



Chef Louie's Steak House



“Premium Black Angus, Fine Wine”

At Chef Louie's Steak House, we remember the pleasure of dining the old fashioned way. We serve Premium Black Angus beef, superior to all other grades and known for its excellence in marbling, texture and flavor. Selections from the sea include cold water lobster and choice seafood. We offer an extensive wine list with hundreds of wines to complement your meal. Treat yourself to a delectable dessert fresh from our bakery or enjoy a fine cognac or vintage port in our lounge. We hope that your visit to Chef Louie's will be an evening to relish — a dining experience reflective of the quality we are dedicated to provide: quality that is old-fashioned; quality on which we proudly put our name. As always, whether this is your first visit to Chef Louie's or you are one of our faithful guests, thank you so very much for your business.

— The Fredericksens

Appetizers

ESCARGOT

Sautéed in garlic herb butter and melted gouda cheese. Served with French

sourdough bread.

\$10.99

SPINACH ARTICHOKE DIP

Our special homemade blend of fresh spinach and artichoke hearts mixed with our garlic sauce and served with French

sourdough bread.

\$10.99

SHRIMP COCKTAIL

Four jumbo shrimp served chilled with homemade cocktail sauce.

\$11.99

FRIED CALAMARI

Served with chef's homemade marinara sauce.

\$10.99

SEAFOOD FONDUE

Crab, shrimp and mushrooms in a rich cheese sauce. Served with French sourdough bread.

\$11.99

HOMEMADE ONION RINGS

Hand battered fresh onions.

\$9.99

FRIED PICKLES

Deep fried pickles.

\$6.99

COMBO PLATTER

A blend of our favorites! Fried potato skins, cheese balls, jalapeño poppers, steak bites, onion rings, fried pickles.

\$12.99

CHEESEBALLS

Deep fried to a golden brown.

\$8.99

Specialty Salads

FRESH ATLANTIC SALMON SALAD

Fresh salmon on a bed of mixed greens, onions, carrots, Kalamata olives, vine ripened grape tomatoes and choice of dressing. ~ \$17.99

(Wine Recommendation: Mirassou Pinot Noir)

SIRLOIN STEAK SALAD

Sirloin atop mixed greens, bleu cheese crumbles, red onions, vine ripened grape tomatoes, mushrooms, shredded carrots, and homemade croutons. Served with blue cheese dressing ~ \$15.99

(Wine Recommendation: Apothic Red Blend)

CAESAR SALAD

Chopped romaine with Parmesan cheese, homemade croutons and seasonal garnishes. ~ \$10.99

Add Chicken or Shrimp ~ additional \$3.99

(Wine Recommendation: Charles Smith Eve Chardonnay)

SIDE HOUSE SALAD

Mixed greens, cucumbers, shredded carrots, onions and tomatoes ~ \$5.99

ICEBERG WEDGE

A wedge of fresh, crisp iceberg lettuce. \$5.99

Seafood

All Seafood dinners include one side and choice of soup or salad and fresh baked bread.

WALLEYE FILET~ \$26.99

Canadian fresh-water walleye served pan fried, deep fried or broiled.

(Wine Recommendation:

Sterling Vineyards Chardonnay)

WALLEYE ALMONDINE~ \$28.99

Pan-fried walleye filet topped with roasted almonds and honey Dijon

(Wine Recommendation:

William Hill Napa Valley Chardonnay)

FRESH ATLANTIC

SALMON ROLL ~ \$26.99

Sliced salmon rolled with shrimp, real king crab, and cream cheese with a seafood blanc sauce.

(Wine Recommendation:

Argyle Reserve Pinot Noir)

FRESH ATLANTIC

SALMON FILET~ \$21.99

Broiled with a dill sauce.

(Wine Recommendation: Bridlewood Pinot Noir)

FANTAIL SHRIMP ~ \$17.99

Jumbo shrimp deep fried to a golden brown.

(Wine Recommendation:

Angeline Reserve Chardonnay)

COLD WATER KING CRAB ~ Market Price

Steaming hot split king crab

served with hot butter.

(Wine Recommendation:

Rombauer Chardonnay)

COCONUT SHRIMP ~ \$18.99

Jumbo shrimp dipped in batter, rolled in flakey coconut and fried to a golden brown.

(Wine Recommendation: Starling Castle Riesling)

COLD WATER

LOBSTER TAIL~ Market Price

6-8 oz. tail – the finest catch available!

(Wine Recommendation:

Duckhorn Chardonnay)

FRANCISCO STYLE

SHRIMP SCAMPI~ \$17.99

Jumbo shrimp sautéed with peppers and onions in white wine garlic butter topped with fresh tomatoes.

(Wine Recommendation: Josh Cellars

Craftsman's Collection Chardonnay)

KING CRAB OR LOBSTER

WITH 8 OZ. FILET ~ Market Price

Your choice of King Crab or Lobster Tail with our 8 oz. Filet

(Wine Recommendation:

Paraduxx Proprietary Red Wine)

Exclusives

All Exclusives include one side and choice of soup or salad and fresh baked bread.

RACK OF LAMB

Chef cut, US Grade lamb with béarnaise sauce. ~ \$39.99

(Wine Recommendation: Two Hands Angel's Share Shiraz)

TUNA STEAK

Sashimi grade tuna steak with wasabi, pan seared in sesame oil. ~ \$26.99

(Wine Recommendation: Penfolds Bin 2 Shiraz Mataro)

ROASTED DUCK

Farm-raised, premium half duck, roasted with honey Dijon. ~ \$39.99

(Wine Recommendation: Rutherford Hill Merlot)

Steaks

All of our Steaks are US Choice to Prime, aged and cut in-house and include one side, choice of soup or salad and fresh baked bread. We recommend the addition of our homemade béarnaise, cognac peppercorn or bourbon sauce to compliment your steak.

FILET OSCAR ~ \$29.99

*An 8 oz. filet served with crab, asparagus and topped with béarnaise sauce.
(Wine Recommendation: Ghost Pines Merlot)*

BLEU CHEESE STUFFED FILET~ \$29.99

*An 8 oz. filet stuffed with bleu cheese, topped with our cognac peppercorn sauce and pecans.
(Wine Recommendation: The Federalist Zinfandel)*

FILET MIGNON

6 oz. ~ \$22.99 8 oz. ~ \$29.99

Bacon wrapped tenderloin.

(Wine Recommendation: Alamos Malbec)

ANGUS RIBEYE~ \$25.99

Tender and juicy. 12 oz.

(Wine Recommendation: Raymond Reserve Cabernet Sauvignon)

SIRLOIN STEAK ~ \$19.99

8 oz. chef cut.

(Wine Recommendation: 19 Crimes Red Blend)

PRIME CHOPPED STEAK ~ \$12.99

8 oz. prime chopped in-house, served with cognac peppercorn sauce.

(Wine Recommendation: Dark Horse Cabernet Sauvignon)

ANGUS NEW YORK STRIP ~ \$25.99

The steak lover's favorite! 14 oz.

(Wine Recommendation: Rombauer Cabernet Sauvignon)

Steaks

All of our Steaks are US Choice to Prime, aged and cut in-house and include one side, choice of soup or salad and fresh baked bread. We recommend the addition of our homemade béarnaise, cognac peppercorn or bourbon sauce to compliment your steak.

The below steaks are available seasonally. Please ask your server for availability.

BONE-IN NEW YORK STRIP~ \$29.99

Rich in flavor. 16 oz.

(Wine Recommendation: Joseph Carr Cabernet Sauvignon)

BONE-IN RIBEYE ~ \$39.99

Thick-cut bone-in Angus ribeye – “The Cowboy”

(Wine Recommendation: Chimney Rock Cabernet Sauvignon)

BONE-IN ANGUS FILET~ \$35.99

Our most flavorful steak. 10 oz.

(Wine Recommendation: Frei Brothers Cabernet Sauvignon)

ANGUS TOMAHAWK RIBEYE ~ \$59.99

This long-bone ribeye is the ultimate steak. 26-28 oz. cut

(Wine Recommendation: Chimney Rock Tomahawk Vineyard Cabernet Sauvignon)

BUFFALO RIBEYE ~ \$35.99

Premium buffalo steak. 12 oz.

(Wine Recommendation: Norton Reserve Malbec)

Prime Rib

8 oz. ~ \$21.99 12 oz. ~ \$25.99 16 oz. ~ \$29.99 22 oz. ~ \$39.99

Premium rib roast, hand-rubbed with our special seasonings and slow cooked to perfection.

Any size can be blackened for an additional \$2.99

(Wine Recommendation: Markham Merlot)

Specialties

All Specialties include one side and choice of soup or salad and fresh baked bread.

BARBECUED RIBS

*Fall-off-the-bone baby back ribs
with our homemade sauce.*

*½ rack ~ \$18.99 full rack ~ \$26.99
(Wine Recommendation: Artezin Zinfandel)*

PRIME RIB CANNOLLIS

*Sliced prime rib wrapped around fresh asparagus,
mushrooms, prosciutto ham and Swiss cheese,
topped with bearnaise sauce.*

~ \$24.99

*(Wine Recommendation:
Hess Allomi Vineyard Cabernet Sauvignon)*

LIVER AND ONIONS

*A nice portion of beef liver sautéed with
caramelized onions. ~ \$14.99*

*(Wine Recommendation:
Trapiche Oak Cask Malbec)*

PORK LOIN FILET

8 oz. tender pork loin ~ \$24.99

*Add our Bourbon Sauce ~ additional \$2.99
(Wine Recommendation:
Laurier Pinot Noir)*

BOURBON BEEF TIPS

*Beef cubes sautéed with mushrooms, onions and
peppers. Served with Chef Louie's Bourbon Sauce.
~ \$19.99*

*(Wine Recommendation:
Laurier Pinot Noir)*

CLASSIC HAMBURGER

*Two 4 oz. prime chopped burger patties with
cheese, tomato, lettuce and onion.*

*Served with Steak Fries and a pickle. ~ \$10.99
(Wine Recommendation:
19 Crimes Red Blend)*

PORK LOIN ALMONDINE

*Served with caramelized onions, mushrooms and almonds, topped with honey Dijon sauce. ~ \$24.99
(Wine Recommendation: Charles Smith Velvet Devil Merlot)*

Poultry

All Poultry dinners include one side and choice of soup or salad and fresh baked bread.

CHICKEN MARSALA

*Seared chicken breast in a Marsala wine
reduction, with bacon mushroom cream sauce.*

~ \$18.99

*(Wine Recommendation:
St. Hallett Gamekeeper's Reserve)*

PESTO CHICKEN

*Two lightly breaded chicken breasts in a basil
pesto sauce, topped with sliced tomatoes and
sprinkled with Parmesan and Asiago cheeses
and tree nuts. ~ \$18.99*

*(Wine Recommendation: Josh Cellars
Craftsman's Collection Chardonnay)*

CHICKEN OSCAR

*Chicken breast with king crab meat and
asparagus, topped with béarnaise sauce.*

~ \$19.99

*(Wine Recommendation:
Sterling Vineyards Chardonnay)*

GRILLED CHICKEN BREAST

*Tender chicken breast grilled to perfection.
~ \$12.99*

*(Wine Recommendation:
Toad Hollow Chardonnay)*

Pasta

All Pasta dinners served with choice of soup or salad and fresh baked bread.

PASTA ALFREDO

Pasta with your choice of homemade garlic and parmesan cream sauce or red marinara sauce. ~ \$14.99

Add a chicken breast ~ additional \$3.99

(Wine Recommendation: Josh Cellars Craftsman's Collection Chardonnay)

SEAFOOD PASTA

A blend of shrimp and king crab meat on a bed of pasta with white sauce. ~ \$19.99

(Wine Recommendation: Santa Margherita Pinot Grigio)

PESTO CHICKEN PASTA

Chicken breast sliced and served over pasta tossed with a basil pesto sauce, topped with sliced tomatoes and sprinkled with Parmesan and Asiago cheeses and tree nuts. ~ \$16.99

(Wine Recommendation: Wither Hills Sauvignon Blanc)

Sides

Steamed, Grilled Asparagus ~ \$4.99

Sautéed Onions ~ \$3.99

Sautéed Mushrooms ~ \$4.99

Steamed Broccoli ~ \$3.99

Creamed Fresh Spinach ~ \$3.99

Homemade Onion Rings ~ \$4.99

Garlic Mashed Potatoes ~ \$3.99

Baked Sweet Potato w/ Caramel Sauce ~ \$3.99

Baked Potato ~ \$3.99

Loaded Baked Potato ~ \$4.99

Homemade Au Gratin Potatoes ~ \$4.99

Hashbrowns ~ \$3.99

Steak Fries ~ 2.99

Add our homemade Bearnaise, Cognac Peppercorn or Bourbon Sauce to any entrée ~ \$2.99

For the Kids

Smaller Portions for our Guests 10 and Under

PRIME HAMBURGER~ \$5.99

Served with Steak Fries

SIRLOIN STEAK ~ \$6.99

Served with Steak Fries

KID'S PASTA ~ \$5.99

With Alfredo or Red Italian Sauce

CHICKEN STRIPS ~ \$5.99

Served with Steak Fries

KID'S SIDES ~ Additional \$1.00

Cheese Balls

Steak Fries

KID'S DESSERTS

Ice Cream Sundae ~ \$3.99

Root Beer Float ~ \$3.99

*We are pleased to share with you the below historic welcome
from the original Chef Louie:*

Chef Louie's
STEAK HOUSE

"Where Steak Is King"

Here, in the historic Dakotas is "where the world's finest beef cattle are born," scrupulously corn-fed to maturity and then shipped to nearby markets. Adjacent to our "cattle paradise," at modern packing plants, these prime beeves, under government specialists, are carefully processed, inspected and graded.

Only the best of top Beef Loins are tagged for use at our Steak House and each must meet Chef Louie's rigid standards of specifications, after which they are scientifically aged to assure butter tenderness and full hearty goodness of flavor.

Thus, it can be truly said that Chef Louie's serves "steaks cut from the world's finest corn-fed beef." Choose the steak that appeals to your special tastes – and we'll do all we can to make your dinner most enjoyable.

However, we strongly advise against ordering steaks well, or extra-well done – grilling a steak well done dries up the natural juices and toughens the choicest of beef.

*Goodfoodfully yours,
— Chef Louie*