

Lou & Mickey's

Soups

	Cup	Bowl
Clam Chowder New England Style, with Bacon	10	14
French Onion Baked with Comté & Gruyère		15

Salads

Mixed Organic Greens Golden Balsamic Vinaigrette	14
Traditional Caesar	14
Vine Ripened Tomato & Burrata	16
Roasted Beets with Humboldt Fog Goat Cheese	16
Crunchy Iceberg Wedge Bacon, Tomato, Blue Goat Cheese	16
Chinese Chicken Salad Hoisin Vinaigrette	20
Grilled Chicken Caesar Organic Chicken Breast	21
Wild Jumbo Mexican Shrimp Caesar	21
Wild Jumbo Mexican Shrimp "Louie" 1000 Island	22
Jumbo Lump Crab "Louie" 1000 Island	29
New York Steak Salad Roasted fingerlings, tomato, onion, gorgonzola	23
Filet Mignon Cobb Bacon, Tomato, Blue Cheese	24

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE

1000 Island, Ranch, Blue Cheese, Oil & Vinegar, Golden Balsamic Vinaigrette

Appetizers

Baked Goat Cheese with Roasted Garlic	14
Grilled Jumbo Artichoke Roasted Garlic Aioli	16
Baked Mozzarella with Marinara Sauce	16
Meatballs Tomato Sauce, Melted Cheese, Garlic Bread	17
Teriyaki Filet Mignon Tips	18
Crispy Coconut Wild Jumbo Shrimp	16
Crisp Calamari	18
Sautéed New Orleans BBQ Jumbo Shrimp	21
Seared Rare Wild Yellowfin Tuna (Ahi)	21
Wild Spanish Octopus A La Plancha, Sweet Peppers	22
Steak Tacos Filet Mignon Tips, Corn, Salsa, Avocado	21
Jumbo Lump Crab Cake	21

Sandwiches

Served with your choice of French Fries, Sautéed Seasonal Vegetables, Steamed Jasmine Rice or Homemade Chips

Bacon Cheddar Cheeseburger	20
Crispy Chicken Sandwich Avocado, Corn Salsa, Pickled Slaw, Chipotle Mayo	23
Smoked Turkey Club	20
Open Faced Jumbo Lump Crab Melt	26
Prime Beef Dip with Gouda and Au Jus	23
Meatball Sandwich (with Mozzarella and Spicy Tomato Sauce)	21

Lunch Entrées

Soup & Salad Choice of Clam Chowder, Traditional Caesar, or Mixed Field Greens	19
Beer Battered Fish & Chips	21
Crispy Coconut Wild Jumbo Shrimp	24
Spaghetti with Vine Ripened Tomato & Basil with Grilled Wild Jumbo Shrimp	30
Grilled Chicken Penne Carbonara with Pancetta	30
Pan Seared Farmed New Zealand King Salmon with Sautéed Seasonal Vegetables	30
Linguine & Manila Clams	25
Seared Sesame Crusted Wild Yellowfin Tuna with Ponzu Sauce and Steamed Jasmine Rice	33

"Hand-Cut" Prime Steaks

All Steaks are Aged 28-35 Days

Served with your choice of French Fries, Sautéed Seasonal Vegetables, Steamed Jasmine Rice or Mashed Potatoes

Prime Sirloin Cap Steak - 12 oz	30
Double R Ranch New York Strip - 10 oz	35
Double R Ranch Filet Mignon Medallions "Two Ways"	34
Double R Ranch Filet Mignon - 8 oz with Béarnaise Sauce	45



FROM OUR BAR



All Signature Cocktails \$15.50

Stirred

Moscow Mule –Vodka, fresh lime juice, and Bermuda ginger beer... On the rocks in a classic copper mug

El Diablo – Silver tequila, blackberry liqueur, fresh lime juice and Bermuda ginger beer... Served long

Smoking Gun – Straight rye, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice

Old Fashioned – Straight bourbon, sugar, and Angostura bitters... Served over block ice

Shaken

Fifth Avenue –Vodka, fresh lemon juice, muddled strawberry, and basil... Served on the rocks

One If By Land – Grapefruit infused vodka, elderflower, honey and lemon... Served up with orange flower essence

Essex Street – London dry gin, cucumber, dill, lime, and elderflower, with a pinch of sea salt... Served up

Cadillac Margarita – Silver tequila, fresh lime juice, agave, and OJ... On the rocks with a Grand Marnier float

Margarita Verde – Silver tequila, fresh lime juice, agave, basil, cucumber, and jalapeño... Served on the rocks

El Mariachi – Silver tequila, 'Vida' mezcal, lemon, strawberry & mint with a touch of Campari... Over crushed ice

Whiskey Sour – Straight bourbon, fresh lemon juice, sugar, and egg whites... Shaken with vigor

Exotic Drinks

Mickey's Mojito –White rum, sugar, fresh lime juice, and muddled mint... Served with a Gosling's rum float

Horny Monkey – Vodka, white rum, coconut milk, and banana liqueur... Swizzled with crushed ice

Rum Swizzle – 8 year rum, fresh lime juice, pineapple, ginger, and clove... Swizzled with crushed ice and absinthe

Temper Tantrum – A blend of rums, fresh oj, passion fruit, and pomegranate syrup... Swizzled with crushed ice

Beer

Draught

	10oz	16oz	Pitcher
Coors Light, Golden, CO 4.2% abv	6	7.5	20.5
Trumer Pilsner, Berkeley, CA 4.9% abv	7	8.5	23.5
Ballast Point Light Lager, San Diego, CA 4.2% abv	7	8.5	23.5
Stella Artois, Belgium 5.0% abv.	7.5	9	25
Mission Blonde Kolsch, San Diego, CA 5.0% abv.	7	8.5	23.5
Blue Moon, Golden, CO 5.2% abv	7	8.5	23.5
Societe The Harlot Belgian Blonde Ale, San Diego, CA 5.6% abv	6.5	8	22
Sierra Nevada American Pale Ale, Chico, CA 5.6% abv	7	8.5	23.5
Alesmith .394 Pale Ale, San Diego, CA 6.0% abv.	7	8.5	23.5
Mother Earth Boo Koo Mosaic IPA, Vista, CA 6.5% abv.	7	8.5	23.5
Ballast Point Sculpin IPA, San Diego, CA 7.0% abv	8.5	10	28
Ballas Point Aloha Sculpin Hazy IPA, San Diego, CA 7.0% abv	8.5	10	28
Stone Delicious American IPA, Escondido, CA 7.7% abv	7	8.5	NA
Mike Hess Brewing Habitus Double IPA, San Diego, CA 8.0% abv.	7	8.5	NA
Guinness Irish Stout, Ireland 4.2% abv	7.5	9	25

Bottles

Budweiser, St. Louis, MO	7.5	Amstel Light, Holland	8.5
Corona, Mexico	8.5	St. Pauli Girl, Non-Alcoholic, Germany . . .	8
Heineken, Holland	8.5		