

## APPETIZERS

### BREAD & OIL 11

House made focaccia, Nelson Olive Oil Co. Tuscan Herb EVOO, Neapolitan balsamic vinegar

### CALAMARI 19

Crispy Humboldt squid, fresh chilli, banana pepper tarragon aioli

### BEEF CARPACCIO 24 GFO

Seasoned tenderloin, pickled red onions, fried capers, horseradish aioli, balsamic reduction, arugula, house vinaigrette, dijonaise, crostini

### ARANCINI 14

Panko encrusted seasonal risotto, house made sauce

### PERNOD PRAWNS 19 GFO

Pernod cream, red chilli flakes, crostini

### PRIME SHIRES 19

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

### WAGYU BEEF GYOZAS 21

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

### BAKED BRIE 22

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

### AHI TUNA STACK 22 GFO

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

## OYSTERS

### FRESH OYSTERS \$28 for 6

Ask your server for today's selection of fresh oysters

### OYSTERS KILPATRICK \$28 for 6

Baked with bacon and Worcestershire

*\*Consuming raw seafood may increase the risk of foodborne illness especially, if you have certain medical conditions\**

## SALADS

### MARKET GREENS 18 | 12

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

### CAESAR SALAD 19 | 13 GFO

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

### ROCKET SALAD 19

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

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

## CASUAL

### HOUSE BURGER 26 GF bun 3

AAA beef patty, bacon, Swiss, cheddar, lettuce, tomato, red onion, mild jalapeño aioli

### LAMB RAGU 27 GFO

Hand-rolled pappardelle pasta, braised New Zealand lamb alla bolognese, Reggiano, garlic toast

### WILD MUSHROOM PUTTANESCA 24 GFO

Kalamata olives, capers, tomato, garlic, parsley, beurre blanc, hand-rolled pappardelle pasta, Reggiano, garlic toast

### LOUIE'S FISH AND CHIPS 23

Beer battered rock fish, pico de gallo, golden french fries, house made tartar sauce

### POKE BOWL 26

Ponzu marinated ahi tuna, cucumber, carrot, guacamole, edamame, pickled ginger, purple cabbage, sushi rice, nori, soy lime dressing

## MAINS

### BEEF SHORT RIB 39

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

### PORK BELLY & SCALLOPS 44 GFO

Double roasted pork belly, Digby scallops, hemp and barley risotto, market vegetables, rosemary apple piccante

### FREE RANGE STUFFED CHICKEN 36

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

### ARCTIC CHAR 38

Pan-seared Arctic Char, maple and sage glaze, lemon and goat cheese risotto, toasted almonds, market vegetables

### BRAISED LAMB SHANK 46

New Zealand lamb, Pinot Noir reduction, creamy polenta, market vegetables

## SIDES FOR THE TABLE

### TRUFFLE POMME FRITES 13

### YAM FRIES 12

### 3 CHEESE GARLIC TOAST 14

### SAUTÉED GARLIC MUSHROOMS 9

### WILD MUSHROOM TRUFFLE RISOTTO 14

### ASPARAGUS (seasonal) 9

*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**



# 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 mashed potatoes, baked potato, yam fries or fries. Upgrade to wild mushroom truffle risotto \$7.

<b>NEW YORK</b>	8oz 45	10oz 53
<b>PEPPERCORN NEW YORK</b>	8oz 49	10oz 57
<b>RIBEYE</b> blackened or charbroiled		12oz 59
<b>FILET MIGNON</b>	5oz 49	8oz 63
<b>FILET OSCAR</b>	5oz 63	8oz 73

## STEAK DONENESS GUIDE

**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

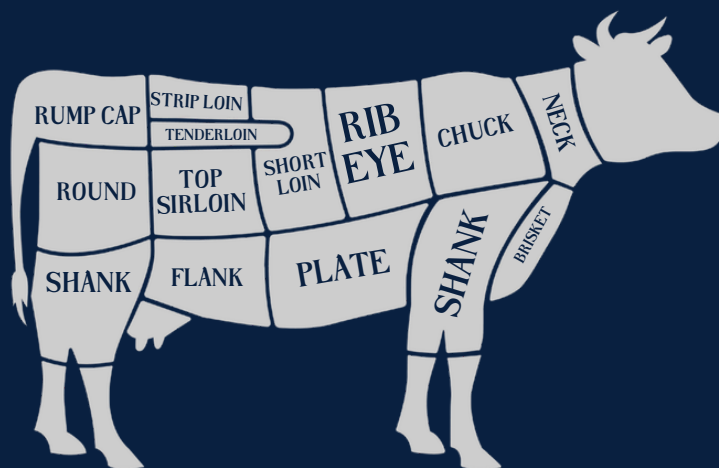
## ENHANCEMENTS

Béarnaise 🍷 or Peppercorn Sauce 7

Garlic Prawns 14 🍷

Scallops 17 🍷

Slab of Gorgonzola 8 🍷



## Louie's Steakhouse

(250) 352-5570  
616 Vernon St,  
Nelson, BC

### Have us cater your next special event!

Weddings, parties, birthdays, meetings... we cater for all kinds of events!  
Follow the QR code for menu options or contact us for more details.



# louie's

STEAKHOUSE | WINE | BAR

