

### APPETIZERS

#### CHARCUTERIE BOARD

Genoa Salami, Prosciutto di Parma,  
Smoked Tuna, Chef's Cheese Selection,  
12 mo. Parmesan Reggiano "Gelato"

Choose Two .. 22 All Five ... 37

**Shrimp Cocktail** Cocktail Sauce & Remoulade .. 25

\* **½ Dozen Oysters** choice of: Shallot Mignonette  
or Classic Cocktail Sauce and Horse Radish .... 21

**Octopus Cacio e Pepe** Blanched Octopus,  
Cacio e Pepe Cream, and Fried Carrots ..... 18

**Fritto Misto** Shrimp, Calamari, Zucchini  
Served w/ a Spicy Marinara Sauce and Lemon .. 17

#### \* SEAFOOD PLATTER

Chilled King Crab Legs,  
Seared Tuna, Shrimp Cocktail

Serves 2-4 guests ..... 76  
Add ½ Dozen Oysters\* ..... 95

**King Crab Cakes** Tartar Sauce, Lemon ..... 25

\* **Filet Tartare** Toast Points (add Fries \$5) ..... 22

**Meatballs** Pomodoro, Pecorino Romano, Ricotta,  
Golden Raisins, Grilled Bread ..... 15

**Eggplant Parmigiana** Thick Cut Eggplant,  
Mozzarella, Parmesan Basil, Tomato Sauce .... 16

**Garlic Bread** ..... 7

### SALADS & SOUP

**"Caprese"** Burrata, Balsamic, Heirloom Tomato,  
Basil, Endive, Lemon & Fennel Pollen Maldon Salt 17

**Garbage Salad** Romaine, Salami, Garbanzo, Parmesan,  
Sundried Tomatoes, Black Olives, Pepperocinis, Onion,  
Hearts of Palm, Basil, Italian Vinaigrette ..... 17

**French Onion** Crostini, Gruyère ..... 14

**Classic Wedge Salad** Iceberg, Blue Cheese,  
Bacon, Red Onions, Tomato ..... 15

**Caesar** Chopped Romaine, Brioche Croutons,  
Parmigiano Reggiano, Boquerones ..... 14  
Add Chicken 9 Add Shrimp 14 Add Salmon 23

**Butternut Squash Soup** Bowl ... 12 Cup ... 9

## STEAKS & CHOPS

- Louie's by the Bay proudly serves the finest Midwest Angus Beef from Aurora Est. 1939.  
Wet aged 35 days. All livestock are sourced locally for the highest quality tender product

**14oz Prime Rib** Au Jus, Creamy Horseradish .... 63

**10oz Aurora Farm Angus Filet** ..... 56

**14oz Aurora Farm Prime New York** ..... 58

**14oz Aurora Farm Porcini Rib Eye** ..... 58

*Steaks Additions- Roquefort Blue Cheese \$5*

#### Louie's Land & Sea Dueto

**6oz Aurora Angus Petit Filet w/ Lobster Tail** .. 109

**Iberico Pork Chop with Lingonberry sauce** .. 57

**Colorado Lamb w/ Balsamic Apple Dressing** .. 46

*Peppercorn Sauce available upon request*

### SIDES FOR THE TABLE

**French Fries**  
w/ Garlic Oil & Herb Salt 8

**Sauteed Mushrooms  
& Truffle Cream** 11

**Sauteed Broccolini**  
w/ Herbed Butter 9

**Herbed Butter  
Mashed Potatoes** 8

**Grilled Asparagus**  
w/ Herbed Butter 12

**Mac & Cheese**  
Béchamel, Bacon 15

**Beer Battered Onion Rings**  
Fresh Herbs & Spices 12

**Side Portion  
Cacio e Pepe** 14

### TRADITIONAL TURKEY PLATE

*Sliced Turkey, Gravy, Mashed Potatoes, Buttery Herb Roasted Stuffing, Green Beans ...38*

### ENTREES

**Alaskan Halibut** White Wine, Lemon, Butter 51

**Prosciutto Wrapped Chicken Marsala**  
Gruyere Cheese, Roasted Potatoes ..... 37

**Cioppino** Clams, Mussels, Calamari, Shrimp,  
Chef's Choice Fish, Tomato & Wine Broth  
add Linguini \$5 add Crab Legs \$15 ..... 45

**Pan Seared Scottish Salmon**  
Raspberry Champagne, Sautéed Broccolini ..... 40

**Short Ribs** Honey Wine Reduction, Swiss Chard,  
Crispy Pancetta, and Mashed Potatoes ..... 42

### PASTA

**Short Rib Ravioli** Red Wine Braised Short Rib,  
Ricotta, Truffle Cream Sauce, Red Wine Jus .. 39

**Linguini Vongole** Littleneck Clams,  
Garlic, White Wine, topped w/ Cherry Stone Clam  
served with Toasted Bread ..... 32

**Shrimp Penne Pesto**  
Pesto w/ Pistachio Crumble, Colossal Shrimp 36

**Crispy Lasagna** Filet & Veal Bolognese,  
Bechemel, Parmigiano Reggiano ..... 28

**Cook's Venture Chicken Parmigiano**  
Capellini Pomodoro ..... 36

A 20% gratuity will be added to parties of 8 or more guests  
No more than 3 checks per table

Please alert your server to any allergies or dietary restrictions  
\*The consumption of raw undercooked meats, poultry, seafood, shellfish  
or eggs may increase the risk of food borne illness in some individuals.