

LOUIE LOUIE

DINNER

FROMAGE

• CHEESE PLATE •

brillat-savarin, petit basque, stilton, sottocenere, humboldt fog, testun al barolo, delice de jura

CHOICE OF 3 | 18

CHOICE OF 5 | 25

HORS D'OEUVRES

Marinated Olives 6

Fried Green Beans 6

Bacon Wrapped Dates 7

Deviled Eggs 6

Pan con Tomate 5

with Anchovies 7

FRUITS DE MER

East or West Coast Oysters . *MP*

Jumbo Shrimp Cocktail 17

Crab Louie 18

Yellowfin Tuna Tartar 16

LE GRAND PLATEAU

3 East Coast Oysters,
3 West Coast Oysters,
4 Jumbo Shrimp,
Crab Louie, Tuna Tartar,
Octopus Salad,
Lobster Salad

MP

APPETIZERS

Warm Onion Tart 12

puff pastry, caramelized onions, taleggio, black olives, arugula

Goat Cheese Arancini 11

shaved manchego, almonds, romesco sauce

Escargots 14

comte ravioli, wild mushrooms, garlic herb butter

Steak Tartare. 17

chopped beef tenderloin, capers, quail egg, grilled sourdough

Lamb Meatballs 14

creamy polenta, tomato ragout, castelvetroano olives, parmesan

Spanish Octopus. 17

fingerling potato, haricots verts, nicoise olives, roasted pepper, espelette aioli

Chilled Lobster & Shrimp Salad 19

avocado, roasted tomato

PLAT DU JOUR

MONDAY

SHRIMP & POLENTA 30

TUESDAY

VEAL MILANESE 29

WEDNESDAY

SOLE MEUNIÈRE 36

THURSDAY

SHORT RIB 32

FRIDAY

BOUILLABAISSE 32

SATURDAY

LOBSTER FRITES *MP*

SUNDAY

PORK CHOP 34

SOUP & SALAD

Onion Soup Gratinee 9

Lobster Bisque 12

Lyonnaise Salad 13

baby frisee, poached egg, bacon lardons, potatoes, dijon vinaigrette

Baby Romaine 12

garlic croutons, shaved parmesan traditional caesar dressing

Roasted Baby Beet Salad 14

crispy goat cheese, strawberries, marcona almonds, saba

Tomato Caprese 13

heirloom tomatoes, burrata, red onion, basil pesto

SIDES

Pommes Frites

w/Aioli 8

Peas & Carrots 8

Garlic Pommes Puree 7

Haricots Verts 9

Green Salad 8

LES ENTRÉES

MEAT

Pan Roasted Chicken Breast 27

garlic pommes puree, peas and carrots, tarragon chicken jus

Venison Bolognese. 16/27

gemelli pasta, hazelnuts, dried cherries

Hudson Valley Duck Breast. 28

seasonal vegetables, fingerling potato, port wine reduction

Grilled Lamb Loin 34

provençal vegetables, rosemary sauce

Steak Frites. 38

grilled NY strip, green peppercorn sauce

Duck Confit Salad 19 (2 Legs 27)

mixed greens, apples, candied pecans, bleu cheese, port-cherry vinaigrette

SEAFOOD

Scottish Salmon 27

roasted beets, shaved fennel, horseradish crema, orange reduction

Branzino 32

piperade, octopus, cannellini beans, saffron jus

Tuna & Veal. 28

yellowfin tuna tartare, crispy veal sweetbreads, tonnato sauce

Trout Amandine 26

haricots verts, roasted tomato, balsamic brown butter

Chatham Cod. 28

garlic pommes puree, wild mushrooms, red wine sauce

Mussels & Frites 20

white wine, tomato, garlic, fine herbs

VEGETABLE

Mushroom Ragout. 15

creamed wild mushrooms, grilled sourdough

Comte Ravioli 20

corn, favas, shiitakes, peas, basil

Roasted Beets & Carrots 14

butter milk ricotta, pistachios, orange & beet crème fraiche

Grilled Asparagus 16

crispy artichokes, shaved parmesan, truffle vinaigrette

Zucchini Pasta 18

cannellini beans, provençal vegetables, black olives, tomato jus

Tomato Farci. 14

couscous, seasonal vegetables, pine nuts

SANDWICHES & FRITES

French Dip 21

demi baguette, gruyere, black truffle mayo, shallot broth

Louie Burger 19

mushroom gruyere fondue, brioche roll

Duck Burger 20

crispy duck confit, melted brie, cherry-onion marmalade, arugula