

Abe & Louie's

Brunch Menu

GREAT BEGINNINGS

Iced Jumbo Shrimp Cocktail (4).....	17	Creamy New England Clam Chowder	8
Jumbo Lump Crab Cake <i>Simply the Best</i>	15	Smoked Fresh North Atlantic Salmon	13
with fresh fruit salsa		Soup du Jour <i>Made Fresh Daily</i>	market
Fresh Iced Littleneck Clams*	half dozen.. 11	Pepper Seared Ahi Tuna*	13
French Onion Soup Au Gratin	8	with ginger soy sauce	
Fresh Fruit Bowl	7	Chilled Oysters*	by the half dozen.. 13
Chesapeake Jumbo Lump Crabmeat Cocktail	16		

LOUIE'S BRUNCH FAVORITES

Eggs Benedict*	13	Aged Prime Sirloin Steak and Three Eggs*	27
truffle hollandaise		with English muffin and brunch potatoes	
Steak Benedict*	19	Crab Cake Benedict*	17
Filet mignon, sauce béarnaise		lump crab meat, hollandaise	
A & L French Toast	12	Smoked Salmon Benedict*	16
with butter, pecan and maple banana topping		sauce mousseline and caviar	
Blueberry Pancakes	12	Potato and Bacon Omelette	12
served with fresh blueberries and warm maple syrup		onions, gruyere, sour cream and chives	
Newbury Omelette	12	Lobster and Shrimp Omelette*	19
ham, feta cheese, onions, pepperoncini and olives		Maine lobster, cheddar aged 9-12 months, fine herbs and hollandaise	
Goat Cheese Omelette	12	Your Omelette	plain.. 11
tomato, Vidalia onion and basil		asparagus, mushrooms, onions, ham, bacon or cheese, each	.50
Boylston's Breakfast*	11		
three eggs, ham or bacon and toast			

All egg dishes are served with Abe's Brunch potatoes. Your brunch includes a basket of freshly-baked breads.

LUNCHEONS

Grilled Fresh Tuna Nicoise Salad*	15	Fresh Lobster Salad.....	market
lemon herb vinaigrette - also available with chicken		served in the shell over mixed greens with eggs, tomatoes,	
Abe & Louie's Salad	10	cucumbers, olives and a citrus vinaigrette	
Bibb lettuce, apples, pistachio nuts, blue cheese,		Shanghai Chicken Salad	15
and dijon vinaigrette		wontons and an Asian sesame-peanut vinaigrette	
Boca Chopped Salad	10	Roasted Turkey Club	13
Iceberg, Romaine and Boston lettuce tossed		on toasted multi-grain nut bread	
with bacon, feta cheese, tomatoes, radishes,		Sesame Ahi Tuna Burger*	14
black olives, onions, and dijon vinaigrette		with sesame seeds, soft challah roll,	
Caesar Salad*	10	wasabi aioli and Asian slaw	
with wood grilled chicken	15	Wood Grilled Barbecue Chicken Sandwich	12
with wood grilled steak	19	melted cheddar cheese aged 9-12 months, bacon, caramelized onions	
Cobb Salad.....	15	Abe's Cheeseburger*	9oz 13
wood grilled chicken, avocado, black olives, blue cheese		with caramelized onions and cheddar cheese aged 9-12 months	
and dijon vinaigrette		Bacon Cheeseburger*	9oz 14
Wood Grilled Chicken & Fruit Salad	15	Aged Prime Sirloin Steak Sandwich*	27
with a citrus honey dressing		sourdough bread, cheddar cheese aged 9-12 months if you wish	
Steak and Tomato Salad*	18		
with Great Hill blue cheese, Vidalia onions, romaine			
and balsamic dressing			

Sandwiches are served with lettuce, tomato, red onions, hand-cut fries and a half-sour pickle.

STEAKS *

Filet Mignon, <i>the most tender steak</i> 8oz	32	Aged Prime New York Sirloin, <i>center cut</i> 12oz	34
Filet Au Poivre portobello demi-glace	32	Abe's Aged Prime Sliced Sirloin 12oz	34
Bone-in Filet Mignon, <i>our signature steak</i> 11oz	33	portobello demi-glace	
portobello demi-glace		Delmonico, <i>our richest cut</i> 14oz	31
Sirloin Au Poivre, portobello demi-glace 12oz	35	blackened upon request	

Sauces: Abe & Louie's Steak Sauce, Chimi Churri, Portobello Demi-Glace, Hollandaise, Béarnaise**

FRESH FISH

Broiled, Wood Grilled or Cajun Style

Swordfish Steak	market	Fresh Tuna*.....	market
Salmon Fillet* <i>fresh "wild caught" King</i>	market	Swordfish Chop, ginger soy glaze.....	when available

SIDES

Grilled Asparagus, extra virgin olive oil.....	8	Mashed Potatoes with Great Hill Blue Cheese	8
Hashed Browned Potatoes sauteed crispy	8	Fresh Asparagus steamed with hollandaise sauce*	8
Fresh Hand-Cut French Fries	8	Sauteed Spinach with garlic and mushrooms.....	8
Creamed Fresh Spinach or Louie's "no-cream" version....	8	Vidalia Onion Strings, fried crispy in canola & olive oil.....	8
Sauteed Mushrooms, crimini and portobello	8	Fresh Broccoli steamed with hollandaise sauce*	
Sauteed Fresh Spinach	8	or sauteed with garlic and olive oil.....	8

We use only canola oil or olive oil in all our recipes... No trans fat even in fried items

**These items may be served raw, undercooked or cooked to your specifications.*

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