

Lou & Mickey's

Soups

	Cup	Bowl
New England Clam Chowder	9	12
Crab Bisque	9	12
French Onion (with Comté & Gruyère)		13

Salads

Mixed Field Greens	12
Traditional Caesar	12
Vine-ripened Tomato & Burrata	14
Roasted Beets & Humboldt Fog Goat Cheese	14
Crunchy Iceberg Wedge (with bacon, tomato, & blue cheese)	15
Chinese Chicken Salad (with Hoisin vinaigrette)	19
Grilled Chicken Caesar (with organic chicken breast)	19
Wild Jumbo Mexican Shrimp Caesar	20
Wild Jumbo Mexican Shrimp "Louie" (with 1000 Island)	21
Jumbo Lump Crab "Louie" (with 1000 Island)	28
New York Steak Salad	22
Filet Mignon Cobb	23

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE

1000 Island, Ranch, Blue Cheese, Oil & Vinegar, Basil Vinaigrette

Appetizers

Baked Goat Cheese with Roasted Garlic	14
Grilled Jumbo Artichoke with Roasted Garlic Aioli	15
Baked Mozzarella with Marinara Sauce	15
Meatballs (with tomato sauce, melted cheese, and garlic bread)	16
Teriyaki Filet Mignon Tips	17
Crispy Coconut Wild Jumbo Shrimp	16
Fried Calamari	16
Sautéed New Orleans BBQ Jumbo Shrimp	18
Seared Rare Wild Yellowfin Tuna (Ahi)	18
Wild Spanish Octopus (a la plancha, with sautéed sweet peppers)	22
Steak Tacos (with filet mignon tips, corn, salsa and avocado)	18
Jumbo Lump Crab Cake	18

Sandwiches

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed jasmine rice or homemade chips

Classic American Cheeseburger (choice of aged cheddar, Emmentaler Swiss or Danish blue cheese)	19
Crispy Chicken Sandwich (with avocado, corn salsa, pickled slaw, and chipotle mayo)	18
Smoked Turkey Club	18
Open Faced Jumbo Lump Crab Melt	25
Prime Beef Dip (with gouda, au jus, and horseradish sauce)	21
Meatball Sandwich (with mozzarella and tomato sauce)	19

Lunch Entrées

Soup & Salad (Choice of Clam Chowder or Crab Bisque, and Traditional Caesar or Mixed Field Greens)	18
Beer Battered Fish & Chips	19
Crispy Coconut Wild Jumbo Shrimp	22
Spaghetti with Tomato & Basil (Five Grilled Wild Jumbo Shrimp add 9)	19
Penne Carbonara (Grilled Chicken Breast add 6)	21
Pan Seared Farmed New Zealand King Salmon (with sautéed seasonal vegetables)	27
Linguine & Manila Clams	23
Wild Ecuadorian Mahi Mahi (teriyaki glazed and grilled, with sautéed seasonal vegetables)	25
Grilled Wild Pacific Swordfish (with sautéed seasonal vegetables)	28
Seared Sesame Crusted Wild Yellowfin Tuna (with ponzu sauce and steamed jasmine rice)	26

"Famous" Prime Steaks

All steaks served with seasoned butter

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed jasmine rice or mashed potatoes	
Prime "Baseball" Cut Top Sirloin - 12 oz Aged 28-35 days	25
New York Strip - 10 oz	33
Filet Mignon Medallions "Two Ways"	32
Double R Ranch Filet Mignon - 8 oz (with bearnaise sauce)	42



FROM OUR BAR



All Signature Cocktails \$14.50

Stirred

- Moscow Mule** –Vodka, fresh lime juice, and Bermuda ginger beer... On the rocks in a classic copper mug
- El Diablo** – Silver tequila, blackberry liqueur, fresh lime juice and Bermuda ginger beer... Served long
- Smoking Gun** – Straight rye, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice
- Old Fashioned** – Straight bourbon, sugar, and Angostura bitters... Served over block ice

Shaken

- Fifth Avenue** –Vodka, fresh lemon juice, muddled strawberry, and basil... Served on the rocks
- One If By Land** – Grapefruit infused vodka, elderflower, honey and lemon... Served up with orange flower essence
- Essex Street** – London dry gin, cucumber, dill, lime, and elderflower, with a pinch of sea salt... Served up
- Cadillac Margarita** – Silver tequila, fresh lime juice, agave, and OJ... On the rocks with a Grand Marnier float
- Margarita Verde** – Silver tequila, fresh lime juice, agave, basil, cucumber, and jalapeño... Served on the rocks
- El Mariachi** – Silver tequila, 'Vida' mezcal, lemon, strawberry & mint with a touch of Campari... Over crushed ice
- Whiskey Sour** – Straight bourbon, fresh lemon juice, sugar, and egg whites... Shaken with vigor

Exotic Drinks

- Mickey's Mojito** –White rum, sugar, fresh lime juice, and muddled mint... Served with a Gosling's rum float
- Horny Monkey** – Vodka, white rum, coconut milk, and banana liqueur... Swizzled with crushed ice
- Rum Swizzle** – 8 year rum, fresh lime juice, pineapple, ginger, and clove... Swizzled with crushed ice and absinthe
- Temper Tantrum** – A blend of rums, fresh oj, passion fruit, and pomegranate syrup... Swizzled with crushed ice

Beer

Draught

	10oz	16oz	Pitcher
Coors Light , Golden, CO 4.2% abv	5.5	7	20.5
Trumer Pilsner , Berkeley, CA 4.9% abv	6.5	8	22
Coronado Seacoast Pilsner , Coronado Island, CA 4.9% abv	6.5	8	22
Ballast Point Light Lager , San Diego, CA 4.2% abv	6.5	8	22
Stella Artois , Belgium 5.0% abv	7	8.5	23.5
Anchor Brewing California Lager , San Francisco, CA 4.9% abv	6.5	8	22
Mission Blonde Kolsch , San Diego, CA 5.0% abv	6.5	8	22
Blue Moon , Golden, CO 5.2% abv	6.5	8	22
Saint Archer White Ale , San Diego, CA 5.0% abv	6.5	8	22
Societe The Harlot Belgian Blonde Ale , San Diego, CA 5.6% abv	6	7.5	20.5
Port Brewing Shark Attack Double Red Ale , San Marcos, CA 9.5% abv	7	8.5	NA
Oskar Blues Dale's Pale Ale , Lyons, CO 6.5% abv	6	7.5	20.5
Alesmith .394 Pale Ale , San Diego, CA 6.0% abv	6.5	8	22
Belching Beaver Here Comes the Mango IPA , San Diego, CA 7.1% abv	6.5	8	NA
Mother Earth Boo Koo Mosaic IPA , Vista, CA 6.5% abv	6.5	8	22
Ballast Point Sculpin IPA , San Diego, CA 7.0% abv	8	9.5	26.5
Stone Delicious American IPA , Escondido, CA 7.7% abv	6.5	8	NA
Mike Hess Brewing Habitus Double IPA , San Diego, CA 8.0% abv	6.5	8	NA
Greenflash Imperial IPA , Vista, CA 9.0% abv	7.5	9	NA
Guinness Irish Stout , Ireland 4.2% abv	7	8.5	23.5

Bottles

Budweiser , St. Louis, MO	7	Amstel Light , Holland	8
Corona , Mexico	8	Shock Top , St. Louis, MO	7
Heineken , Holland	8	St. Pauli Girl, Non-Alcoholic , Germany . . .	7