

Early Dining Menu

(Sunday - Thursday 4:00 PM - 6:00 PM Only)

Appetizers

Shrimp Cocktail

Traditional, five large shrimp served with Margrit's World Famous Cocktail Sauce. \$9.95

Chicken Cordon Bleu

Chicken Breast Strips wrapped with honey ham, imported Swiss cheese, hand breaded and fried until golden brown; served with our honey mustard sauce. \$8.95

"Loaded" Potato Wedge Fries

Served with a cheese fondue. \$5.95

Calamari

Hand breaded & gently fried, this generous portion is served with warm marinara sauce. \$8.50

Spinach & Artichoke Dip

Topped with parmesan cheese and baked to perfection; served with fried tortilla chips \$7.95

Soups & Salads

Enjoy our house salads & soups, all home made with fresh ingredients.

LM French Onion Soup

A steakhouse classic \$5.95

Louie's Famous Crab Soup

A creamy soup loaded with lump crab meat \$5.95

BLT Wedge

Chilled iceberg wedge, bleu cheese dressing, topped with diced tomatoes, red onions, crisp bacon and bleu cheese crumbles. \$5.95

Caesar Salad

Crispy romaine lettuce with freshly grated parmesan cheese, garlic croutons and our authentic Caesar dressing. \$5.95

With grilled shrimp, chicken or steak \$10.95

House Salad

Freshly chopped romaine, iceberg and radicchio lettuce with cherry tomatoes, sliced red Bermuda onion, garlic croutons and freshly grated parmesan cheese and your choice of dressing. \$5.95

With grilled shrimp, chicken or steak \$10.95

Signature Entrée's

We are dedicated to offering only the finest, carefully selected & optimally aged beef. All steaks are cut in-house, then seasoned and cooked to perfection. Entrees are accompanied by a house salad, fresh baked bread, & choice of baked potato, mashed potatoes, rice pilaf or French fries.

Atlantic Salmon

Pan-seared & tossed with our herb and lemon butter, served with sautéed vegetables. \$17.95

Louie's Chicken Diane

Twin grilled tender chicken breasts topped with our house made mushroom Diane sauce; served with bleu cheese mashed potatoes and grilled asparagus. \$15.95

Louie's Fried Shrimp

Enjoy this generous serving of breaded shrimp fried to a golden brown and accompanied with our house tartar and cocktail sauce. \$12.95

Fisherman's Choice Platter

Your choice Grouper or Redfish, grilled, blackened or fried; tartar sauce upon request. \$10.95

Seafood Pasta

Pasta with Chardonnay Lobster Cream Sauce Sautéed shrimp, scallops, crab and mussels Tossed with penne pasta and our Chardonnay lobster cream sauce \$15.95

18% gratuity will be automatically added for parties of 8 or more.

«Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness»

Louie Mack's Aged Steaks

We are dedicated to offering only the finest, carefully selected & optimally aged beef. All steaks are cut in-house, then seasoned and cooked to perfection. Entrées are accompanied by a house salad, fresh baked bread, & choice of baked potato, mashed potatoes or french-fries.

HOW TO ORDER OUR STEAKS TO YOUR TASTE

RARE Seared crust with a cool red center
MEDIUM RARE Seared crust with a warm red center
MEDIUM Outside of steak well done, with a hot red center
MEDIUM WELL Outside dark, inside done with a hot pink center
WELL Outside dark, center cooked thoroughly

Our Chef strongly recommends ordering your steaks Rare to Medium for maximum flavor & tenderness. If you wish to have your steak cooked Medium Well to Well done, we recommend butterflying the steak to avoid extreme cooking times.

Louie Mack's Prime Rib

A house Specialty! 10oz portion, Louie's Prime Rib is seasoned with our own blend of herbs & spices, slow roasted to perfection served with au jus & horseradish sauce. \$15.95

Steak on the Skewer

Tender large cuts of steak, skewered with peppers, onions, tomatoes & mushrooms. Available in limited quantities. \$16.95

New York Strip

A prince among steaks. 10oz \$17.50

Filet Mignon

Beautifully aged & the most tender of all steaks 6oz \$18.95
Topped with delicious blue cheese, add \$3.00

Mack's Steak Burger's

Mack's All Steak Burger

Great steak Burger with fries, lettuce, tomato, pickles & your choice of grilled onions, sautéed mushrooms, applewood smoked bacon & your choice of aged Cheddar, Provolone, Swiss, Monterey Jack, or Jalapeno Jack. \$9.95

Sauces & Toppings

Hollandaise Sauce \$2.50
Hollandaise Sauce with lump crab meat & grilled asparagus \$5.95
Herb Garlic compound Butter \$1.50

Sides of Vegetables

Creamed Spinach, Grilled Asparagus, Grilled Market Vegetables \$5.50

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