



# 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

### COMBO PLATTER

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

\$12.99

### 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

### MEATBALLS

*Topped with marinara sauce and mozzarella cheese*

\$9.99

### CHEESEBALLS

*Deep fried to a golden brown.*

\$8.99

### STUFFED MUSHROOMS

*Filled with Italian sausage, peppers and a four cheese blend in marinara sauce.*

\$11.99

### COCONUT SHRIMP

*A stack of "appetizer sized" coconut shrimp, served with mango sauce.*

\$11.99

### SHRIMP COCKTAIL

*Four jumbo shrimp served chilled with homemade cocktail sauce.*

\$11.99

## 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 ~ \$13.99*

*(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: Toad Hollow Chardonnay)*

### SIDE HOUSE SALAD

*Mixed greens, cucumbers, shredded carrots, onions and tomatoes ~ \$4.99*

### ICEBERG WEDGE

*A wedge of fresh, crisp iceberg lettuce. \$4.99*

## Seafood

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

### WALLEYE FILET~ \$28.99

*Canadian fresh-water walleye served pan fried, deep fried or broiled.  
(Wine Recommendation:  
Sterling Vineyards Chardonnay)*

### WALLEYE ALMONDINE~ \$29.99

*Pan-fried walleye filet topped with roasted almonds and honey Dijon  
(Wine Recommendation:  
William Hill Napa Valley Chardonnay)*

### FRESH ATLANTIC SALMON ROLL ~ \$27.99

*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~ \$25.99

*Broiled with a dill sauce.  
(Wine Recommendation:  
Bridlewood Pinot Noir)*

### FANTAIL SHRIMP ~ \$15.99

*Jumbo shrimp deep fried to a golden brown.  
(Wine Recommendation:  
Angeline Reserve Chardonnay)*

### COLD WATER

**LOBSTER TAIL~ Market Price**  
*6-8 oz. tail – the finest catch available!  
(Wine Recommendation:  
Rombauer Chardonnay)*

### FRANCISCO STYLE SHRIMP SCAMPI~ \$18.99

*Jumbo shrimp sautéed with peppers and onions in white wine garlic butter topped with fresh tomatoes.  
(Wine Recommendation: Josh Cellars  
Craftsman's Collection Chardonnay)*

### COCONUT SHRIMP ~ \$19.99

*Jumbo shrimp dipped in batter, rolled in flakey coconut and fried to a golden brown.  
(Wine Recommendation:  
Starling Castle Riesling)*

## 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)*

### 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 CRUSTED FILET~ \$29.99

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

### FILET MIGNON

6 oz. ~ \$19.99    8 oz. ~ \$25.99

*Tenderloin wrapped in thick-cut apple wood smoked bacon.  
(Wine Recommendation: Alamos Malbec)*

### ANGUS RIBEYE~ \$25.99

*Tender and juicy. 12 oz.*

*(Wine Recommendation: Raymond Reserve Cabernet Sauvignon)*

### CHICKEN FRIED STEAK ~ \$16.99

*Chef cut 8 oz. sirloin*

*(Wine Recommendation: 19 Crimes Red Blend)*

### SIRLOIN STEAK ~ \$16.99

*8 oz. chef cut.*

*(Wine Recommendation: Rutherford Hill Merlot)*

### PRIME CHOPPED STEAK ~ \$11.99

*6 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

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*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~ \$39.99

*Our most flavorful steak. 10 oz.*

*(Wine Recommendation: Frei Brothers Cabernet Sauvignon)*

### ANGUS TOMAHAWK RIBEYE ~ \$69.99

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

*(Wine Recommendation: Chimney Rock Tomahawk Vineyard Cabernet Sauvignon)*

***Add ½ pound King Crab Legs or an 8 oz. Lobster Tail  
to compliment any of our steaks. ~ Market Value***

## Prime Rib

8 oz. ~ \$19.99    12 oz. ~ \$25.99    16 oz. ~ \$29.99    22 oz. ~ \$35.99

*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)*

We cannot guarantee the flavor and tenderness of well-done steaks.

## 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 ~ \$19.99 full rack ~ \$29.99*

*(Wine Recommendation: Artezin Zinfandel)*

### PRIME RIB SANDWICH

*6 oz. sliced prime rib ~ \$15.99*

*(Wine Recommendation:*

*Hess Allomi Vineyard Cabernet Sauvignon)*

### CLASSIC HAMBURGER

*Prime chopped burger patty with  
cheese, tomato, lettuce and onion.*

*Served with Steak Fries and a pickle. ~ \$9.99*

*(Wine Recommendation:*

*19 Crimes Red Blend)*

### BONE-IN PORK CHOP

*Tender and flavorful ~ \$19.99*

*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:*

*Benton-Lane Pinot Noir)*

### LIVER AND ONIONS

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

*(Wine Recommendation:*

*Trapiche Oak Cask Malbec)*

### PRIME RIB CANNOLIS

*Sliced prime rib wrapped around fresh asparagus, mushrooms,  
prosciutto ham and Swiss cheese, topped with bearnaise sauce. ~ \$25.99*

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

## 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.*

*~ \$19.99*

*(Wine Recommendation:*

*Mirassou Pinot Noir)*

### ITALIAN CHICKEN

*Lightly breaded chicken breast in a red  
Italian sauce, sprinkled with Parmesan  
and Asiago cheeses ~ \$16.99*

*(Wine Recommendation:*

*Chateau Souverain Merlot)*

### GRILLED CHICKEN BREAST

*Tender chicken breast grilled to perfection.*

*~ \$15.99*

*(Wine Recommendation:*

*Toad Hollow Chardonnay)*

### CHICKEN OSCAR

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

*~ \$21.99*

*(Wine Recommendation:*

*Sterling Vineyards 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*

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

### CHICKEN PASTA

*Chicken breast sliced and sprinkled with Parmesan and Asiago cheeses.*

*~ \$16.99*

*(Wine Recommendation: Wither Hills Sauvignon Blanc)*

### 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)*

### SPAGHETTI WITH MEAT BALLS

*Spaghetti with homemade meatballs tossed in a red Italian sauce, sprinkled with mozzarella cheese ~ \$16.99*

*(Wine Recommendation: Artizen Zinfandel)*

## Sides

Steamed, Grilled Asparagus ~ \$4.99

Sautéed Onions ~ \$1.99

Sautéed Mushrooms ~ \$1.99

Steamed Broccoli ~ \$3.99

Creamed Fresh Spinach ~ \$3.99

Homemade Onion Rings ~ \$4.99

Cream Sweet Corn with Jalapenos ~ \$1.99

Garlic Mashed Potatoes ~ \$1.99

Baked Sweet Potato w/ Caramel Sauce ~ \$3.99

Baked Potato ~ \$1.99

Loaded Baked Potato ~ \$4.99

Homemade Au Gratin Potatoes ~ \$4.99

Hashbrowns ~ \$3.99

Steak Fries ~ \$1.99

American Fries ~ \$1.99

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

## Desserts

*All desserts made in our kitchen. ~ \$4.99*

Chocolate Cake

Crème Brûlée

Carrot Cake

Ice Cream Sundae

Bread Pudding with Brandy Caramel Sauce

Cheesecake

Root Beer Float

## 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*

*Add Meatball ~ \$2.99*

CHICKEN STRIPS ~ \$5.99

*Served with Steak Fries*

KID'S SIDES ~ \$2.99

*Cheese Balls or Steak Fries*

KID'S DESSERTS ~ \$3.99

*Ice Cream Sundae or Root Beer Float*

*Topped with whipped cream*

*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*