

Appetizers

Colossal Crab Cake \$ 13

Lightly browned and served with mix greens and roasted pepper remoullade.

Shrimp Cocktail \$ 13

Chilled jumbo shrimp accompanied with cocktail sauce and fresh lemon.

Crab Martini \$ 14

Colossal crab meat served with fresh lemon and cocktail sauce.

Calamari \$ 10

Delicately battered, crisp and tender calamari. Topped with garlic butter, lemon and hot cherry peppers. Served with tomato-basil aioli.

Flat Bread Pizza \$ 11

Roasted tomatillo & chili sauce, goat cheese, cilantro, red onion, chorizo sausage, chili coulis and lime.

Sesame & Teriyaki Chicken Satay \$ 12

Marinated skewered chicken, Thai peanut & coconut sauce, Korean chili sauce and snow pea shoots.

* Tuna Ceviche \$ 14

Sesame & lime tuna, stawberry mint jalapeno salsa sriracha chilli sauce & cucumber.

* Smoked Salmon Carpaccio \$ 14

Lemon, cracked pepper, capers, red onion, cream fraiche, gaufrette potato and micro greens.

Broiled Shrimp Scampi \$ 13

Jumbo Shrimp, garlic, herbs & white wine. Served en casserole.

Prince Edward Island Mussels \$ 12

Pan steamed in extra virgin olive oil, garlic, shallots, basil, white wine & lemon served with grilled crostini.

* Oysters On the Half \$ 12

Fresh seasonal oysters, served with cocktail sauce and lemon.

* Oysters Rockefeller Style \$ 14

Seasonal oysters topped with creamy spinach and a combination of cheeses. Baked golden brown.

Baked Clams Casino \$ 11

Fresh littlenecks, hickory smoked bacon, peppers, onions and Romano cheese.

Soups

French Onion Soup Au Gratin \$ 7

Chef's Soup DuJour

Salads

Cyndi's Chopped Salad \$ 7

Assorted mixed greens, in lemon-basil dressing, with hearts of palm, mushrooms, red onion, green olives, hard boiled egg, applewood bacon and crumbled blue cheese, topped with frizzled onions.

House Salad \$ 6

A seasonal blend of greens, tomatoes, julienne vegetables and fresh cucumber dressed with Cabernet vinaigrette.

The Wedge half \$ 6 - full \$ 8

A hearty wedge of crisp iceberg lettuce with applewood smoked bacon, tomatoes, and Maytag blue cheese dressing.

Caesar Salad half \$ 6 - full \$ 8

Our version of this classic salad, garnished with pecorino romano. Anchovies upon request.

Beefsteak Tomato half \$ 6 - full \$ 9 and Fresh Mozzarella Salad

Served with roasted peppers and baby greens. Accented with basil emulsion and balsamic reduction.

Spinach Salad \$ 7

Heirloom baby spinach tossed with mandarin oranges, sundried cranberries, walnuts, goat cheese & strawberry viniagrette.

* Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs may increase your risk of a food borne illness.

From the Grill

* Aged NY Strip Steak

16 oz \$ 42

* Filet Mignon

12 oz \$ 48 8 oz \$ 38 6 oz \$ 30

* Veal Rib Chop

16 oz \$ 38

* Aged T-Bone

28 oz \$ 45

* Delmonico Steak

18 oz \$ 36

Add to any Steak: Sautéed Shrimp or Crabcake \$12
Sauces Bearnaise • Merlot Reduction • Roasted Shallot Butter

* SLOW ROASTED PRIME RIB OF BEEF, AUJUS

King 22 oz \$ 34 Queen 16 oz \$ 30

Available Weekends Only

Cold Water Lobster Tail \$ 55

8 oz. cold water tail

* Surf & Turf \$ 85

8 oz. cold water tail & 8 oz. filet mignon



134 Lake Harmony Road
Lake Harmony, PA 18624
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Steak Temperatures

Pittsburgh

Charred Outside Rare Cold Center
Rare

Red Throughout Cool Center

Medium Rare

Red Throughout Warm Center

Medium

Pink, Red Throughout Hot Center

Medium Well

Slightly Pink Center Hot Throughout
Well

Not Pink, Fully Cooked

Hand Crafted Entrees

* Veal Tenderloin \$ 30

Grilled veal medallions accompanied with smashed potatoes and brussel sprouts, with lingon berry demi-glace.

* Ancho Chili and Lime Rubbed "Prime Pork Chop" \$ 29

Chimichurri sauce, pico de gallo, chili coulis and sweet potato.

* Rack of Lamb \$ 48

Lemon and rosemary grilled rack of lamb, roasted fingerling potatoes, asparagus and pomegranate sauce.

Southern Fried Chicken Breast \$ 26

Buttermilk dipped chicken, smashed potatoes, brussel sprouts and country gravy.

* Pepper Lacquered Chilean Sea Bass \$ 35

Jasmine rice, haricot vert with chardonnay buerre blanc.

* Pan Seared Salmon Filet \$ 28

Whole grain mustard beurre blanc. Served with smashed potatoes and asparagus.

* Char-Seared Ahi Tuna \$ 30

Black Thai sticky rice, sesame lime ponzu, sriracha chilli sauce, julienne carrot & snow pea shoot salad.

* Louie's Mixed Grill \$ 40

A fabulous trio of filet mignon, domestic lamb chop, and jumbo shrimp served with spashed potatoes and seasonal vegetables.

Veal & Colossal Crab Francaise \$34

Egg battered veal scallopine, lemon and white wine, topped with colossal crabmeat. Served with asparagus and smashed potatoes.

Pan Seared Chicken Breast \$26

Chorizo and leek pan sauce, served with jasmine rice and vegetable medley.

Sides

White Truffle & Herb Risotto half \$ 5 - full \$ 8

Smashed Potatoes half \$ 5 - full \$ 7

Steak Cut French Fries half \$ 3 - full \$ 5

Baked Potato \$ 4

Onion Rings half \$ 5 - full \$ 7

Crimini Mushrooms and Carmalized Onions half \$ 4 - full \$ 6

Fresh Steamed Broccoli half \$ 4 - full \$ 6

Brussel Sprouts half \$ 4 - full \$ 6

Creamed Spinach half \$ 6 - full \$ 9

Starch Du Jour \$ 5

Vegetable DuJour \$ 5

Chef De Cuisine ... Bill Seitzinger