

LOUIE'S

PRIME

STEAKHOUSE

Appetizer (choose 1)

Shrimp Coconut Spring Rolls

Crispy Hand Rolled Spring Rolls, Grilled Shrimp, Coconut, Asian Style Vegetables, Orange Ginger, And Red Curry Thai Sauce.

Seafood Risotto

Arborio Rice, Tomato, Shrimp, Sea Scallops, Crabmeat, Little Neck Clams In Our Unique Scampi Sauce.

Sea Scallops Vejon

The finest Dry Pack Ocean Fresh Sea Scallops Wrapped In Apple Wood Bacon, Accompanied With Florida Lemon, And Traditional Remoulade Sauce.

Burrata Salad

Heirloom Tomato Bruschetta, Crostini, Balsamic Reduction, Extra Virgin Olive Oil, Creamy Mozzarella, Cracked Black Peppercorn, Sea Salt, And Fresh Basil.

Caesar Salad

Our Version Of This Classic Salad Garnished With Pecorino Romano Cheese, Crunchy Crostini.

Entrée (choose 1)

Red Snapper 30

Char-Grilled Sake Ginger Seasoned Red Snapper-With Tomatillo-Mango Salsa, Caramelized Leeks, Risotto Tower, And Asparagus

Grilled 6 oz Filet Mignon 39

Morel Mushrooms, Snow Peas, And Roasted Baby Red Potatoes.

Chicken Montrachet 26

Pan Roasted Chicken Breast With Shallots, Garlic, White Wine, Fire-Roasted Peppers, Grilled Portobello Mushroom, Prosciutto Ham, Fresh Rosemary Toasted Almonds, And Montrachet Goat Cheese. Served With Potato & Vegetable Du Jour.

Baby Pork Chops 25

Crispy Succulent Baby Pork Chops Oven Glazed With Our Own Whiskey Bourbon Barbecue Sauce, With Whipped Potatoes, And Asparagus.

Dessert (choose 1)

Crème Brule

Chocolate Cappuccino Torte

Strawberry Tart w/Lemon Scented Whipped Cream

Chef de Cuisine ~ Mark Lazo

