

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
Fritto Misto <i>Shrimp, Calamari, Zucchini, Spicy Marinara, Lemon</i>	19

CHILLED

½ Dozen Oysters *	25
Shrimp Cocktail	25

SEAFOOD PLATTER *

Steamed King Crab Legs,	
Seared Tuna, Shrimp Cocktail	97
Add ½ Dozen Oysters*	add 24
Add Lobster Claw Meat ...	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

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
Add Chicken 9 Add Shrimp 16 Add Salmon 25	
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	55	10oz	68
14 oz Aurora Farm Prime New York <i>Tomato Herb Marinade</i>				62
14oz Aurora Farm Porcini Ribeye <i>Porcini Balsamic Rub</i>				67
<i>Steaks Additions- Peppercorn Sauce on request - Add Roquefort Blue Cheese \$5</i>				
Iberico Pork Chop <i>with Sauteed Rosemary Peaches, Broccolini</i>				59
Colorado Lamb <i>French cut Lamb w/ Balsamic Apple Dressing, Rosemary</i>				61

HOUSE SIDES

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

ENTREES

Traditional Turkey Plate <i>Sliced Turkey, Gravy, Mashed Potatoes, Herb Roasted Stuffing, Green Beans</i>	42
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
Grilled Scottish Salmon <i>Creamy Meyer Lemon & Garlic, Roasted Potatoes, Arugula</i>	43
Alaskan Halibut <i>White Wine, Lemon, Butter, Mash, Broccolini</i>	57

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>	52
Shrimp Penne Pesto <i>Pesto w/ Pistachio Crumble, Colossal Shrimp</i>	36
Bolognese <i>Ground Filet & Veal, House-made Pappardelle Pasta, Parmigiano Reggiano</i>	29

*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.*