



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.

let's start with an appetizer

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	13
panko shrimp - with a miso dressing	9
satays - grilled tenderloin and chicken on rustic greens with béarnaise sauce	10
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
additional salad and breadsticks – have some more of our signature salad and bread	6

louie's garden

all full 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	starter	6
	full order	10
garden greens – organic mixed greens, red onion, beet root, red peppers, vanilla poached pears, blueberry vinaigrette	starter	6
	full order	10
viva salad – sundried cranberries, avocado, apples, grape tomatoes, feta, field greens and honey balsamic vinaigrette		11 ¼
spinach salad – feta, bacon, red onion, toasted almonds, tomatoes, tarragon vinaigrette		10 ¾

specialty pastas

all pastas served with our signature salad and breadsticks for sharing, and garlic toast,
enhance your pasta with prawns or chicken for 4 ½

tuscan linguini – sundried tomatoes, olives, spinach, red pepper, feta, roasted garlic white wine, cracked pepper	16 ¾
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, <i>(Chef Signature dish)</i> pesto cream sauce	17 ¾
ginger beef – ginger, AAA beef, prawns, red peppers, tagliatelle noodles, dijon soy cream sauce	18 ½

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 and served with our signature salad and breadsticks for sharing

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
smoked salmon - bechamel sauce, capers, dill and our 3 cheese blend	17 ¾
meatless supreme - pesto sauce, spinach, sundried tomatoes, red onions, feta, mushrooms, banana peppers, cheese	18 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

all urban classics served with our signature salad and breadsticks for sharing

chicken parmesan – with fettuccine alfredo and garlic toast	23 ½
maker’s mark bbq back ribs – with garlic mashed potatoes, seasonal vegetables	26
almond chicken – stuffed with brie, pesto cream drizzle, basmati rice, vegetables	23
simply halibut – grilled west coast halibut, lemon, organic greens, tomato, <i>(chef’s signature dish)</i> baby potato, and burnt butter sauce	29
ribs + chicken – a half rack of ribs, bbq breast of chicken, mash, seasonal vegetables	26
bc salmon – wild sockeye, maple seared, seven grain rice, seasonal vegetables	24

louie’s signature steaks

we serve canada’s best AAA butcher block reserve beef. all steaks are served with your choice of risotto, garlic mashed potatoes, baked potato or yam fries and of course our signature salad and breadsticks for sharing

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

the cooking thing

rare - cool red centre
medium rare - juicy, warm, red centre
medium - juicy, pink throughout centre
medium well - hot, some juices, slightly pink
well done - hot, cooked throughout

sides

mushrooms	7
lobster tail	15
slab of gorgonzola	6
garlic prawns	7
béarnaise sauce	5