# Lou and Mickey’s Sample Dinner Menu

## Appetizers

Baked Goat Cheese with Roasted Garlic

$13.00

Grilled Jumbo Artichoke with Roasted Garlic Aioli

$13 .00

Baked Mozzarella with Marinara Sauce

$14 .00

Teriyaki Filet Mignon Tips

$16 .00

Crispy Coconut Wild Jumbo Shrimp

$16 .00

Fried Calamari

$15 .00

Braised Meatballs in Gravy with Gouda

$15 .00

Sautéed New Orleans BBQ Jumbo Shrimp

$17 .00

Seared Rare Wild Yellowfin Tuna (Ahi)

$18.00

Jumbo Lump Crab Cake

$18.00

Wild Spanish Octopus

a la plancha, with sautéed sweet peppers

$21.00

## Soups and Salads

New England Clam Chowder

cup $9.00 bowl $12.00

Crab Bisque

cup $9.00 bowl $12.00

French Onion

with Comte & Gruyere

$13.00

Mixed Field Greens

$10.00

Traditional Caesar

$10.00

Vine-ripened Tomato & Burrata

$14.00

Roasted Beets & Humboldt Fog Goat Cheese

$14.00

Crunchy Iceberg Wedge

with bacon, tomato, and blue goat cheese

$14.00

Jumbo Lump Crab “Louie”

$29.00

## Choice Seafood

Wild Ecuadorian Mahi Mahi

$34.00

Sauteed New Orleans BBQ Jumbo Shrimp

$29.00

Beer Battered Fish & Chips

$25.00

Broiled Garlic Jumbo Shrimp

$30.00

Farmed New Zealand King Salmon

$37.00

Grilled Wild Pacific Swordfish

$37.00

Wild Ross Sea Chilean Sea Bass

MSC CERTIFIED

$45.00

Pan Sauteed Jumbo Lump Crab Cakes

$35.00

Macadamia Nut Crusted Wild Alaskan Halibut

$39.00

Pan Seared Sesame Crusted Wild Yellowfin Tuna

$39.00

Twin Wild South African Lobster Tails

$59.00

## Pasta and Chicken

Linguine

with Manila Clams

$24.00

Grilled Chicken Penne Carbonara

$28.00

Spaghetti

with Sautéed Shrimp

$29.00

Char-Grilled "Mary's Organic Chicken"

$31.00

## Potatoes and Vegetables

## For 2 or more

French Fried Potatoes

$7.00

Sautéed Spinach (with garlic)

$8.00

Garlic Mashed Potatoes

$9.00

Baked Potato

$8.00

Creamed Spinach

$9.00

Roasted Butternut Squash

$9.00

Fire Roasted Broccolini (with tahini and feta)

$9.00

Sautéed Mushrooms

$10.00

Macaroni & Cheese

$11.00

Grilled Jumbo Asparagus

$11.00

Scalloped Potatoes

$11.00

## Famous Prime Steaks and Chops

Filet Mignon

8 ounce

$42.00

Filet Mignon

12 ounce

$54.00

Bone-In Filet Mignon

14 ounce

$62.00

Filet Mignon Medallions "Three Ways"

$49.00

Prime "Baseball" Cut Top Sirloin Steak

12 ounce

$38.00

Prime Ribeye Steak

16 ounce

$51.00

Prime New York Strip

14 ounce

$48.00

Prime Colorado Rack of Lamb

16 ounce

$54.00

Prime New York Open Faced Steak Sandwich

$30.00

### Add to your steak

Blackened seared with Cajun spices

$3.00

Capella Style with mushrooms and onions

$6.00

Pepper Style topped with brandy peppercorn sauce

$3.00

Lump Crab Oscar with asparagus and Béarnaise

$16.00

Broiled Garlic Jumbo Shrimp (5 each)

$12.00

Wild South African Lobster Tail (6 oz)

$25.00

Melted Danish Blue Cheese

$4.00

### Sharable Sauces

Bearnaise, Bordelaise, Chimichurri, Horseradish, Peppercorn Cream

$3.00 each, $7.00 choice of three