

Butler Inn



Welcome to the Butler Inn of Pewaukee

At the Butler Inn, we take great pride and pleasure in providing you with the finest quality food available to ensure a dining experience of the highest caliber.

Whether this is your first visit or you're a long time friend, we hope you have a pleasant evening filled with excellent food and impeccable service. If there is anything we can do to make your visit more enjoyable, please let us know.

Always a pleasure,
Louie, Peggy and Staff

APPETIZERS

TENDERLOIN SLIDERS

Louie's mini tenderloin sandwiches with sautéed mushrooms and onions and a horseradish sauce - 14.95

FRIED LOBSTER TAIL

A lobster tail. Served with a dynamite dipping sauce! - 18.95

MEATBALLS

Parmesan risotto and panko crusted served with marinara - 9.95

AHI TUNA

Sesame crusted, pan seared rare served with wasabi and plum sauce - 16.95

CHICKEN WINGS

Served with a housemade BBQ sauce - 8.95

MOZZARELLA STICKS

Served with marinara sauce - 8.95

FAMOUS BUTLER INN

HAYSTACK ONION RINGS

Homemade shredded onion rings fried to a golden crisp - 8.95

SAGANAKI

A true house favorite! Thick slice of imported Kefalograviera cheese from the island of Crete. Soaked in brandy, flambéed at your table, then doused with lemon juice.

Served with pita bread - 12.95

SHRIMP COCKTAIL

Louisiana gulf-shrimp served with homemade cocktail sauce - 14.95

CRAB CAKES

2 Maryland-style jumbo lump crab cakes served over creamed corn with a side of remoulade - 18.95

BRUSCHETTA

Fresh tomatoes, red pepper, green onion, basil and olive oil on crustini - 8.95

CALAMARI

Crispy calamari served with a dynamite dipping sauce - 12.95

MUSHROOMS

Fresh mushrooms lightly dusted with flour and deep fried. Served with tzatziki sauce - 8.95

FIVE-STAR SATAY

Louie's famous five-star tenderloin skewered and grilled to perfection - 11.95

BAKED FRENCH ONION SOUP

Baked with cheese and croutons - 5.95

LOUIE'S FAMOUS HOMEMADE SOUPS

Bowl - 5.95 cup - 3.95

SALADS

CAESAR

Crisp romaine lettuce tossed in our Caesar dressing with homemade crostini and parmesan cheese - 8.95

GREEK

A gourmet's delight of feta cheese, cucumbers, green peppers, onions, tomato wedges, anchovies and Greek olives on a bed of lettuce with our Greek dressing - 11.95

HEIRLOOM TOMATO

Heirloom tomatoes, basil, fresh mozzarella, olive oil and aged balsamic vinegar - 10.95

Add Feta Cheese - 2.00

Add Roquefort Cheese - 2.00

LOUIE'S STEAK SALAD

Sliced filet mignon and bleu cheese crumbles atop mixed iceberg and field greens with bacon, tomatoes, cucumbers and red onions. Tossed with our house balsamic vinaigrette - 16.95

One check per table please.

Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness.

ENTRÉES

All entrées are served with a cup of soup or house salad and choice of potato.
Upgrade to a Caesar salad for an additional 2.00
Upgrade to a Greek salad for an additional 3.95
Upgrade to French Onion Soup for 2.00
Upgrade to loaded Baked Potato 2.00

STEAK

We proudly serve Black Angus steer.
Our steaks are naturally-aged in house,
charbroiled to perfection served with our
famous shredded onion rings.

FILET MIGNON - 38.95
Petite - 32.95

NEW YORK STRIP - 34.95

BONE IN RIBEYE - 39.95

RIBEYE - 35.95

PORK RIBEYES - 26.95

CHOPPED SIRLOIN - 17.95

STEAK TEMPERATURES

Please order your steak accordingly.
We are not responsible for steaks ordered well done.

RARE: Cool, red center
MEDIUM RARE: Slightly red
MEDIUM: Hot, pink center
MEDIUM WELL: Slightly pink
WELL DONE: Cooked throughout



LOUIE'S FIVE STAR SIGNATURE STEAK

Unbelievably addicting.

Our filet mignon seasoned
with Louie's secret recipe.

Simply the best!

Filet Five Star - 40.95
Petite Five Star - 34.95

COMBOS

SEA SCALLOPS & TURF

Sautéed sea scallops paired
with a filet mignon - 46.95

LOBSTER & TURF

A 9 oz cold water
South African lobster tail paired
with a filet mignon - Market Price

SHRIMP & TURF

Three jumbo deep-fried shrimp
with a filet mignon - 44.95

FROM THE SEA

LOBSTER TAILS

The finest in the world. 9 oz cold water
South African lobster tails. Your choice of
one or two tails - Market price

**BROILED ALASKAN
SALMON STEAK** - 23.95

SEA SCALLOPS

Prepared your choice
sautéed or deep fried - 28.95

AHI TUNA

Sushi-grade Ahi tuna sesame-crust
served over seaweed with
plum sauce on the side - 26.95

FANTAIL JUMBO SHRIMP

Six breaded, deep fried fantail jumbo shrimp
served with homemade cocktail sauce - 24.95

ICELANDIC COD

Your choice broiled or breaded and
deep fried. Served with tartar sauce
or drawn butter - 18.95

LAKE PERCH

Lightly breaded and deep fried - 18.95

Extra Plate Charge - 5.00

Parties of 6 or more are subject to a 20% gratuity.

TRADITIONAL

All entrées are served with a cup of soup or house salad, choice of potato.

Upgrade to a Caesar salad for an additional 2.00

Upgrade to a Greek salad for an additional 3.95

Upgrade to French Onion Soup for 2.00

BABY BEEF LIVER

Sauteed to the peak of tenderness.

Served with crisp bacon and sautéed onions - 16.95

FRIED HALF CHICKEN

A generous portion, deep fried golden brown - 16.95

BROILED CHICKEN BREAST

An 8 oz chicken breast served with mixed vegetables - 15.95

SANDWICHES

LOUIE'S FAMOUS

TENDERLOIN STEAK SANDWICH

The best steak sandwich in the state! Broiled to perfection and served open faced - 16.95

CHEESEBURGER

Our beef burger, broiled and topped with melted American cheese - 10.95

BEEFBURGER

A broiled 1/2 lb of fresh ground sirloin - 9.95

CHICKEN BREAST

Your choice of broiled or fried chicken breast, served open faced with lettuce and tomatoes - 8.95

All sandwiches are served with lettuce, tomato and french fries. Substitute onion rings, baked potato or hash browns for an additional 1.00

Additional Toppings:

Cheese, mushrooms, onions, bacon - 1.00 each

SIDES

SAUTÉED MUSHROOMS

SAUTÉED ONIONS

MIXED GRILL VEGETABLES Chef's choice in season

BAKED POTATO

HOMEMADE CRISPY HASH BROWNS

HOUSE SALAD

Mixed greens, cucumber, tomato, red onions with your choice of dressing.

4.95 each

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