



BUTLER INN OF PEWAUKEE

APPETIZERS

SOUPS

SAGANAKI (FLAMING CHEESE)	15.	
SHREDDED ONION RINGS	12	OUR FAMOUS BAKED FRENCH
SHRIMP COCKTAIL	18	ONION SOUP
FRIED LOBSTER TAIL	22	7
SUSHI GRADE AHI TUNA	19	
CALAMARI	15	LOUIE'S FAMOUS HOMEMADE
MOZZARELLA STICKS	10	SOUP OF THE DAY
BRUSCHETTA	9	
BREADED MUSHROOMS	10	CUP 5 BOWL 7
TENDERLOIN SLIDERS (2)	18	
FIVE STAR SATAY	16	

SALADS

ENTREE SALADS		ADD TO YOUR SALAD
CAESAR SALAD	12	CHICKEN BREAST
GREEK SALAD	15	SALMON
LOUIE'S STEAK SALAD	20	SHRIMP (3)
		7
		8
		10
-ADD FETA CHEESE	2	
-ADD ROQUEFORT	2	

STEAKS & SUCH

LOUIE'S 5 STAR FILET	16OZ	48
	9OZ	41
FILET MIGNON	16OZ	46
	9OZ	39
18OZ NEW YORK STRIP		44
22OZ BONE-IN RIBEYE		48
18OZ RIB EYE		44
2 PORK RIB EYES		32
CHOPPED SIRLOIN		22

SEAFOOD

SAUTEED SEA SCALLOPS	33
DEEP FRIED JUMBO SHRIMP	27
BROILED ALASKAN SALMON	27
BROILED ICELANDIC COD	24
SUSHI GRADE AHI TUNA	30
DEEP FRIED LAKE PERCH	21
10 OZ SOUTH AFRICAN LOBSTER TAIL	MP
TWIN 10Z SOUTH AFRICAN LOBSTER TAILS	MP

TRADITIONAL ENTREES

BROILED CHICKEN BREAST W/ VEGGIES	20
1/2 FRIED CHICKEN	20
BABY BEEF LIVER	20

ALL ENTREES SERVED WITH CUP OF SOUP OR SALAD, AND
CHOICE OF POTATO

UPGRADE TO CAESAR SALAD ADD 2
UPGRADE TO GREEK SALAD ADD 4
UPGRADE TO FRENCH ONION SOUP ADD 2
MAKE IT A LOADED BAKED POTATO ADD 2

ADD ON TO STEAKS

---SHRIMP (DEEP FRIED)	10
---SCALLOPS	14
---6 OZ LOBSTER	22
---10 OZ AFRICAN LOBSTER	MP

TEMPERATURES

RARE	COOL RED CENTER
MEDIUM RARE	SLIGHTY RED
MEDIUM	HOT PINK CENTER
MEDIUM WELL	SLIGHTLY PINK
WELL	COOKED THROUGH OUT

NOT RESPONSIBLE FOR WELL DONE STEAKS

SANDWICHES

LOUIE'S STEAK SANDWICH	19
CHICKEN BREAST (BROILED OR DEEP FRIED)	14
1/2LB BLACK ANGUS BURGER	14

SANDWICHES SERVED WITH LETTUCE, TOMATO
PICKLE AND FRENCH FRIES

ADD ONS

CHEESE	1	ONIONS	1
BACON	2	MUSHROOMS	1

SUBSTITUTE HASH BROWNS, BAKED POTATO OR
ONION RINGS FOR FRENCH FRIES- 1

SIDES

A LA CARTE VEGETABLES	7
SAUTEED MUSHROOMS	7
SAUTEED CARAMELIZED ONIONS	7
TOSSED GARDEN SALAD	6