



## SOMMELIER SELECTS

six oz | nine oz

**2017 Caymus Special Selection**, Napa Valley

**2019 Darioush** Napa Valley

**2019 Ink Grade** Napa Valley

## WINE BY THE GLASS

### SPARKLING

five oz

**Prosecco** Tavistock Reserve,  
Conegliano-Valdobbiadene, Italy

**Champagne Brut** Moët & Chandon,  
Épernay, France (187 ml)

**Cremant de Bourgogne**

Jean-Charles Boisset, No. 69, France

**Brut** Nicolas Feuillatte, Champagne (187 ml)

### ROSÉ

six oz | nine oz

**Rosé** Tavistock Reserve,  
Côtes de Provence

**Rosé** Peyrassol, Reserve de Templiers,  
Provence, France

### WHITE

six oz | nine oz

**Sauvignon Blanc** Tavistock Reserve,  
Monterey, CA

**Albariño** Pazos Das Bruxas,  
Rias Baixas, Spain

**Pinot Grigio** Tavistock Reserve,  
Veneto, Italy

**Pinot Grigio** Santa Margherita,  
Alto Adige, Italy

**Sancerre** Domaine La Fôret *Gasselin*,  
Loire, France

**Moscato** Cantina di Casteggio,  
Piedmont, Italy

**Vermentino** Guado al Tasso, Tuscany, Italy

**Sauvignon Blanc** Allan Scott, Marlborough, New  
Zealand

**Chardonnay** Tavistock Reserve,  
Monterey, CA

**Chardonnay** Sonoma-Cutrer,  
*Russian River Ranches, CA*

**Chardonnay** Alexana  
*Terroir Series*, Willamette Valley, Oregon

### RED

six oz | nine oz

**Malbec** Tavistock Reserve,  
Mendoza, Argentina

**Pinot Noir** Tavistock Reserve,  
Monterey, CA

**Pinot Noir** Alexana, *Terroir Series*,  
Willamette Valley, Oregon

**Tempranillo** Numanthia-Termes,  
Toro, Spain

**Rhône Blend** Domaine de Beurenard,  
Rhône, France

**Sangiovese** Val di Suga,  
Rosso di Montalcino, Italy

**Chianti** Antinori, *Peppoli*, Tuscany, Italy

**Bordeaux Blend** Tavistock Reserve, *Bacarré*,  
Mendoza, Argentina

**Cabernet Blend** Stag's Leap, *Hands of Time*,  
Napa Valley, CA

**Cabernet Sauvignon** Tavistock Reserve,  
Central Coast, CA

**Cabernet Sauvignon** RouteStock,  
Napa Valley, CA

**Cabernet Sauvignon** Paul Hobbs, *Crossbarn*,  
Sonoma, CA

**Cabernet Sauvignon**  
Caymus, California

Abe & Louie's sets the standard for the classic American steakhouse, offering unparalleled flavor combinations and undeniably superior service with an air of timeless sophistication.

## CRAFTED COCKTAILS

### Abe & Louie's Old Fashioned

buffalo trace bourbon, demerara, angostura bitters

### Zen Martini

wheatley vodka, cucumber, lime, prosecco

### Spicy Tequila Lemonade

sauza blanco tequila, jalapeño, fever-tree sicilian lemonade

### White Linen Fizz\*

tinkerman's gin, giffard orgeat, lime, fever-tree elderflower tonic

### Back Bay Espresso Martini

stoli vanil, kahlúa, bailey's

### Cadillac Margarita

corazón blanco, agave, lime, grand marnier

### Manhattan on the Rock

michter's rye, 1757 vermouth, house bitters blend, cherry

### Blackberry Bramble

sipsmith gin, giffard crème de mûre, mint, lemon

## SPECIAL SELECT BOURBONS

two oz pour

### Buffalo Trace

### Blanton's

*Small Batch*

### Rowan's Creek

### Eagle Rare

### Colonel E.H. Taylor

*Small Batch*

### Jefferson's Ocean

### Rabbit Hole

*Raceking Founder's Collection*

### Old Rip Van Winkle 10 yr

### Van Winkle 12 yr

### George T. Stagg

*Antique Collection*

## SPECIAL SELECT SPIRITS

two oz pour

### Rémy Martin

*Louis XIII Cognac*

1/2 oz | 1 oz | 2 oz

### Hennessy

*Paradis, Cognac*

1 oz | 2 oz

### The Macallan 25 yr

Highland Single Malt Scotch

1 oz | 2 oz

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Highland Single Malt Scotch

1 oz | 2 oz

### Orphan Barrel

*Muckety Muck,*

Single Grain Scotch Whisky

### Balvenie Portwood 21 yr

Single Malt Scotch

### Casa Dragones Joven

Silver & Extra Aged Tequila

### Clase Azul Añejo

Tequila

### Thomas Handy Sazerac Rye

*Antique Collection*

## CRAFT BEER

8 each



**Standard Lager, 4.5% abv**

**IPA, 6.8% abv**

**Rotating Handle**

*\*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.*



## SOUPS

cup | bowl

### New England Clam Chowder

fresh clams, potatoes, thyme

### French Onion Soup au Gratin

caramelized sweet onion, beef jus, country bread, gruyère

## SALADS

### Beefsteak Tomato

arugula, basil-balsamic

### Iceberg Wedge

bacon lardons, red onion, tomato, blue cheese

### Caesar\*

split romaine hearts, parmesan croutons

### Abe & Louie's

bibb lettuce, apple, pistachio, blue cheese, dijon vinaigrette

### Boca Chopped

bacon, feta, tomato, radish, black olive, onion, dijon vinaigrette

### Roasted Butternut Squash

brown butter vinaigrette, pumpkin seeds

## RAW BAR\*

### ABE'S SEAFOOD TOWER

oysters, shrimp, lobster, oysters rockefeller, crab-stuffed mushrooms *mkt*

*Kaluga Amur Caviar*

### Jumbo Lump Crabmeat Cocktail

### Jumbo Shrimp Cocktail

### Oysters on the Half Shell

### CAVIAR SELECTION

KALUGA AMUR | CROWN OSSETRA

*per ounce | served with classic accoutrements*

## APPETIZERS\*

### Tuna Tartare

wasabi tobiko, toasted soy vinaigrette, taro chips

### Smoked Sturgeon Perogies

lemon-dill crème fraîche

### Wagyu Beef Carpaccio

deviled egg yolk, pickled mustard seeds, arugula, parmesan, grilled bread

### Salmon Crudo

pineapple, fresno chile, avocado, radish

### Hand-Cut Smoked Bacon

blue cheese fondue, red pepper jam

### Oysters Rockefeller

spinach, hollandaise, breadcrumbs

### Crab Cake

red cabbage, spicy mustard sauce

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## STEAKS\*

### WAGYU SELECTION

**Westholme Filet Mignon** 8 oz, queensland, australia

Abe & Louie's signature prime steaks are the finest corn-fed, Midwestern, USDA Prime Grade cuts of beef

**Filet Mignon** 8 oz | 12 oz

**New York Strip** 14 oz

**Bone-In New York Strip**  
18 oz

**Boneless Ribeye** 16 oz

**Bone-In Ribeye** 24 oz

### STEAKS FOR TWO

**Tomahawk** 40 oz

**Porterhouse** 40 oz

Enhancements\* *Au Poivre* | *Demi-Glace*  
*Blue Cheese Fondue* | *Hollandaise*  
*Bearnaise* | *Lobster Tail* | *Oscar*

## ENTRÉES\*

**Double-Cut Pork Chop**

bone-in, roasted apple & onion

**Lemon-Roasted Half Chicken**

garlic & herb fries

**Grilled Swordfish**

stewed tomato & onion, olive, capers

**Oven Roasted Chilean Seabass**

heirloom tomato salsa

**Nova Scotia Salmon**

golden beet purée, balsamic cipollini onion

**Maine Lobster**

steamed or herb crusted-baked

**Pan Roasted Scallops**

squash risotto, sage, pumpkin oil

## SIDES

**Hash Brown Potatoes**

**Whipped Potatoes**

**Roasted Maitake Mushrooms**

**Brussels Sprouts**

**Loaded Salt Baked Potato**

**Macaroni & Cheese**

**Broccoli**

**Crispy Fried Onions**

**Creamed Spinach**

**Creamed Corn**

**Asparagus**

**Hand-Cut French Fries**

**Sautéed Spinach**

### GROUP DINING

We are pleased to offer private and semi-private options ideally suited for your corporate or social event.  
Ask the manager for details.