTTLES AND CANS

NELSON BREWING COMPANY - AFTER DARK, HARVEST MOON, EASY AMBER, BENT POLE, HOOLIGAN, FACEPLANT

STEAMWORKS IPA, PHILLIPS HOP CIRCLE, WHISTLER FORAGER, DESCHUTES BREWING- PALE ALE/FRESH SQUEEZED/BLACK PORTER, HOYNE DARK MATTER, LITTLE CREATURES PALE ALE, FUGGLES&WARLOCK PLUM SOUR

KOKANEE, CANADIAN, ALEXANDER KEITHS, BUDWEISER, BUD LIGHT, COORS LIGHT, MGD, OLD STYLE PILSNER, SLEEMAN'S HONEY BROWN

HEINEKEN, STELLA, GUINNESS, PACIFICO, CORONA, COOPERS PALE ALE

STRONGBOW CIDER, LONE TREE DRY APPLE CIDER  
SALTSPRING WILD CIDER 8/GLS 28/BTL  
-TRADITIONAL DRY  
-BITTER ORANGE/ROSEMARY

## MARTINIS

|   |    |
|---|----|
| SAINT GERMAIN – Elderflower, Chambord, Bubbles              | 14 |
| ABSOLUTELY FABULOUS – Vodka, grapefruit, cranberry, Bubbles | 12 |
| RASPBERRY BERET – Absolut Raspberry, Cassis, Chambord, soda | 12 |
| ESPRESSO – Espresso vodka, Baileys, Stumptown Cold Brew     | 14 |
| LIQUID HEROIN – Vodka, Chambord, pineapple                  | 12 |

## COCKTAILS

|   |    |
|---|----|
| SOURS – Bourbon, Amaretto, or Pisco; Lemon Juice and Simple Syrup                 | 10 |
| OLD FASHIONED – Bulleit Bourbon, Sugar, Orange Zest, Bitters                      | 12 |
| APEROL SPRITZ – Aperol, Prosecco, Soda  | 9  |
| LONDON ASH – Hendricks Gin, Cracked Pepper, Cucumber, Tonic                       | 10 |
| BOURBON BLACKBERRY SMASH – Bulleit Bourbon, Blackberries, Mint, Sugar, Lime Juice | 10 |
| FRENCH 75 – Aviation Gin, Lemon Juice, Sugar, Champagne                           | 14 |

## DESSERT

|  |        |
|--|--------|
| LEMONGRASS CREME BRULEE – A custard classic, lemongrass, caramelized sugar and house made biscotti | 9      |
| CHOCOLATE ALMOND TORTE – Chocolate Almond Crust, Ganache, Blackberry Coulis                        | 9      |
| WHITE CHOCOLATE CHEESECAKE – Cold set on a graham crust with raspberry coulis                      | 9      |
| CHOCOLATE TRUFFLES – Chocolate ganache and cocoa powder  | 3 EACH |