

Dining Menu

Appetizers

Pan Seared Ahi Tuna

Dusted with black and white sesame seeds, seared rare, sweet soy glaze and wasabi cream, with wasabi & pickled ginger. \$12.95

Pan Seared Sea Scallops

Delicious scallops served with our Chardonnay lobster cream sauce. \$9.95

Shrimp Cocktail

Five jumbo shrimp served with our house-made cocktail sauce and lemon. \$9.95

Escargot

Sautéed in garlic herb butter, topped with Panko breadcrumbs and fresh parmesan cheese with toast points. \$9.95

Chicken Cordon Bleu

Chicken breasts strips wrapped with honey ham, Swiss cheese, breaded with Panko bread crumbs and fried. Served with house-made honey mustard sauce. \$8.95

Spinach and Artichoke Dip

Served with tortilla chips; perfect for sharing. \$7.95

Crispy Calamari

Served with warm marinara sauce. \$7.95

Portabella Bruschetta

Wood-grilled portabella mushrooms & fresh buffalo mozzarella baked over French bread. Topped with tomato, balsamic reduction, and fresh parmesan cheese. \$6.95

“Loaded” Potato Wedges

Fried crisp and topped with shredded cheddar cheese, chives, and crisp bacon served with our creamy ranch dressing. \$5.95

Crab Cake

Pan-seared lump crab cake with Arugula, cilantro vinaigrette salad & Remoulade drizzle. \$11.95

Soups & Salads

Enjoy our house salads & soups, all house-made with fresh ingredients

LM French Onion Soup

Steakhouse classic. \$5.95

Louie’s Famous Crab Soup

A creamy soup loaded with lump crab meat. \$5.95

Caesar Salad

Crispy romaine lettuce with freshly grated parmesan cheese, garlic croutons, and our authentic Caesar dressing. \$5.95 1/2 order \$9.95 full order

Louie’s House Salad

*Fresh mixed field greens tossed in our homemade Sherry wine Vinaigrette, topped with blue cheese, candied walnuts and surrounded with grape tomatoes.
\$5.95 1/2 order \$9.95 full order*

Classic House Salad

Freshly chopped romaine and mixed field greens with grape tomatoes, sliced red Bermuda onion, garlic croutons, and freshly grated parmesan cheese and your choice of dressing. \$5.95 1/2 order \$9.95 full order

Ahi Tuna Arugula Salad

Grilled Ahi Tuna with Toasted Almonds, Gorgonzola Blue Cheese, Roma Tomatoes, and Balsamic Vinaigrette \$13.95

*Add grilled shrimp, chicken or steak to any salad \$3.95
Fresh Ahi Tuna \$5.95*

18% gratuity will be automatically added for parties of 8 or more.

«Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness»

Louie Mack's Aged Steaks

We are dedicated to offering only the finest, carefully selected & optimally aged beef.
All steaks are cut in-house, then seasoned and cooked to perfection.
Entrees are accompanied by a house salad, fresh baked bread, & choice of vegetable du jour baked potato, mashed potatoes, rice pilaf or French fries

HOW TO ORDER OUR STEAKS TO YOUR TASTE	RARE Seared crust with a cool red center
	MEDIUM RARE Seared crust with a warm red center
	MEDIUM Outside of steak well done, with a hot red center
	MEDIUM WELL Outside dark, inside done with a hot pink center
	WELL Outside dark, center cooked thoroughly

Our chef strongly recommends ordering your steaks Rare to Medium for maximum flavor & tenderness. If you wish to have your steak cooked Medium Well to Well done, we recommend butter flying the steak to avoid extreme cooking times.

Custom Toppings & Sauces

Hollandaise, Béarnaise, Au Poivre (with green peppercorns), Chimichurri, Cabernet Gorgonzola Butter \$2.00 Oscar lump Crab. \$5.95

Filet Mignon

Petite (for the smaller appetite) 6oz \$19.50
8oz \$22.95 12oz \$33.95

New York Strip

14oz \$23.95

Porterhouse

Pride of Louie Mack's, a steakhouse classic. 26oz \$36.95 32oz \$46.95
King of the house 42oz \$59.50
(Ordering medium to well done will increase wait time)

Bone-In Rib eye

20oz \$25.95

T-Bone

20oz \$23.95

Steak on the Skewer

Tender large cuts of steak, skewered with peppers, onions, tomatoes, and mushrooms. Available in limited quantities. \$17.95

Prime Rib

Rich, juicy and slow cooked; limited availability. 12oz \$17.95
King Cut 16oz \$24.95

Signature Entrees

Steak Diane

New twist on a classic 8 oz grilled filet with bleu cheese mashed potatoes, topped with a rich mushroom brandy sauce and sautéed asparagus. \$27.95

Steak & Frites

Grilled N.Y. strip with herb crusted potato wedges, Chimichurri and roasted shallots. \$26.95

Au Poivre Filet

Peppercorn mélange crusted 8 oz fillet seared in the radiant broiler and served with our classic Au Poivre & green peppercorn sauce. \$27.95

Apple Bourbon Grilled Pork Chops

Thick cut chops; grilled and topped with our apple bourbon glaze.
One Large Chop \$13.95 Two Large Chops \$21.95

Chicken Diane

Three seared chicken breasts, topped with our house-made mushroom Diane sauce; served with bleu cheese mashed potatoes and grilled asparagus. \$16.95

Surf & Turf Add Ons

All of our steak & dinners can surf

Grilled & Skewered shrimp or fried 7.95

3/4 lb King Crab \$19.95

1/2 lb Snow Crab \$8.95

Jumbo Lump Crab Cake \$11.95

Warm Water Lobster 7oz \$18.95

Sides

Baked Potato \$4.95 Loaded add \$1.50

Yukon Mashed Potatoes \$4.95

French Fries \$3.95

Vegetable du Jour \$5.50

Creamed Spinach \$5.50

Mushrooms sautéed in Garlic Butter \$5.50

Asparagus (grilled or steamed)

with Hollandaise \$5.95

Sautéed Onions \$5.50

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Market Fresh Seafood

Simply the Best Seafood in Town

FISH FIVE WAYS

Blackened • Bronzed • Pan Seared • Broiled • Jerked

- Black Grouper \$21.95
- Atlantic Salmon \$17.95
- Chilean Seabass \$23.95
- Mahi Mahi \$18.95
- Ahi Tuna \$21.95
- Swordfish \$17.95

*Your choice
of Signature
Sauces*

Mango salsa
Key Lime garlic compound butter
Lobster Cream
Naval Orange Butter
Asian Ginger

All Entrees served with wild rice pilaf and vegetables

Chef's Specialties

Jumbo Lump Crab Cakes

Two jumbo lump crab cakes pan-seared with roasted corn cream sauce, fingerling potatoes and bacon corn salsa. \$21.95

Asian Sugarcane Skewered Tuna

Nori wrapped Ahi Tuna medallions; skewered with sugarcane and tempura fried with udon noodles and Asian ginger sauce. \$21.95

Pan Seared Bronzed Scallops

Bronze seared jumbo scallops with spinach, tomato risotto, and naval orange butter. \$23.95

Shrimp Capellini

Sautéed Gulf shrimp with toasted pine nuts, spinach, tomato bruschetta, tossed with angel hair pasta and crumbled goat cheese. \$18.95

Stuffed Lobster

Grilled 10oz Lobster tail stuffed with crabmeat; served with salt and malt vinegar potato crisps. \$34.95

Chef's Selections

Ask your server about our special seafood selections of the day. Pricing varies.

Ultimate Seafood Platter

Half Pound Steamed Alaskan King Crab, 7oz. Warm Water Lobster Tail, Bacon Wrapped Scallops and Jumbo Lump Crab cake with Corn Cream Sauce and Bacon Vinaigrette. \$42.95

Lord of the Sea

3/4 Pound Steamed Alaskan King Crab, 10oz. Warm Water Lobster Tail, 3 Bronzed Scallops, 3 Jumbo Garlic Shrimp, Half Pound Steamed Alaskan Snow Crab, Bronzed Ahi Tuna, Jumbo Lump Crab cake with Corn Cream Sauce and Bacon Vinaigrette. \$98.50

Alaskan King Crab

1 1/2 lbs of sweet and succulent King Crab legs; split, steamed and served with warm drawn butter and lemon. \$38.95

Alaskan Snow Crab

1 1/2 lb of tender sweet Snow Crab clusters steamed and served with warm drawn butter and lemon. \$19.95

Warm Water Lobster

Perfectly steamed, 10 oz lobster, presented with warm drawn butter & Lemon. \$28.95

The Grande Finale

- * Warm Apple Crunch Cobbler with Vanilla ice cream. \$5.95
- * Florida Key Lime Pie with whipped cream. \$4.95
- * 8 Layer Chocolate Cake with White Chocolate Drizzle. \$5.95
- * Chocolate Lava Volcano Cake Ala Mode. \$6.95
- * Cheesecake Factory Original Cheesecake. \$5.95
- * Belgium Chocolate Cheesecake. \$6.95
- * Crème Brulee with Fresh Fruit Topping. \$5.95
- * Kentucky Bourbon Pecan Pie with Caramel Drizzle. \$4.95
- * Chocolate Peanut Butter Pie. \$6.95

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Louie Mack's is passionate about great steaks.

We go to unsurpassed lengths to ensure you enjoy the finest steak available. All of our steaks are selected from certified midwestern grain-fed steers, graded USDA Prime and Top Choice. We age our beef for up to five weeks to maximize the inherent tenderness and flavor of each loin. Our certified meat cutter hand cuts our steaks thick and with a consistent trim for a juicy, full flavored taste. Our chefs season each steak with our own special blend of seasonings to give that unique Louie Mack's touch.

Louie Mack's is unique in providing guests with a choice of having their steaks prepared on our custom made 11 foot wood burning grill or in a trademark high temperature radiant broiler. Whether you enjoy the taste of the grill with the natural flavors of citrus and oak, or prefer a steak seared to perfection at 1800 degrees, you have come to the right place.



Louie Mack's is serious about Seafood.

Fresh fish is brought in daily from purveyors who share our commitment to freshness and quality. New dishes are designed by our chef to enhance the natural flavor of each season's catch. Louie Mack's also offers the biggest king crab legs in town and we pride ourselves on our monster lobster tails.

Louie Mack's commitment to outstanding wine.

Wine is the natural accompaniment to great food and Louie Mack's is committed to providing you with the widest selection in the area to choose from. Our management team has tasted and evaluated each and every wine selection to ensure high quality and good value. More than 140 different wines and champagnes are available by the bottle for your enjoyment. We stock over 1,200 bottles at Louie Mack's. All wine is stored in temperature and climate controlled cabinets in our dining room, main bar and wine room prior to being served. If you have a favorite wine you would like included on our wine list, please let us know.

Planning a private party?

Louie Mack's is the ideal choice.

Whatever the occasion, our goal at Louie Mack's is to make your private party an event to remember. Whether it is a business meeting, rehearsal dinner, anniversary or holiday party, we are here for you. Let our Events Planner assist you in planning everything from entertainment to the customized menu for your private party. Choose from three intimate private rooms all offering warm maple paneling, high ceilings and the latest in A/V equipment, including power projection screens and wireless internet connections. Also, consider Louie Mack's Patio Bar for your outdoor private parties.



Louie Mack's Patio Bar

Experience Louie Mack's 1800 square foot outdoor patio with its gas torches, palm trees and illuminated bar. A full dinner menu, specialty appetizers, drink combinations & entertainment are offered at the Patio Bar.

www.lmsteakhouse.com

Visit Louie Mack's website to learn about wine tastings, special events, holiday information and upcoming menu changes. Join **Friends of Louie Mack's**, our e-mail club, and benefit from special offers and discounts exclusively via e-mail – all good toward celebrating your obvious love of excellent food and wine.

As a Friend of Louie Mack's your name will automatically be entered into a monthly drawing for a \$100 gift certificate. Louie Mack's respects your privacy and will never sell or share your information. To be a Friend of Louie Mack's visit **lmsteakhouse.com** or ask your server for an enrollment form.

*Thank you for choosing Louie Mack's.
We hope you enjoy your dining experience and will return often.*