LOU LOU
FOOD + DRINK

BRUNCH MENU AVAILABLE
Saturday-Sunday 11am-3pm

APPETIZERS

CHEF'S MEZZE BOARD
Chef's hummus of the day, MJ's pimento cheese, whipped feta, crostini, fresh vegetables, hot honey, candy pecans 18

SHRIMP & GRITS
New Orleans-style shrimp cooked in garlic, Cajun spices and butter over creamy grits 16

CHICKEN WINGS
7 Jumbo roasted chicken wings tossed in a spicy hot sauce or sriracha cream sauce and served with bleu cheese dressing or Dan O's ranch 14

SPINACH & TOMATO LAVASH
Flatbread topped with fresh tomatoes, spinach, mozzarella and Parmesan cheese and finished with smoked salt 13

HUMMUS TRIO
Our traditional house-made hummus paired with two daily specialty flavors served with pita bread or vegetables. Please ask your server about today's creative selections! 12

GARLIC PIZZA STICKS
House-made pizza crust with garlic butter and mozzarella, served with a side of marinara 13/16

BREADSTICKS
Served with MJ's pimento cheese and hot honey 13

BLEU CHEESE POLENTA
Topped with sautéed asparagus, red onions, portabella mushrooms, bleu cheese crumbles and roasted red pepper sauce 13

BAYOU DIP
Cream cheese, roasted chicken, jalapeños and green chilies. Served with toasted pita bread 14
Sub Crawfish for Chicken $3

CRAB CAKE
Fresh Maryland crab with chili hollandaise. Served with a roasted vegetable medley 16

SOUP & SALAD

SALAD ADD ONS: BACON +2
ROASTED CHICKEN +8 | SHRIMP +9 | SALMON* +10

SHE CRAB SOUP
Loaded with crab, cream and sherry Cup 8/Bowl 12

CUP OF BAYOU
Your choice of Gumbo, Jambalaya, Crawfish Étouffée 8

SOUP OF THE DAY: Chef's daily selection

SEASONAL SALAD
Mixed greens, pepitas, golden raisins, bleu cheese crumbles, Granny Smith apples and molasses vinaigrette 13/15

COBB SALAD
Romaine lettuce with ham, egg, bacon, tomatoes, avocado and homemade bleu cheese dressing 15

CAESAR SALAD*
Romaine lettuce, croutons and Parmesan cheese with homemade Caesar dressing 13/15

ROASTED CHICKEN SALAD
Roasted chicken, mixed greens, tomatoes, red onions and sweet red peppers. Served with balsamic vinaigrette 17

CLASSIC WEDGE SALAD
Iceberg lettuce, smoked bacon, Roma tomatoes and red onion, topped with our world-famous bleu cheese dressing and bleu cheese crumbles 13/15

SIDE SALAD 8

HOMEMADE DRESSINGS
Dan O's Ranch, Bleu Cheese, Caesar*, Molasses Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Roasted Red Pepper Vinaigrette

TAKE HOME PINTS OF ANY OF OUR HOUSEMADE DRESSINGS FOR $10!

SIDES A LA CARTE $5

- SEASONAL VEGETABLE
- BLEU CHEESE COLESLAW
- CHEESE GRITS
- CAJUN WAFFLE FRIES
- ASPARAGUS ($6)
- DIRTY RICE
- SAUTÉED SPINACH
- PASTA SALAD
- MIXED VEGETABLES

= House Favorites = Vegetarian = Gluten-Free

We practice serious caution in preparing our gluten free items and do our best to ensure a gluten free product, however, they are prepared in the same facility and cooked in the same oven as our flour-crusted pizzas. We cannot guarantee that our menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Patrons are encouraged to consider this information in light of their individual requirements and needs.

HANDHELDS

Served with your choice of side | make it a wrap +2

MEATBALL SANDWICH
Our famous meatballs with marinara sauce, mozzarella and roasted garlic aioli on focaccia bread 17

MUFFULETTA SANDWICH
Ham and Genoa salami with provolone cheese, topped with homemade olive salad on focaccia bread 17

SPINACH ARTICHOKE ROLL
Tomatoes, mozzarella cheese, feta cheese and cream sauce, rolled in a lavash flatbread and served warm 17

GRILLED CHICKEN SANDWICH
Grilled chicken breast, tomatoes, mixed greens, fire roasted red peppers, feta cheese with a pesto aioli on a brioche bun 17

BBQ SHORT RIB SANDWICH
Slow braised short rib, tossed in house made honey BBQ sauce, topped with bleu cheese coleslaw and served on a brioche bun 19

CHICKEN PORTABELLA ROLL
Chicken, portabella mushrooms, tomatoes, spinach, feta cheese, mozzarella and spicy roasted red pepper sauce, rolled in a lavash flatbread and served warm 17

LOU LOU BURGER*
Half pound of ground prime steak and chuck with MJ's pimento cheese sauce and bacon. Served dressed on a toasted garlic-buttered brioche. Burger cooked Medium Well to Well Done 18

CAJUN SHORT RIB MELT
Braised short rib, cajun cheese, mozzarella, banana peppers and caramelized onions on a brioche bun 19

REDFISH CROQUETTE SANDWICH
7 oz red fish patty, parsley, granulated garlic, spring mix, tomatoes, red onion, chipotle aioli 19

TURKEY DELIGHT
Sliced turkey, smoked provolone cheese, hummus, Roma tomatoes, and avocado. Served on house-made focaccia bread 17

PASTA

Gluten-free pasta available +3 | Salmon +10 | Shrimp +8 | Chicken +8

PASTA CARBONARA
Chicken, mushrooms, red and green onions, bacon and linguine tossed in a Parmesan cream sauce 15/19

LASAGNA
Layers of pasta with ricotta cheese, ground beef, sausage, marinara sauce and a special mixture of cheese. Served with garlic bread 17

CAJUN CRAWFISH LINGUINE
Crawfish, Tasso ham, roasted red peppers and green onions with a Frank's RedHot* cream sauce 17/21

SPINACH PESTO PASTA
cherry tomatoes, roasted red peppers, capers, spinach pesto, linguine 16/20

LINGUINE & MEATBALLS
Our homemade marinara sauce with our famous meatballs, topped with Parmesan cheese 15/19

SHORT RIB & MARSALA BOWTIE
Short rib, spinach, shiitake mushroom and caramelized onions in a marsala cream sauce 19/23

FROM THE BAYOU

JAMBALAYA
Chicken, crawfish, smoked sausage and shrimp with a sauce of chicken stock and tomatoes served over dirty rice 19

GUMBO
Traditional style New Orleans gumbo. Smoked chicken, spicy Cajun sausage, shrimp and crawfish over dirty rice 19

CRAWFISH ÉTOUFFÉE
Louisiana crawfish, trinity vegetables, rich tomato sauce and cream served over dirty rice 19

RED BEANS AND RICE
Classic red beans and rice with smoked andouille sausage over dirty rice 18

CAJUN SAMPLER
Jambalaya, Gumbo, Crawfish Etoufee, and Red Beans and Rice served with dirty rice 33

ENTRÉES

HOT BROWN
A Louisville classic! Mornay sauce, roasted turkey, smoked bacon, green onions, and tomatoes 19

CAJUN DUSTED OYSTERS
Pan fried oysters over our cheese grits w/ spring onions, crispy bacon and our famous crawfish étouffée 27

GRILLED MANGO SALMON*
Grilled Alaskan salmon, topped w/ mango jalapeño salsa, served w/ dirty rice and vegetable of the day.
(Substitute Herb Olive Oil Topping Upon Request) 29

LOUISIANA REDFISH
Pan seared redfish, creamy grits, tasso ham, cajun butter, seasonal vegetables 32

SHRIMP & GRITS
New Orleans-style shrimp cooked in garlic, Cajun spices, and butter over creamy grits 27

TWIN CRAB CAKES
Fresh Maryland crab with chili hollandaise.
Served with a roasted vegetable medley 32

PIZZA

GOAT CHEESE VEGETABLE PIZZA
Zucchini, squash, red onions, mushrooms, roasted red peppers, goat cheese, mozzarella cheese 18/25

BBQ CHICKEN PIZZA
Chicken with BBQ sauce, green peppers, red onions, jalapeños, fontina and mozzarella cheese 18/25

LOU CHICAGO
A double deep dish Chicago style pizza, loaded with cheese, and three toppings of your choice.
Bring a fork! 33
Additional Toppings $2.75 Each

LOU LOU PIZZA
Bacon, sun-dried tomatoes, roasted red peppers, red onions, mozzarella and goat cheeses with a garlic sauce 18/25

SPINACH & ARTICHOKE PIZZA
Fresh spinach, artichokes, mushrooms, onions, Roma tomatoes, feta cheese and garlic sauce 18/25

COMBINATION PIZZA
Italian sausage, pepperoni, fresh mushrooms, onions, green peppers, green olives and mozzarella cheese with marinara sauce 18/25

THE ALL-MEAT PIE
Pepperoni, Italian sausage, bacon and ham with mozzarella cheese and marinara sauce 18/25

HOT BROWN PIZZA
Turkey, Roma tomatoes, green onions, bacon and mozzarella with Mornay sauce 18/25

ITALIAN MEATBALL CALZONE
Homemade meatballs, mozzarella cheese, ricotta cheese, and marinara sauce 18

BYO
BUILD-YOUR-OWN PIZZA

10" PIZZA 12 | **Toppings $2 each**
Gluten-free crust available for $3

14" PIZZA 16 | **Toppings $2.75 each**

MEATS Bacon, Pepperoni, Salami, Ham, Italian Sausage

VEGETABLES Onions, Red Onions, Artichokes, Green Olives, Green Peppers, Fresh Garlic, Banana Peppers, Jalapeño Peppers, Fresh Mushrooms, Fresh Spinach, Fresh or Sun-Dried Tomatoes

CHEESES Feta, Fontina, Goat, Mozzarella, Pepper Jack, Ricotta

Pizzas available in 10" or 14".
10" Gluten-free pizza crust available for +$3

*Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

Parties of 6 or more will be subject to an automatic 20% gratuity charge. | Split dishes in the kitchen will be a $3 upcharge.
Unsigned credit card slips will have a 20% gratuity charge added to the total.

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