

starters

gourmet cheese flight assorted artisan cheese, dried fruit, seasonal jam, nuts, fresh honeycomb	16	18
korean glazed ribs crispy fried ribs, korean pepper sauce, kimchi, asian sweet peppers	18	20
calamari battered calamari, 007 sauce	12	14
shrimp cocktail jumbo shrimp (6), lemon, green olives, house spicy cocktail sauce	14	16

salads / soups

wedge salad house blue cheese, bacon, tomato, red onion, black pepper, blue cheese crumble	12	14
 caesar salad add chicken add shrimp (6)	10	12 8 12
french onion soup	8	10
soup of the day ask your server for details	8	10

steaks

with a complimentary choice of one side

* petite filet 6 oz.	40	42
* filet 8 oz.	44	46
* ribeye 14 oz.	42	44
* new york 12 oz.	34	36
* prime rib 16 oz.	44	46
add grilled shrimp		12

house specialties

bbq rack of ribs pork ribs, whiskey bbq sauce, louie's mac and cheese	32	34
chicken bacon pesto grilled chicken, bacon, pesto cream, cavatappi pasta, broccolini, parmesan cheese	25	27
chicken parmesan breaded chicken, marinara sauce, fettuccine noodles, parmesan cheese, basil	23	25
halibut pan seared halibut, seasonal vegetables, sherry tomato vinaigrette	35	37
 fettuccine alfredo creamy white wine parmesan alfredo sauce, fettuccine noodles, fresh grated parmesan reggiano add chicken breast add shrimp (6)	17	19 8 12

sides

seasonal vegetable	6
louie's mac & cheese	
garlic mashed potatoes	

steak temperature

- RARE

I VERY RED, COOL CENTER
- MEDIUM RARE

I RED, WARM CENTER
- MEDIUM

I PINK CENTER
- MEDIUM WELL

I SLIGHTLY PINK
- WELL

I NO PINK

dessert

seasonal cheesecake	16	18
chocolate cake	12	14



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please speak with the manager, chef, or your server before placing your order.

\$5 Share Plate Charge will be added for shared entrees.