

LOUIE

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LUNCH

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

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

Add Chicken 7 | Salmon 12 | Shrimp 11

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, castelvetro olives, parmesan
- Spanish Octopus 17
fingerling potato, haricots verts, nicoise olives, roasted pepper, espelette aioli
- Chilled Lobster & Shrimp Salad 19
avocado, roasted tomato

SANDWICHES

- Blackened Salmon BLT 16
applewood smoked bacon, lemon rosemary aioli, grilled sourdough
- Duck Burger 20
crispy duck confit, melted brie, cherry-onion marmalade, arugula
- Fried Calamari Po' Boy 14
heirloom tomato, butter lettuce, lemon caper remoulade
- Grilled Vegetable Sandwich 13
eggplant, zucchini, roasted red pepper, tomato, hummus, pesto
- Croque Madame 13
grilled country ham, fried egg, mornay sauce, gruyere, sourdough
- Grilled Chicken Sandwich 14
heirloom tomato, mozzarella, pesto, arugula
- French Dip 21
demi baguette, gruyere, black truffle mayo, shallot broth
- Louie Burger 19
mushroom gruyere fondue, brioche roll

LES ENTRÉES

- Duck Confit Salad 19
mixed greens, apples, candied pecans, bleu cheese, port-cherry vinaigrette
- Venison Bolognese 16/27
gemelli pasta, hazelnuts, dried cherries
- Trout Amandine 20
haricots verts, roasted tomato, balsamic brown butter
- Tuna Nicoise Tartine 15
albacore tuna salad, hard-boiled egg, haricots verts, fingerling potatoes, red pepper and nicoise olives
- Mussels & Frites 20
white wine, tomato, garlic, fine herbs
- Three Egg Omelet 16
wild mushrooms, gruyere, fine herbs, pommes frites
- Roasted Stuffed Chicken Leg 18
chicken-wild mushroom mousse, peas & carrots, tarragon sauce

SIDES

- Pommes Frites w/Aioli . 8
- Haricots Verts 9
- Peas & Carrots 8
- Green Salad 7

MOCKTAILS

Blood Orange Mojito
iced tea, lemonade,
blood orange, agave, lime
5

Watermelon Lemonade
lemonade, watermelon,
mint, soda
5

Blackberry Cold Brew
cold brew coffee, blackberries, agave, root beer
5