

# Lou & Mickey's

## Soup

	Cup	Bowl
Minestrone.....	5.45	7.45
New England Clam Chowder.....	5.95	7.95

## Salad

Field Greens Salad.....	7.95
Fresh Tomato & Mozzarella with basil and balsamic vinaigrette.....	9.95
Roasted Beet Salad with toasted goat cheese and citrus vinaigrette.....	11.95
Crunchy Iceberg Wedge with bacon, tomato and blue cheese.....	12.95
Chinese Chicken and Spinach with hoisin vinaigrette.....	14.95
Crispy Fried Chicken Salad with chipotle ranch.....	15.25
Seared Ahi Salad with tomatoes, anchovies, beans and egg.....	19.95
Filet Mignon Steak Salad with blue cheese.....	23.45
Traditional Caesar Salad add grilled chicken or shrimp 5.95, blackened salmon 9.50.....	small 8.50 .. large 10.95
Jumbo Shrimp "Louie" with thousand island.....	small 13.95 .. large 16.95
Jumbo Lump Crab "Louie" with thousand island.....	small 17.75 .. large 21.95

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE

Thousand Island, Roquefort, Ranch, Italian, Oil & Vinegar

## Appetizers

Baked Mozzarella with Marinara Sauce.....	8.95
Grilled Jumbo Artichoke.....	9.95
Crispy Coconut Shrimp.....	11.45
Teriyaki Filet Mignon Tips.....	12.75
French Fried Calamari.....	12.95
New Orleans BBQ Shrimp.....	13.95
Seared Rare Yellowfin Tuna.....	14.45
Jumbo Lump Crab Cake.....	15.45

## Sandwiches

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed Jasmine rice or homemade chips.

Grilled Hamburger or Cheeseburger.....	12.95
Grilled Vegetable Panini.....	12.95
Crispy Chicken.....	13.45
Homemade Meatloaf.....	13.45
Smoked Turkey Club.....	14.95
Lou's Pastrami and Swiss.....	15.45
Crab Melt.....	18.95
Broiled Steak Sandwich with blue cheese and caramelized onions.....	21.95

## Lunch Entrées

Fish and Chips.....	16.95
Chicken Picatta with sautéed seasonal vegetables.....	16.95
Crispy Coconut Shrimp with steamed Jasmine rice.....	16.95
Rigatoni with blackened sausage, chicken and shrimp.....	17.45
Farm Raised Atlantic Salmon with sautéed seasonal vegetables.....	17.95
Wild Ono (Wahoo) Grilled with Teriyaki Glaze with sautéed seasonal vegetables.....	18.95
Grilled Wild Pacific Swordfish with sautéed seasonal vegetables.....	19.95
Seared Wild Yellowfin Tuna with steamed Jasmine rice.....	21.95

## "Famous" Prime Steaks

All steaks served with seasoned butter.

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed Jasmine rice or homemade chips.

Top Sirloin - 10 oz.....	19.95
Filet Mignon - 8 oz.....	28.95
Filet Mignon - 12 oz.....	34.95

# From Our Bar

## Exotic Drinks

<b>Blue Hawaiian</b> - An Island Blend, Golden Rum, Blue Curacao, Tropical Juices and Coconut .....	11.50
<b>Shark's Tooth</b> - A Little Bite from This Drink of Coconut Milk, Pineapple Juice and Captain Morgan's Rum .....	11.50
<b>Navy Grog</b> - A Blend of Fresh Tropical Fruit Juices and Myer's Rum .....	11.50
<b>Scorpion For Two</b> - The Island Favorite of Fresh Juices Shaken and Blended with White Rum .....	18.50
<b>Witch Doctor</b> - A Devilish Twist of Banana, Fruit Juices and a Blend of Four Island Rums .....	11.50
<b>Horny Monkey</b> - This Blend of Vodka, Coconut, Banana and Pineapple Juice Will Have You "Swinging from the Trees" .....	11.50
<b>Lavender Margarita</b> - Lou's Herbal Version of an Old Favorite .....	10.50
<b>The Coconut Kiss</b> - A Secret Blend of Coconut Rum, Kahlua and Pineapple Juice .....	11.50
<b>Planter's Punch</b> - A Tropical Tradition... a Jamaican Formula from Montego Bay .....	10.50
<b>Taboo For Two</b> - A Delight for Two - Myer's rum, Tropical Juices, Almond and Grenadine .....	17.50

## Martinis

<b>The Classic</b> - Bombay Gin or Stolichnaya Vodka and Garnish of Your Choice.....	11.50
<b>Maytag Martini</b> - Junipero Gin, Fritz Maytag Blue Cheese Stuffed Olives .....	12.00
<b>Citrus Martini</b> - Grey Goose Orange with Just-squeezed Orange Juice .....	12.00
<b>Cantaloupe Martini</b> - Ketel One Citron, Marie Brizard Melon Liqueur and Orange Juice .....	12.00
<b>Coronado Cosmopolitan</b> - Absolut Citron, Hypnotiq Liqueur and White Cranberry Juice.....	12.00
<b>Apple Martini</b> - Smirnoff Vodka, Sour Apple Pucker, Housemade Sweet and Sour .....	11.50
<b>Lemon Drop</b> - Ketel One Citron, Fresh-squeezed Lemonade, Triple Sec .....	12.00
<b>The Lightening Bolt</b> - Shot of Espresso, Godvia Chocolate Liqueur, Das Komet Vanilla Schnapps.....	12.00
<b>Key Lime Martini</b> - Stoli Vanilla, Kee Kee Beach Key Lime Liqueur, Graham Cracker Crust .....	11.50

## Beer

### Draft Beer

	16 oz	22 oz
<b>Ballast Point, Wahoo Wheat</b> , San Diego.....	6.50	7.95
<b>Coronado Brewing, Golden Ale</b> , Coronado Island .....	6.50	7.95
<b>Stone Brewing, Pale Ale</b> , Escondido .....	6.50	7.95
<b>The Lost Abbey, Devotion</b> , San Marcos .....	6.50	7.95
<b>Green Flash Brewing, Hop Head Red</b> , Vista .....	6.75	8.25
<b>Port Brewing, Wipe-Out IPA</b> , San Marcos .....	6.75	8.25
<b>AleSmith, Nautical Nut Brown</b> , San Diego.....	6.75	8.25
<b>Bud Light, Anheuser-Busch</b> , St. Louis.....	5.25	6.50

### Bottles & Cans

<b>Budweiser</b> , St. Louis .....	4.75
<b>Coors Light</b> , Golden .....	4.75
<b>Sam Adams</b> , Boston .....	5.50
<b>Shock Top</b> , St. Louis .....	5.50
<b>St. Pauli Girl, Non-Alcoholic</b> , Germany .....	4.75
<b>Corona</b> , Mexico .....	5.50
<b>Newcastle</b> , England.....	5.50
<b>Heineken</b> , Holland .....	5.50
<b>Amstel Light</b> , Holland .....	5.50
<b>Guinness, Pub Can</b> , Ireland, 15 oz.....	6.75
<b>Sapporo</b> , Japan, 22 oz .....	7.75
<b>Stella Artois</b> , Belgium, 22 oz .....	7.75
<b>Stone, Arrogant Bastard</b> , Escondido, 22 oz .....	9.50

BOOK YOUR NEXT PARTY IN OUR PRIVATE DINING ROOM AND PRIVATE PATIO



PLEASE ASK YOUR SERVER FOR A FULL DESCRIPTION OF ALL OF OUR DELICIOUS DESSERTS