

Louie's Thanksgiving Menu

TO BEGIN

Bread Service	<i>Baguette, Olive Rolls, Whipped Butter</i>	4
Garlic Bread	(4) <i>Parmesan, Parsley</i>	8
King Crab Cakes	<i>Tartar Sauce, Lemon</i>	25
Meatballs	<i>Pomodoro, Pecorino Romano, Ricotta</i>	17
Eggplant Parmigiana	<i>Mozzarella, Marinara</i>	17
Fritto Misto	<i>Shrimp, Calamari, Zucchini, Spicy Marinara, Lemon</i>	19

CHILLED

½ Dozen Oysters *	24
Shrimp Cocktail	25
SEAFOOD PLATTER *	
Steamed King Crab Legs, Seared Tuna, Shrimp Cocktail	
<i>Add ½ Dozen Oysters*</i>	add 23
<i>Add Lobster Claw Meat</i>	add 43

CHARCUTERIE BOARD

Choose Two 24 All Five 40
Genoa Salami - Prosciutto di Parma - Smoked Tuna - 12 mo. Parmesan Reggiano "Gelato" - Chef's Cheese Selection

SALADS & SOUPS

"Caprese"	<i>Burrata, Balsamic, Heirloom Tomato, Basil, Endive, Lemon & Fennel Pollen Maldon Salt</i>	17
Garbage Salad	<i>Romaine, Salami, Garbanzo, Parmesan, Sundried Tomatoes, Black Olives, Peppernocinis, Onion, Hearts of Palm, Basil, Italian Vinaigrette</i>	17
Classic Wedge Salad	<i>BelGioioso Blue Cheese, Nueske's Applewood Smoked Bacon, Red Onions, Tomato, Iceberg</i>	19
Caesar	<i>Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones</i>	15
<i>Add Chicken 9 Add Shrimp 16 Add Salmon 25</i>		
Soup of the Day ~ Butternut Squash		Cup 9 Bowl 12

STEAKS & CHOPS

*We 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*

Aurora Farm Angus Filet		6oz	49	10oz	61
14 oz Aurora Farm Prime New York	<i>Tomato Herb Marinade</i>				62
14oz Aurora Farm Porcini Ribeye	<i>Porcini Balsamic Rub</i>				62
<i>Steaks Additions- Peppercorn Sauce on request - Roquefort Blue Cheese \$5</i>					
Iberico Pork Chop	<i>with Lingonberry sauce, House Herb Roasted Potatoes</i>				57
Colorado Lamb	<i>French cut Lamb w/ Balsamic Apple Dressing, Rosemary</i>				48

HOUSE SIDES

Sauteed Mushrooms	<i>w/ Truffle Cream</i>	12	Asparagus	<i>w/ Herb Butter</i>	12
Side Portion Cacio e Pepe	15	Herb Butter Mashed Potatoes	10	Sautéed Broccolini	<i>w/ Herb Butter</i> 10
Baked Potato	<i>Butter, Bacon, Sour Cream, Green Onions</i>	16	French Fries	<i>w/ Garlic Oil & Herb Salt</i>	9

ENTREES

Traditional Turkey Plate	<i>Sliced Turkey, Bravy, Mashed Potatoes, Herb Roasted Stuffing, Green Beans</i>	38
Short Ribs	<i>Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes</i>	42
Cook's Venture Chicken Parmigiano	<i>Capellini Pomodoro</i>	36
Pan Seared Scottish Salmon	<i>Raspberry Champagne Vinaigrette, Sautéed Broccolini</i>	43
Alaskan Halibut	<i>White Wine, Lemon, Butter, Mash, Broccolini</i>	55

PASTAS

Short Rib Ravioli	<i>Red Wine Braised Short Rib, House-made Ravioli, Ricotta, Truffle Cream, Red Wine Jus</i>	39
Crispy Lasagna	<i>Filet & Veal Bolognese, House-made Pasta, Bechemel, Parmigiano Reggiano</i>	31
Seafood Pasta	<i>Lobster, Crab, Shrimp, Scallops, Creamy Rosa Sauce, House-made Spaghetti, Toasted Bread</i>	49
Shrimp Penne Pesto	<i>Pesto w/Pistachio Crumble, Colossal Shrimp</i>	36
Bolognese	<i>Ground Filet & Veal, House-made Pappardelle Pasta, Parmigiano Reggiano</i>	28

*A 20% gratuity will be added to parties of 6 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.