

# LOUIE'S STEAKHOUSE & BAR

## APPETIZERS

- TRUFFLE YAM FRIES** lightly fried with truffle oil and chipotle aioli 13
- CRAB CAKE** panko encrusted dungeness crab meat, chipotle aioli, mango salsa 17
- PERNOD PRAWNS** Pernod cream, crushed red chili pepper, crostinis 16
- PRIME SHIRES** Yorkshire puddings stuffed with prime rib, horseradish aioli, au jus dip 16
- BEEF CARPACCIO** seasoned tenderloin, pickled red onion, capers, horseradish whip, balsamic reduction, arugula, blood orange vinaigrette 16
- BAKED FONTINA** Fontina fondue infused with roasted garlic and late harvest Gewurztraminer, crisp apples, crostinis, curried cashews 16  
Add sliced striploin - 13
- WILD MUSHROOM RISOTTO** Finished w/ Truffle Oil 12

## SALADS

- ROASTED BEET SALAD** roasted beet, red and yellow beets, pistachio, goat cheese, arugula, mandarin balsamic vinaigrette 18
- SEARED AHI TUNA SALAD** sesame crusted Ahi tuna seared rare, ponzu ginger reduction, edamame, bok choy, red pepper, mild wasabi black radish emulsion 22
- MARKET GREENS** mixed greens, red onion, red pepper, carrot, beet, sun-dried tomato vinaigrette 16  
Starter size available - 11
- CAESAR SALAD** Caesar salad, crisp romaine, house made dressing, focaccia croutons, grana padano 18  
Starter size available 11

## FROM THE OCEAN

- KING CRAB DINNER** 1 lb of Alaskan king crab, drawn garlic butter, garlic mashed potatoes, market vegetables 59
- WEST COAST SALMON** Wild sockeye salmon, lobster cream sauce, lemon, basil and almond pesto risotto, grilled asparagus 36
- LOBSTER DINNER** 2 Caribbean Rock Lobster Tails, drawn garlic butter, market vegetables, garlic mashed potatoes 58

## FROM THE GRILL

WE SERVE CANADA AAA BUTCHER BLOCK ANGUS RESERVE BEEF - ALL DRY-AGED FOR 29 DAYS. ALL STEAKS ARE SERVED W/ MARKET VEGETABLES & YOUR CHOICE OF SIDE

- NEW YORK STRIPLOIN** 8oz | 33 10oz | 39
- RIBEYE** Blackened or Charbroiled 12oz | 49
- PEPPERCORN N.YORK** 8oz | 36 10oz | 42
- FILET MIGNON** 5oz | 39 8oz | 49
- FILET OSCAR** Steak 5oz | 49 8oz | 59  
topped with Bernaise and Crab meat

**PICK YOUR SIDE:** Garlic Mashed Potatoes, Baked Potato or Yam Fries  
Upgrade to Mushroom Truffle Risotto - 4.5

## ENHANCEMENTS

- Peppercorn or Bernaise Sauce 7  
Garlic Prawns 11 | King Crab ½ lb 25  
Slab of Gorgonzola 8 | Lobster Tail 25

## MAINS

- 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** 34  
Blackberry Gewurztraminer compote, Prosciutto, Gruyere and sage stuffed free range bone in supreme breast, garlic cream, Dijon fingerling potatoes, market vegetables
- BEEF SHORT RIB** braised boneless rib, stilton cabernet demi, garlic mashed potatoes and market vegetables 34
- THE DANNY RICKABY** Your ultimate burger experience - 5oz Filet Mignon, brioche bun, prosciutto, gouda, bacon jam, duck fat mayonnaise, grilled tomato, pea shoots, pomme frites 35
- CREAMY PESTO PENNE** almond pesto, sun-dried tomato, mushrooms, artichoke, spinach 18  
Add Chicken 6 | Add Jumbo Prawns 11

## FOR THE TABLE

- Guinness Onion Rings 8 | Asparagus 9  
Pork Belly Mac & Cheese 9 | Mushrooms 9  
Truffled Pomme Frites 7 | Mushroom Risotto 12