



Welcome to Louie's Steakhouse, our goal is to provide the finest quality food, and exemplary service in an area of abundant comfort. We make a conscious effort to use regional products, and support local business whenever possible. Thank you for joining us.

appetizers

feature soup - a new creation daily, ask your server	7
truffle yam fries - lightly seared sweet potato tossed in truffle oil, with chipotle aioli	8
baked brie - triple crème brie & roasted garlic wrapped in golden filo pastry	11
wok squid - signature sweet and spicy sauce	8
gyozas - pork dumplings, chili ginger sauce	9
prime shires - yorkshire puddings stuffed with steak, horseradish aioli, au jus	10
mussels – shallots, pesto, fresh herbs, white wine cream sauce	14
satays - grilled tenderloin and chicken on rustic greens with béarnaise sauce	13
crab cake - dungeness crab meat, panko encrusted, chipotle aioli, mango salsa <i>(Chef Signature dish)</i>	12
wild mushroom truffle risotto – fresh herbs, truffle oil, and shitake mushrooms	8
bacon wrapped scallops - seared diver scallops with mango coulis and honey balsamic reduction	12
west coast clams – chorizo, caramelized onions, roasted garlic cream reduction <i>(Chef Signature dish)</i>	13
prawn cocktail – jumbo prawns, house made cocktail sauce, spinach, beet and carrot	12

louie's garden

all salads served with garlic toast, enhance your salad with chicken or prawns for 4 ½

caesar salad – louie's signature tableside caesar dressing made in our kitchen	sm 6 lg 10
garden greens – organic mixed greens, red onion, beet root, red peppers, vanilla poached pears, blueberry vinaigrette	sm 7 lg 12
spinach salad – feta, bacon, red onion, toasted almonds, tomatoes, tarragon vinaigrette	13
viva salad – sundried cranberries, avocado, apples, grape tomatoes, feta, field greens and honey balsamic vinaigrette	14

specialty pastas

all pastas served with garlic toast, enhance your pasta with prawns, chorizo, or chicken for 4 ½

tuscan linguini – sundried tomatoes, olives, spinach, red pepper, feta, roasted garlic white wine, cracked pepper	16 ¼
authentic alfredo – traditional fettuccine alfredo, cooked to order	15 ½
spinach and ricotta cannelloni – tube pasta stuffed, and baked with cheese in a tomato sauce	14 ¾
italian gnocchi – house smoked tomatoes, fresh basil sauce, chorizo, virgin olive oil	18 ½
pesto chicken penne – chicken, sundried tomatoes, mushrooms, artichokes, pesto cream sauce	17 ¾
ginger beef – ginger, AAA beef, prawns, red peppers, tagliatelle noodles, dijon soy cream sauce	18 ½
swiss chard pad thai – rainbow swiss chard, onions, peppers, carrot, with a thai inspired lemongrass infused coconut curry peanut sauce, linguini noodles	17

HELP US HELP YOU!!! Not all ingredients are listed. Guests with food allergies or other dietary concerns should inform their server **PRIOR** to ordering

rustic thin crust pizza

all ten inch pizzas are made in house to order

bbq chicken – maker’s mark bbq sauce, diced chicken, red onion, jalapenos	15 ¾
grilled chicken caesar - creamy caesar, grilled chicken, romaine, parmesan	16 ¾
pesto chicken - pesto sauce sundried tomatoes, mushrooms	17 ¾
carnivore - italian sausage, ground beef, chorizo, bacon, grilled chicken	18 ¾
meatless supreme - pesto sauce, spinach, sundried tomatoes, red onions, feta, mushrooms, banana peppers, cheese	18 ¾
margherita – tomatoes, fresh basil, buffalo mozzarella, cracked pepper and rock salt	16 ¾
sicilian - tomato sauce, italian sausage, sundried tomatoes, caramelized onions, banana peppers, mushrooms	17 ½
big kona - tomato sauce, chorizo, bacon and pineapple	15 ¾
roasted garlic - spinach, olives, mushrooms, red and green peppers, cheese sauce	17 ¾
four cheese – mozza, provolone, swiss, feta	14 ¾
blue moon - tomato sauce, ground beef, mushroom, cheese, crumbled stilton	17 ¾

urban classics

lamb osso bucco – braised lamb shank, pinot noir reduction, mash and winter vegetables	29
maker’s mark bbq back ribs – slow cooked pork back ribs with garlic mash, seasonal vegetables	26
almond chicken – stuffed with brie, pesto cream drizzle, basmati rice, vegetables	23
smoked sablefish – smoked black cod, with a roasted garlic cream reduction, garlic mashed potatoes, and seasonal vegetables <i>(Chef Signature dish)</i>	27
seafood hot pot – coho salmon, salt spring island mussels, scallops and prawns sautéed in a spicy red thai-inspired curry coconut cream, with lime-scented basmati rice <i>(Chef Signature dish)</i>	28
bc salmon – wild sockeye, maple sambal cream reduction, seven grain rice, seasonal vegetables	24
jambalaya bowl – spicy creole sauce, prawns, chicken, chorizo, olives, peppers, mushrooms, basmati and wild rice	21
braised short rib – slow cooked boneless beef short rib, stilton cabernet demi, mashed potatoes, seasonal vegetables	23

louie’s signature steaks

we serve canada’s best AAA butcher block reserve beef. all steaks are aged for 29 days and served with your choice of risotto, garlic mashed potatoes, baked potato or yam fries

sirloin		8 oz.....19
new york	10 oz....26	12 oz....29
peppercorn new york	10 oz....29	12 oz....32
rib eye, blackened or charbroiled		12 oz....28
filet mignon	8 oz.....32	10 oz....37
gorgonzola filet mignon	8 oz.....36	10 oz....39
filet oscar	8 oz.....37	10 oz....40

enhance your steak

mushrooms	7	Alaskan king crab	16
lobster tail	15	béarnaise sauce	5
slab of gorgonzola	6	cabernet jus	5
garlic prawns	7	peppercorn sauce	4