



STEAK



We support Canadian farmers by serving Canada’s finest AAA Angus Reserve beef. All of our steaks are aged for a minimum of 29 days.

Served with seasonal vegetables and your choice of garlic mashed potatoes, baked potato, yam fries or fries. Upgrade to mushroom truffle risotto \$7

NEW YORK	8oz 45 10oz 53
PEPPERCORN NEW YORK	8oz 49 10oz 57
RIBEYE blackened or charbroiled	12oz 59
FILET MIGNON	5oz 49 8oz 63
FILET OSCAR	5oz 63 8oz 73

STEAK DONENESS GUIDE

Just in case you were wondering about our cooking techniques

Blue quick sear, cold centre

Rare very red, cool centre

Medium rare red, warm centre

Medium pink centre, hot

Medium well slightly pink centre

Well cooked throughout, no pink

ENHANCEMENTS

Peppercorn or béarnaise sauce 7

Garlic Prawns 14

Slab of Gorgonzola 8



SHARED SIDES



TRUFFLE POMME FRITES 13

FOCACCIA 6

YAM FRIES 13

BEER BATTERED ONION RINGS 11

SAUTÉED GARLIC MUSHROOMS 9

MUSHROOM TRUFFLE RISOTTO 14

MAC & CHEESE 15

ASPARAGUS (seasonal) 9

Louie’s Steakhouse

(250) 352-5570

616 Vernon St,
Nelson, BC

louie’s

STEAKHOUSE | WINE | BAR



APPETIZERS
<div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>AHI TUNA STACK 22</div><div>Ahi tuna, pico de gallo, house made ponzu, avocado, cucumber, wonton crisps, corn tortilla chips</div></div></div><div><div><div>GOAT CHEESE BRUSCHETTA 18</div><div>Chèvre, diced tomato, red onion, housemade almond pesto spread, garlic, balsamic reduction</div></div></div><div><div><div>PERNOD PRAWNS 18 GFO</div><div>Pernod cream, red chili flakes, crostini</div></div></div><div><div><div>PRIME SHIRES 19</div><div>Yorkshire puddings, stuffed with shaved beef, mild horseradish aioli, au jus</div></div></div><div><div><div>BEEF CARPACCIO 19 GFO</div><div>Seasoned tenderloin, pickled red onions, fried capers, horseradish aioli, balsamic reduction, arugula, mandarin balsamic vinaigrette, dijonnaise</div></div></div><div><div><div>CRAB CAKE 23</div><div>Panko encrusted, Dungeness crab meat, chipotle aioli, mango salsa</div></div></div><div><div><div>WAGYU BEEF GYOZAS 19</div><div>Fried wagyu beef dumplings, gochujang, honey, green onions, chili lime soy and sesame seeds</div></div></div><div><div><div>BAKED BRIE 21</div><div>Phyllo wrapped, raspberry coulis, balsamic reduction, extra virgin olive oil, baguette crostini</div></div></div><div><div><div>MUSHROOM TRUFFLE RISOTTO 14</div><div>Arborio rice, seasonal mushrooms, truffle oil, Reggiano</div></div></div></div></div></div>
<div><div>Please let us know about any dietary restrictions or allergies before ordering.</div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>VEGETARIAN - Some items are also vegan, ask your server</div></div></div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>GLUTEN FRIENDLY - Possible traces of gluten, celiac modifications available</div></div></div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>GLUTEN FREE OPTION AVAILABLE</div></div></div></div></div></div></div></div></div></div>

●SALADS●
<div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>MARKET GREENS 18 Starter size available 11</div><div>Mixed greens, red onions, red pepper, carrots, beets, champagne vinaigrette</div></div></div><div><div><div>CAESAR SALAD 19 Starter size available 12 GFO</div><div>Crisp romaine, house made dressing, croutons, Reggiano, served with garlic toast</div></div></div><div><div><div>ROCKET SALAD 19</div><div>Baby arugula, poached pear, spiced walnuts, goat cheese, pickled red onion, balsamic cranberry vinaigrette</div></div></div><div><div><div>SEARED AHI TUNA SALAD 25</div><div>Sesame crusted ahi tuna seared rare, ponzu ginger reduction, edamame, bok choy, red pepper, mild wasabi emulsion</div></div></div></div><div><div>Add free range chicken for \$10 4 oz salmon filet for \$12 garlic prawns or ahi tuna steak for \$14 8oz NY Striplion steak for \$20</div></div></div></div>
◆CASUAL◆
<div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>LOUIE’S FISH AND CHIPS 23</div><div>Beer battered rock fish, pico de gallo served with fries and house made tartar sauce</div></div></div><div><div><div>PAPPARDELLE ALLA BOLOGNESE 23</div><div>Hand-rolled pappardelle pasta, beef and tomato ragù, Reggiano, parsley, served with garlic toast</div></div></div><div><div><div>WILD MUSHROOM PUTTANESCA 24</div><div>Wild mushrooms, Kalamata olives, capers, tomato, garlic, parsley, brown butter beurre blanc, hand-rolled pappardelle with Reggiano, served with garlic toast</div></div></div><div><div><div>HOUSE BURGER 25 GF bun 3</div><div>House made AAA beef patty, bacon, swiss, cheddar, lettuce, tomato, red onion, mild jalapeno aioli</div></div></div></div></div></div>
<div><div>Louie’s Cellar offers over 150 wines to choose from. Ask your server for wine pairing recommendations.</div></div>

◆MAINS◆
<div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div>MAKER’S MARK BBQ BACK RIBS 36 half rack 27</div><div>Pork back ribs slow cooked, garlic mashed potatoes, market vegetables</div></div></div><div><div><div>BEEF SHORT RIB 39</div><div>Braised boneless rib, stilton Cabernet Demi, garlic mashed potatoes, market vegetables</div></div></div><div><div><div>FREE RANGE STUFFED CHICKEN 34</div><div>Blackberry Gewürztraminer compote, prosciutto, gruyère and sage stuffed free range bone in chicken breast, garlic cream, mashed potatoes, market vegetables</div></div></div><div><div><div>WEST COAST SALMON 38</div><div>Wild Sockeye Salmon, lobster cream sauce, lemon, basil and almond pesto risotto, market vegetables</div></div></div></div><div><div><div>THE DANNY RICKABY 43 GF bun 3</div><div>Affectionately named after our late founder. It is literally a culinary experience on its own. Think steak sandwich or the ultimate burger! 5oz filet mignon, brioche bun, prosciutto, gouda, bacon jam, duck fat mayonaise, grilled tomato, pommes frites</div></div></div></div></div>
☀SIGNATURE PAN PIZZA☀
<div><div><div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div><i>Our dough is made daily from a recipe unique to anything you’ve tasted. Unless otherwise described, our 10" pies come with our house made pizza sauce and three cheese blend of mozzarella, emmenthal and Reggiano. GF crust available \$5.</i></div></div></div><div><div><div>DUFFALOPIGUS 18</div><div>Rosemary, feta, sun-dried tomatoes, roasted garlic, black olives</div></div></div><div><div><div>PROSCIUTTO PERA 21</div><div>Poached pear, prosciutto, goat cheese, arugula, balsamic reduction drizzle and cracked pepper</div></div></div><div><div><div>SPICY BRIE 19</div><div>Capicola, brie cheese, caramelized onion, mild chili oil drizzle</div></div></div><div><div><div>MARGHERITA VERDE 19</div><div>Green pesto base, sliced fresh tomatoes, mozzarella, drizzled with balsamic reduction</div></div></div></div></div></div>