

LOUIE'S

Open Tuesday - Saturday from 5pm - 10pm

APPETIZERS

- TRUFFLE YAM FRIES** – Lightly fried with truffle oil and chipotle aioli 12
- PORTOBELLO FRIES** – Portobello, fresh herb, garlic, panko, creamy asiago and cumin dip 16
- LAMB CHEEKS** – Braised lamb cheeks with tarragon, cranberry and jalapeño mint jelly 18
- BEEF CARPACCIO** – Seasoned tenderloin, pickled red onion, capers, horseradish whip, balsamic reduction, arugula, blood orange vin greens 16
- CRAB CAKE** – Dungeness crab meat, panko encrusted, chipotle aioli, mango salsa 17
- BAKED GRUYERE** – Roasted garlic gruyere fondue, crisp apples, crostinis, asparagus, blackberry coulee
» Add sliced striploin 12 16
- PERNOD PRAWNS** – Pernod cream, crushed red chili pepper 16
- PRIME SHIRES** – Yorkshire puddings stuffed with prime rib, horseradish aioli, au jus 16
- 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
» Serving for 4 people \$59 22
- TAGLIATELLE A LA BOLOGNESE** – Pork and beef ragu, tagliatelle noodles, reggiano cheese and garlic toast 19
- TUSCAN LINGUINI** – Sun-dried tomatoes, olives, spinach, red peppers, feta, roasted garlic, artichokes, white wine, cracked pepper and garlic toast 21
- MARINATED BEET SALAD** – Marinated beets, pistachio, mild goat cheese, mandarin balsamic vinaigrette, arugula 17
- SEARED AHI TUNA SALAD** – Sesame crusted Ahi Tuna seared rare, ponzu ginger reduction, edamame, bok choy, red pepper, mild wasabi black radish emulsion 22
- CAESAR SALAD** – House made dressing, crisp romaine, croutons, parmesan
» Starter size available for \$11 16
- MARKET GREENS** – Mixed greens, red onion, red pepper, carrot, beet, sun-dried tomato vinaigrette
» Starter size available for \$10 15

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, lemon, basil and almond pesto risotto, grilled asparagus 36
- BEEF SHORT RIB** – Braised boneless rib, stilton cabernet demi, garlic mashed potatoes and market vegetables 34
- MAKER'S MARK BBQ BACK RIBS** – Pork back ribs slow cooked, garlic mashed potatoes, market vegetables
» Half Rack Available - 22 30
- FREE RANGE STUFFED CHICKEN** – Prosciutto, gruyere and sage stuffed free range bone in supreme breast, garlic cream, blackberry gewurztraminer compote, dijon fingerling potatoes, market vegetables 34

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 33 10 OZ 39
- PEPPERCORN N.YORK** 8 OZ 36 10 OZ 42
- RIBEYE** – Blackened or Charbroiled 12 OZ 49
- FILET MIGNON** 5 OZ 39 8 OZ 49
- FILET OSCAR** 5 OZ 49 8 OZ 59

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, BENT POLE, HOOLIGAN, FACEPLANT

STEAMWORKS IPA, PHILLIPS -HOP CIRCLE/CITRICITY/BLUEBUCK, WHISTLER FORAGER, DESCHUTES BREWING- PALE ALE//BLACK PORTER, HOYNE DARK MATTER, 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