

# DINNER MENU



## LOULOU

### SHAREABLE

**DEVEILED EGGS WITH CAVIAR** *DF, GF* \$24  
Eggs, beetroot, homemade mayonnaise, siberian sturgeon caviar

**OYSTERS** *DF, GF, P* ½ DOZ \$24 - 1 DOZ \$44  
Mignonette, cocktail sauce, horseradish

**CAVIAR** *P* **MP**  
1 oz Petrossian Royal Ossetra, crème fraîche, white onion, egg whites, blini

**CHEESE AND CHARCUTERIE** 3 FOR \$25, 5 FOR \$39, 7 FOR \$49

Cheese:  
Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino

Meat:  
Jambon de Paris, calabrese, saucisson, prosciutto di Parma, bresaola

**DIPS** PICK 2 \$15, PICK 4 \$23

Tapenade *DF, GF*  
Caramelized onion and garlic *GF, V*  
Romesco *DF, VG*  
Hummus *DF, GF, VG*

**BUTTER BOARD** *V*

French baguette  
Truffle butter \$15  
Herb butter \$10  
Garlic confit butter \$10

### APPETIZERS

**MUSSELS** *P* \$20  
White wine, shallots, parsley, butter and garlic toast

**GRILLED OCTOPUS** *P, DF* \$24  
Romesco sauce, avocado, shaved almonds

**FROG LEGS** \$27  
Parsley, garlic, butter, lemon

**MEDITERRANEAN HUMMUS** *DF, GF, VG* \$16  
Crudo vegetable assortment

**BEEF TARTARE ON MARROW BONE** *DF* \$31  
Marrow bone, shallots, gherkins, dijon, egg yolk, toast

**HAMACHI CRUDO** *DF, GF* \$24  
Citrus, pomegranate, pickled fresno, cucumber, crispy rice chips

**ESCARGOTS** \$18  
Garlic, parsley, butter, walnuts

**ONION SOUP** \$13  
Comté, toast

### SALADS

**ARUGULA** *GF, V* \$17  
Arugula, cucumber, tomato, walnuts, grana padano, green goddess

**SALADE DE CHÈVRE CHAUD** \$19  
Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts

**BURRATA** *GF, V* \$23  
Heirloom tomato, basil, pistachio pesto vinaigrette

**CAESAR** *DF* \$16  
Romaine, grana padano, croutons

Add prosciutto \$9, chicken \$8, salmon \$10, steak \$15

### ENTREES

**20OZ PRIME RIB EYE FLAMBEE** *GF* \$119  
Mashed potato, grilled asparagus, béarnaise, bordelaise

**SCALLOPS** *GF, P* \$54  
Prosciutto wrapped scallops, parsnip puree, spinach, blood orange hollandaise, micro herbs

**STEAK FRITES** *DF* \$41  
Flannery hanger steak and fries, chimichurri, mixed greens

**POULET ROTI** \$29  
Herbes de provence, shallots, garlic, haricot vert almondine, pomme dauphine

**SALMON** *GF, P* \$31  
Poached salmon, blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs

**SOLE MEUNIERE FOR 2** \$85  
Whole dover sole, butter, lemon, capers, mixed greens, preserved meyer lemon vinaigrette

**EGGPLANT PARMIGIANA** *VG, DF* \$26  
Eggplant, tomato, onion, garlic, tofu, vegan mozzarella

**LAMB CHOPS** \$48  
Tabbouleh, natural jus

### PASTA FRESHLY MADE IN THE HOUSE

**PAPPARDELLE BOLOGNESE** \$25  
Ground beef, tomato, mirepoix, white wine, cream, grana padano

**LOBSTER LINGUINE** *P* \$43  
Garlic, shallots, meyer lemon, parsley, cream

**PESTO SPAGHETTI** *V, DF* \$24  
Basil, pine nuts, garlic, grana padano

**SPINACH RICOTTA RAVIOLI** *V* \$26  
Sage brown butter sauce

### 3 DAY PROOF DOUGH PIZZA

**LOULOU** \$26  
Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris

**DIAVOLA** \$23  
San marzano, fior di latte, spicy salami, kalamata olives, gremolata

**TRUFFLE** *V* \$45  
Fior di latte, ricotta, grana padano, mascarpone, mushroom confit, garlic, lemon zest, arugula, shaved black truffle

**MARGHERITA** \$19  
San marzano, fior di latte, basil

### SIDES

**FRENCH FRIES/TRUFFLE** *DF, GF, VG* \$9/\$27  
**GRILLED ASPARAGUS** *DF, GF, VG* \$11  
**HARICOTS VERTS** *GF* \$12  
**POTATO PURÉE** *GF* \$11  
**TABBOULEH** *DF* \$13  
**BRUSSELS SPROUTS** *GF, V* \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will be added to party of 6 and above.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

*P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian*

Thank you for dining with us and supporting our team members