

STEAK



We support Canadian farmers by serving Canada's finest AAA Angus Reserve beef. All of our steaks are aged for a minimum of 29 days.

Served with seasonal vegetables and your choice of garlic mashed potatoes, baked potato, yam fries or fries. Upgrade to mushroom truffle risotto \$7.

NEW YORK8oz 45 | 10oz 53PEPPERCORN NEW YORK8oz 49 | 10oz 57RIBEYE blackened or charbroiled12oz 59FILET MIGNON5oz 49 | 8oz 63FILET OSCAR5oz 63 | 8oz 73

STEAK DONENESS GUIDE

Just in case you were wondering about our cooking techniques

Blue quick sear, cold centre

Rare very red, cool centre

Medium rare red, warm centre

Medium pink centre, hot

Medium well slightly pink centre **Well** cooked throughout, no pink

ENHANCEMENTS

Peppercorn or béarnaise sauce 7 🕦

Garlic Prawns 14 🌘

Slab of Gorgonzola 8 📵



SHARED SIDES



TRUFFLE POMME FRITES 13

FOCACCIA 6

YAM FRIES 13

BEER BATTERED ONION RINGS 11

SAUTÉED GARLIC MUSHROOMS 9 (9)

MUSHROOM TRUFFLE RISOTTO 14 (9)

MAC & CHEESE 15

ASPARAGUS (seasonal) 9 📵

Louie's Steakhouse

(250) 352-5570

616 Vernon St, Nelson, BC





APPETIZERS

AHI TUNA STACK 22

Ahi tuna, pico de gallo, house made ponzu, avocado, cucumber, wonton crisps

GOAT CHEESE BRUSCHETTA 18 (18)

Goats cheese, tomato, red onion, house made almond pesto spread, garlic, balsamic reduction, crostini

PERNOD PRAWNS 18 | GFO

Pernod cream, red chili flakes, crostini

PRIME SHIRES 19

Yorkshire puddings stuffed with shaved beef, mild horseradish aioli, au jus

BEEF CARPACCIO 19 | GFO

Seasoned tenderloin, pickled red onions, fried capers, horseradish aioli, balsamic reduction, arugula, champagne vinaigrette, dijonnaise

CRAB CAKE 23

Panko encrusted Dungeness crab meat, chipotle aioli, mango salsa

WAGYU BEEF GYOZAS 19

Fried wagyu beef dumplings, gochujang, honey, green onions, chili lime soy, sesame seeds

BAKED BRIE 21 🚳

Phyllo wrapped brie, raspberry coulis, balsamic reduction, extra virgin olive oil, crostini

MUSHROOM TRUFFLE RISOTTO 14 (6)

Arborio rice, seasonal mushrooms, truffle oil, Reggiano

OYSTERS

Ask your server for today's selection of oysters

FRESH OYSTERS \$28.50 for 6 (\$4.75 each)

Mignonette, horseradish, cocktail sauce, Tobassco

OYSTERS ROCKEFELLER \$28.50 for 6

Breadcrumbs, lemon zest, herbs

SALADS

MARKET GREENS 18 | 12 (12)



Mixed greens, red onions, red pepper, carrots, beets, champagne vinaigrette

CAESAR SALAD 19 | 13 | GFO **(4)**

Crisp romaine, house made dressing, croutons, Reggiano, served with garlic toast

ROCKET SALAD 19 (1)



Baby arugula, poached pear, spiced walnuts, goat cheese, pickled red onion, balsamic cranberry vinaigrette

SEARED AHI TUNA SALAD 25



Sesame crusted ahi tuna seared rare, ponzu reduction, edamame, arugula, fresno pepper, mild wasabi emulsion

Add free range chicken for \$10 | 40z salmon filet for \$12 | garlic prawns or ahi tuna steak for \$14 | 8oz NY Striploin steak for \$20

CASUAL



HOUSE BURGER 25 | GF bun 3

House made AAA beef patty, bacon, swiss, cheddar, lettuce, tomato, red onion, mild jalapeno aioli

PAPPARDELLE ALLA BOLOGNESE 23

Hand-rolled pappardelle pasta, beef and tomato ragù, Reggiano, parsley, served with garlic toast

WILD MUSHROOM PUTTANESCA 24 (1)



Wild mushrooms, Kalamata olives, capers, tomato, garlic, parsley, brown butter beurre blanc, hand-rolled pappardelle with Reggiano, served with garlic toast

LOUIE'S FISH AND CHIPS 23

Beer battered rock fish, pico de gallo served with fries and house made tartar sauce

Please let us know about any dietary restrictions or allergies.



VEGETARIAN - Some items are also vegan, ask your server



GLUTEN FRIENDLY - Possible traces of gluten, celiac modifications available

GFO GLUTEN FREE OPTION AVAILABLE

MAINS



MAKER'S MARK BBQ BACK RIBS 36 | half rack 27

Pork back ribs slow cooked, garlic mashed potatoes, market vegetables

BEEF SHORT RIB 39



Braised boneless rib, stilton Cabernet Demi, garlic mashed potatoes, market vegetables

FREE RANGE STUFFED CHICKEN 34



Blackberry Gewürztraminer compote, prosciutto, gruyère and sage stuffed free range bone in chicken breast, garlic cream, mashed potatoes, market vegetables

WEST COAST SALMON 38 (6)



Wild Sockeye Salmon, lobster cream sauce, lemon, basil and almond pesto risotto, market vegetables

THE DANNY RICKABY 43 | GF bun 3

Affectionately named after our late founder. It is literally a culinary experience on its own. Think steak sandwich or the ultimate burger. 5oz filet mignon, brioche bun, prosciutto, gouda, bacon jam, mayonnaise, grilled tomato, pommes frites

SIGNATURE PAN PIZZA



Our dough is made daily from a recipe unique to anything you've tasted. Unless otherwise described, our 10" pies come with our house made pizza sauce and three cheese blend of mozzarella, emmenthal and Reggiano. GF crust available \$5.

DUFFALOPIGUS 18 (A)



Rosemary, feta, sun-dried tomatoes, roasted garlic, black olives

PROSCIUTTO PERA 21

Poached pear, prosciutto, goat cheese, arugula, balsamic reduction, cracked pepper

SPICY BRIE 19

Capicola, brie cheese, caramelized onion, mild chili oil

MARGHERITA VERDE 19 🚳



Green pesto base, sliced fresh tomatoes, mozzarella, balsamic reduction