

LOUIE'S 106

1986-2009 THANK YOU AUSTIN FOR 23 GREAT YEARS!

Appetizers

JUMBO SHRIMP COCKTAIL <i>SPICY ROASTED TOMATO-HORSERADISH SAUCE</i>	\$10.00
CRISPY SOFTSHELL CRAB <i>BABY GREENS, CHAMPAGNE VINAIGRETTE, TROPICAL FRUIT SALSA, HONEY-WASABI AIOLI</i>	\$10.50
<input checked="" type="checkbox"/> AHI TUNA TARTAR <i>GINGER AND SOY MARINATED AHI TUNA WITH AVOCADO AND CRISPY WONTONS</i>	\$11.00
<input checked="" type="checkbox"/> ESCARGOTS <i>SAUTEED IN GARLIC AND WHITE WINE WITH WALNUT-HERB BUTTER</i>	\$9.75
<input checked="" type="checkbox"/> THREE CHEESE RAVIOLI <i>WITH TOMATOES AND BASIL IN A LIGHT WHITE WINE CREAM SAUCE</i>	\$8.50 ENTREE \$16.00
OYSTERS ROCKEFELLER <i>SAUTEED WITH PERNOD AND SPINACH AND BEARNAISE AU GRATIN</i>	\$8.00
<input checked="" type="checkbox"/> LUMP CRAB AND AVOCADO SALAD <i>JUMBO LUMP CRAB "CEVICHE" STYLE WITH FRIED AVOCADO AND TABASCO AIOLI</i>	\$10.00
<input checked="" type="checkbox"/> BEEF CARPACCIO <i>WITH GRILLED FLATBREAD, CAPERS, LEMON, DIJON MUSTARD, AND BABY GREENS</i>	\$10.00
SESAME & GINGER SEARED QUAIL <i>BONELESS GINGER AND SOY SEARED QUAIL SALAD WITH BABY SPINACH</i>	\$11.50

Soups and Salads

<input checked="" type="checkbox"/> HOUSE SALAD <i>BABY GREENS, FETA CHEESE, ASPARAGUS, AND ROASTED TOMATO VINAIGRETTE</i>	\$7.00
<input checked="" type="checkbox"/> CLASSIC CAESAR SALAD <i>WHOLE LEAF SALAD WITH SHAVED PARMESAN AND GARLIC CROUTONS</i>	\$7.00
<input checked="" type="checkbox"/> BABY SPINACH SALAD <i>WITH ROASTED PEARS, CANDIED PECANS, BALSAMIC VINAIGRETTE, AND GORGONZOLA CHEESE</i>	\$7.00
ICEBERG WEDGE SALAD <i>WITH MAYTAG BLEU CHEESE, RED ONION, BACON, AND HERB CROUTONS</i>	\$8.00
GAZPACHO ANDALUZ <i>WITH FRESH CRAB AND AVOCADO</i>	\$6.00
MEDITERRANEAN SEAFOOD SOUP <i>WITH A ROUILLE CROUTON</i>	\$6.00

THREE COURSE MENU

PICK ANY MARKED (☒)
APPETIZER OR SALAD, ENTREE,
AND YOUR CHOICE OF
FLOURLESS CHOCOLATE CAKE
OR
CREME BRULEE
\$35
NOT VALID WITH ANY OTHER PROMOTIONS

Tapas

\$8.00

SAUTEED BLUE CRAB "FINGERS"

CHAR GRILLED JUMBO SHRIMP

SEARED LAMB WITH FETA
CHEESE AND MINT

BEEF TENDERLOIN & MUSHROOMS
WITH MOROCCAN BBQ SAUCE

SHRIMP SCAMPI WITH
GRILLED GARLIC BREAD

PEPPER SEARED AHI TUNA
WITH HORSERADISH CREAM

DUCK LIVER PATE

\$7.00

FRIED GOAT CHEESE AND
MOROCCAN SPICED ALMONDS

BACON WRAPPED ASPARAGUS

CRISPY CALAMARI WITH
RED PEPPER ROUILLE

SAUTEED MUSSELS
DIJONAISE OR MARINIER

GRILLED CHICKEN SAUSAGE
WITH DIJON MUSTARD

RAVIOLI EMPANADAS
WITH TOMATO SAUCE

CAPRESE SALAD WITH
FRESH MOZZARELLA

HERBED GOAT CHEESE
BRUSCHETTA

BASIL PESTO BRUSCHETTA
WITH FRESH MOZZARELLA

\$6.00

ROASTED POTATOES
WITH GARLIC AIOLI

FRIED OLIVES WITH
ROMESCO SAUCE

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Seafood

- ☒ **JUMBO SHRIMP AND DIVER SCALLOP RISOTTO** \$24.00
SAFFRON RISOTTO, SHIITAKE MUSHROOMS, AND LOBSTER CONSOMME
- CLASSIC BOUILLABAISSE** \$20.00
SHRIMP, SCALLOPS, MUSSELS, CALAMARI, AND FRESH FISH IN A RICH SAFFRON BROTH WITH RED PEPPER CROSTINIS
- THE ORIGINAL BABY LOUIE'S "HOT & CRUNCHY" TROUT** \$21.50
MANGO CHUTNEY SAMBAL SAUCE, PECAN RICE, AND SAUTEED VEGETABLES
- SAMBAL AND HONEY MARINATED SEA BASS** \$26.50
BASIL RISOTTO, ORANGE-GINGER COULIS, AND HARICOT VERTS
- SALMON EN PAPILOTE** \$22.00
SALMON FILET BAKED IN PARCHMENT WITH WILD MUSHROOMS, ASPARAGUS, TOMATOES, LEMON, NEW POTATOES, AND BEARNAISE SAUCE
- PAELLA VALENCIA** \$20.00
SAFFRON RICE WITH SHRIMP, SCALLOPS, MUSSELS, CALAMARI, CHICKEN, AND SAUSAGE
- ☒ **ANGEL HAIR PASTA WITH SAUTEED JUMBO SHRIMP** \$23.00
TOSSED WITH BASIL PESTO CREAM SAUCE AND FRESH VEGETABLES SUBSTITUTE GRILLED CHICKEN \$17.00

Meat

- ☒ **CHARGRILLED DOUBLE-THICK PORK CHOP** \$22.00
GINGER MASHED SWEET POTATOES, SCALLION-CILANTRO CHIMMI CHURRI, APPLE CIDER DEMIGLACE, AND BACON WRAPPED GREEN BEANS
- ☒ **MORROCAN SPICED PORK TENDERLOIN MEDALLIONS** \$23.00
MASHED POTATOES, HONEY-DIJON SAUCE, AND SAUTEED VEGETABLES
- ROASTED DUCK BREAST AND CONFIT DUCK LEG** \$24.00
PARMESAN POLENTA CAKE, HONEY-THYME DUCK JUS, CHERRY-APRICOT CHUTNEY, AND HARICOT VERTS
- NEW ZEALAND RACK OF LAMB** \$27.00
CREAMY SCALLOPED POTATOES, BALSAMIC DEMIGLACE, SAUTEED SPINACH, AND TOMATO-MINT CHUTNEY
- PAN SEARED AND PORCINI DUSTED VEAL STRIP LOIN** \$25.00
CARAMELIZED ONION AND BALSAMIC RISOTTO, MUSHROOM CREAM SAUCE, HARICOT VERTS AND MUSHROOMS

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| ☒ 12 OUNCE ANGUS NEW YORK STRIP STEAK | \$27.00 |
| <i>ROSEMARY NEW POTATOES, LOUIE BUTTER, AND PEPPERCORN-COGNAC DEMIGLACE</i> | |
| 12 OUNCE ANGUS RIBEYE | \$26.00 |
| <i>CREAMY SCALLOPED POTATOES, LOUIE BUTTER, AND PEPPERCORN-COGNAC DEMIGLACE</i> | |
| CHAR GRILLED BEEF FILET | 8 Oz. \$27.00 |
| <i>SCALLION-SOUR CREAM MASHED POTATOES, PEPPERCORN-COGNAC DEMIGLACE, AND BEARNAISE SAUCE</i> | 12Oz. \$37.00 |

SUBSTITUTE A BAKED POTATO \$4.00

Side Dishes

- GRILLED ZUCCHINI AND SQUASH**
- GRUYERE AND BACON MAC & CHEESE**
- SAUTEED MUSHROOMS**
- ASPARAGUS WITH POBLANO BEARNAISE**
- SPINACH CREAMED OR SAUTEED**
- \$5.00**

FRANK BELLINO, EXECUTIVE CHEF

BANQUET ROOMS AVAILABLE FOR UP TO 60 PEOPLE

AN EIGHTEEN PERCENT GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.
WE ACCEPT CASH AND ALL MAJOR CREDIT CARDS ONLY. PLEASE, NO SEPARATE CHECKS.