

Lou & Mickey's

**WORLD FAMOUS
RESTAURANT & COCKTAIL LOUNGE
AT THE GASLAMP**

**BOOK YOUR
NEXT PARTY**
IN OUR
PRIVATE DINING ROOM
OR
PRIVATE PATIO

SEE A MANAGER OR OUR
EVENT COORDINATOR FOR DETAILS

- GIFT CARDS AVAILABLE -

For your gift giving - THE WHOLE YEAR 'ROUND

Appetizers

Baked Goat Cheese with Roasted Garlic	12
Grilled Jumbo Artichoke with Roasted Garlic Aioli	12
Baked Mozzarella with Marinara Sauce	13
Teriyaki Filet Mignon Tips	15
Crispy Coconut Wild Jumbo Shrimp	15
Fried Calamari	15
Sautéed New Orleans BBQ Jumbo Shrimp	16
Seared Rare Wild Yellowfin Tuna (Ahi)	17
Jumbo Lump Crab Cake	17

Soups & Salads

New England Clam Chowder	cup 9	bowl 11
Crab Bisque	cup 9	bowl 11
French Onion (with Comté & Gruyère)	12	
Mixed Field Greens	10	
Traditional Caesar	10	
Vine-ripened Tomato & Burrata	14	
Roasted Beets & Humboldt Fog Goat Cheese	14	
Crunchy Iceberg Wedge (with bacon, tomato, & blue goat cheese)	14	
Wild Jumbo Shrimp "Louie"	21	
Albacore Tuna Niçoise	23	
Jumbo Lump Crab "Louie"	28	

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE
Ranch, 1000 Island, Blue Cheese, Oil & Vinegar, Basil Vinaigrette

"Famous" Prime Steaks, Chops & Combos

Lou & Mickey's Steaks are cooked with seasoned butter

Kurobuta "All Natural" Pork Chop - 14 oz.	35
Filet Mignon - 6 oz	39
Filet Mignon - 8 oz	44
Filet Mignon - 12 oz	52
Bone-In Filet Mignon - 14 oz	59
Filet "Three Ways"	49
Filet Oscar - 8 oz.	50
Prime "Baseball" Cut Top Sirloin Steak - 12 oz	37
Prime Rib-eye Steak - 16 oz	49
Prime New York Strip - 14 oz	46
Prime Colorado Rack of Lamb	49
Prime Top Sirloin & Broiled Garlic Jumbo Shrimp	47
Prime Top Sirloin & Cold Water Lobster Tail	53

Dry Aged for up to 35 Days

Prime Kansas City Strip Steak - 18 oz	57
Prime Split-Bone "Cowboy" Rib-eye - 20 oz.	60
Prime Tomahawk Rib-eye Chop - 42 oz serves 1-2	96
Prime Porterhouse - 32 oz serves 1-2	98

We take pride in the preparation of our steaks

STEAK COOKING CHART

Black & Blue "Pittsburgh Style": charred outside, raw center	
Very Rare: raw center	Medium: warm pink center
Rare: very red, cool center	Medium Well: slightly pink
Medium Rare: red, warm center	Well Done: cooked through

ADD TO YOUR STEAK

Melted Danish Blue Cheese	3
Brandy Peppercorn Cream Sauce	3
Blackened with Cajun Spices	3
Broiled Garlic Jumbo Shrimp (5 each)	9
Wild Cold Water Lobster Tail (6 oz)	25

General Manager: Cyndie McQueen
Executive Chef: Brian Moran

Seafood

Grilled Teriyaki Wild Ecuadorian Mahi Mahi	33
Sautéed New Orleans BBQ Jumbo Shrimp	28
Broiled Garlic Jumbo Shrimp	29
Pan Seared Farmed Atlantic Salmon	33
Grilled Wild Pacific Swordfish	35
Wild Ross Sea Chilean Sea Bass MSC CERTIFIED	42
Pan Sautéed Jumbo Lump Crab Cakes	34
Pan Seared Sesame Crusted Wild Yellowfin Tuna	36
Macadamia Nut Crusted Wild Alaskan Halibut	38
Baked Twin Wild Cold Water Lobster Tails	55

Pasta

Spaghetti with Tomato & Basil	19
Pasta Carbonara	20
Linguine & Manila Clams	23
Grilled Chicken Pasta Carbonara	27
Wild Jumbo Shrimp Pasta (with tomato & basil)	29

Lite Dinners

American Style Wagyu Cheeseburger	18
Char-grilled Chicken Sandwich	19
Beer Battered Fish & Chips	24
Prime Top Sirloin Steak Sandwich (with thick cut onion rings)	27
Char-grilled "Mary's" Organic Chicken	29

Potatoes & Vegetables

- FOR 2 OR MORE -

French Fried Potatoes	7	Creamed Spinach	8
Sautéed Fresh Corn	8	Scalloped Potatoes	10
Sautéed Spinach (with garlic)	8	Garlic Mashed Potatoes	8
Macaroni & Cheese	10	Sautéed Mushrooms	9
Baked Potato	8	Broccoli Hollandaise	8
Grilled Jumbo Asparagus	10		

Shellfish by the Pound

Steamed and served with homemade coleslaw and drawn butter

Live North American Hard Shell Lobster (1½ LB. to 3 LB.)	26 / POUND
Wild Alaskan Red King Crab Legs	48 / POUND

DESSERTS BAKED DAILY IN OUR OWN BAKESHOP