

APPETIZERS

Sesame Crusted Ahi Tuna - grilled rare and presented with pickled ginger, wasabi aioli and crisp cucumber \$17

Fried Calamari - with lemon & cocktail sauce \$16

Saganaki - Greek Divans Kasseri Cheese, flamed tableside, served with pita bread \$15

Pan Seared Crab Cakes - two premium lump crab cakes, lightly seasoned and served with two sauces: roasted red pepper coulis and tartar sauce \$22

Spinach & Artichoke Dip - baked with Parmigiano cheese and presented with miniature pita bread \$16

Crab Stuffed Mushrooms - lobster cream sauce \$18

Fried Coconut Shrimp - served with orange marmalade sauce \$16

Cajun Tenderloin Steak Bites - Black Angus tenderloin tips seared to desired temperature, served with garlic toast \$16

Caprese Salad - Stem Tomato slices layered with sliced fresh mozzarella, fresh leaf basil, imported extra virgin olive oil and Balsamic vinegar \$14

Shrimp Cocktail - four colossal U-12 count shrimp \$18

Grilled Portabella Mushroom & Boursin Cheese
served with roasted pepper and sweet basil relish \$15

SALADS & SOUP

Wedge of Iceberg - with bleu cheese crumbles, diced tomatoes, applewood smoked bacon and creamy Roquefort dressing \$14

Boulevard Salad - Black Angus Sirloin Steak sliced over mixed field greens with pine nuts, sun dried tomatoes and crumbled bleu cheese, tossed with balsamic vinaigrette \$24

Bowl of Soup Du Jour - the Chef's daily creation \$5

Garden Greens Salad - with tomatoes, cucumbers, and matchstick carrots, choice of dressing \$5

Grilled Cobb Salad - grilled chicken breast over mixed field greens with diced bacon, egg, avocado, tomato, and bleu cheese...your choice of dressing \$20

Grilled Caesar - Our Caesar Salad with either grilled chicken breast or salmon \$21

French Onion Soup au Gratin
baked with provolone cheese \$8

SIDES A LA CARTE

Au Gratin Potatoes - sliced potatoes baked with cream & 2 cheeses \$8

Twice Baked Potato - Louis' recipe \$8

Creamed Spinach - with sauted shallots, garlic & cream \$7

Yukon Gold Mashed - \$6

Asparagus - with hollandaise \$6

Baked Idaho Russet Potato - with butter, sour cream and chives \$6

Oven Roasted Fresh Cauliflower - with smoked gouda mornay \$7

Baked Sweet Potato - with brown sugar-cinnamon butter \$6

Broccoli - with hollandaise \$6

Steak Fries - \$6

WET-AGED BLACK ANGUS BEEF

The Cadillac - 16 ounce New York Strip served on a hot skillet and finished tableside with Cadillac sauce \$39

T-Bone Steak, 20 ounce - au jus \$36

Porterhouse Steak, 24 ounce - au jus \$42

Petite Surf and Turf - 5oz. Filet Mignon, 4oz. Maine lobster tail; zip sauce, drawn butter. Includes one "Standard Side". \$42

9 ounce Filet Mignon - portobello mushroom, zip sauce \$39

7 ounce Filet Mignon - button mushrooms, zip sauce \$35

16 ounce Rib-eye - zip sauce \$37

New York Strip Steak, 12 ounce - served au jus \$33

The Detroiter - 10 oz Top Sirloin Steak, onion rings & zip sauce \$27

DRY-AGED USDA PRIME BEEF

DRY-AGED FOR A MINIMUM OF 28 DAYS IN OUR HUMIDITY CONTROLLED AGING ROOM LINED WITH HIMALAYAN SALT BLOCKS, PRODUCING A HIGHER CONCENTRATION OF FLAVOR AND SUPERB TENDERNESS.

Rib-eye Steak - boneless 12 ounce cut, presented with green herb butter \$45

Bone-In Ribeye Steak - 26 ounce cut, presented with green herb butter \$63

Bone-In New York Strip Steak - 16 ounce cut, presented with green herb butter \$47

PRIME RIB

OUR BLACK ANGUS BEEF RIB ROAST IS SLOW ROASTED FOR NEARLY TEN HOURS IN SPECIAL OVENS TO ACHIEVE PEAK TENDERNESS AND FLAVOR...LIMITED AVAILABILITY

Petite Cut Roast Prime Rib of Beef - served au jus \$26

House Cut Roast Prime Rib of Beef - served au jus \$38

The Woodward Cut Roast Prime Rib of Beef - served au jus \$52

PIEDMONTESE BEEF

FLAVORFUL BEEF THAT IS GENETICALLY TENDER, LEAN AND HEALTHY

8 oz. Piedmontese Filet Mignon - Presented with sautéed shiitake mushrooms \$49

15 oz. Piedmontese Rib-eye Steak - served with green herb butter \$49

Piedmontese London Broil - Piedmontese Flank Steak, sautéed whole mushrooms and zip sauce \$35

CHOPS AND RIBS

Pork Chops - 2 center cut chops, each 12oz, rib and loin, prepared char grilled au jus, or barbecued with our honey sweetened sauce \$26

Honey Walnut Pork Chops - our two center cut chops char grilled and finished with honey brandy glaze and chopped walnuts \$29

Lamb Rib Chops - five chops, herb rubbed and char grilled \$46

BBQ Baby Back Ribs - 2 lb Slab with Louis' honey sweetened barbecue sauce \$29

TABLESIDE PRESENTATIONS

ALL OF THESE DISHES PREPARED TO ORDER. LIMITED AVAILABILITY, MINIMUM 2 PERSONS

Chateaubriand a la Bouquetiere - The center-most cut of the tenderloin, cooked to your desired temperature, carved tableside and presented with Bouquetiere vegetables and twice baked potatoes, finished with sauce Marchand de Vin ... \$110 per couple

Tableside Caesar Salad - prepared at the table from all the classic ingredients. Minimum of two persons \$13 per person

Steak Diane - Two 9oz tenderloins seasoned and seared tableside, with brandy, wild mushrooms (seasonal) and red wine, finished with veal demi glace and cream, including two standard side dishes \$100 per couple

Baby Spinach with warm Bacon Dressing - prepared at the table with applewood smoked bacon, fresh baby spinach, sliced mushrooms, red onion, a warm bacon dressing and finished with hard boiled egg. Minimum of two persons \$13 per person

COMPLEMENTS

1/2 lb. King Crab Legs - split, add onto any steak or entrée; with drawn butter \$40

7oz Maine Lobster Tail - add onto any steak or entrée; with drawn butter and lemon \$29

Shrimp - add onto any steak or entrée; prepared scampi style, fried or coconut fried \$13

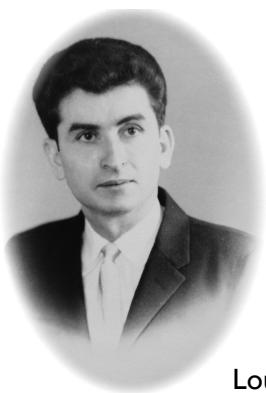
Sautéed Whole Fresh Mushrooms - perfect complement to any steak \$5

Sautéed Onions - caramelized in butter \$4

Sautéed Mushrooms & Onions - a little of both \$5

Fried Tobasco Onion Straws - fried to golden brown with the kick of Tobasco \$4

Fried Onion Rings - large traditional style rings \$5



Louis Sboukis was born on May 8, 1929 in a small village in Greece.

At the age of 26 he emigrated from Greece to Detroit, Michigan in order to find opportunity. By 1957 he had become an operating partner in the Riviera Restaurant within The Riviera Theater, which at the time was Detroit's principal legitimate theater for Broadway shows. In 1959 he added the restaurant in East Detroit, and by the mid 1970's there was a Riviera here in Chesterfield.

In 1999 Louis' son's rededicated this restaurant as Louis' Chop House - Riviera Lounge. He passed away on January 30, 2014



VEAL & POULTRY

WE USE ONLY MILK FED VEAL TOP ROUND, THE FINEST VEAL AVAILABLE

Sautéed Veal Marsala - sautéed with mushrooms and Marsala wine sauce \$28

Sautéed Veal Picante - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$30

Sautéed Veal Oscar - Medallions of veal top round with lump crab cake, asparagus and sauce Bearnaise \$36

Veal Parmigiana - with pasta and sauce marinara \$29

Pesto Pasta - linguine tossed with fresh pesto, add chicken or shrimp for an additional cost \$21

Sautéed Chicken Marsala - sautéed with fresh mushrooms in Marsala wine sauce \$23

Sautéed Chicken Picante - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$25

Chicken Parmigiana - with pasta and sauce marinara \$25

Chicken Alfredo - grilled chicken breast tossed with fettuccine Alfredo, broccoli or spinach upon request \$25

SEAFOOD

Alaskan Red King Crab Legs, 1 lb. - jumbo crab legs, split, served with drawn butter & lemon \$80

Twin 7 ounce Maine Lobster Tails - served with drawn butter and lemon \$58

Coconut Shrimp - served with orange marmalade sauce \$28

Deep Sea Scallops - Jumbo U-10's, prepared sautéed, fried or char grilled \$39

Fried Shrimp - served with cocktail sauce and lemon \$26

Frog Legs - sautéed with lemon caper sauce, or fried and served with lemon \$26

Seafood Pasta

sautéed shrimp, scallops and salmon in a white wine seafood cream sauce over linguine \$31

FRESH FISH

Lake Superior Whitefish - prepared either pan fried with caper beurre blanc or broiled with lemon-garlic butter compound \$25

Louis' Pesto Whitefish - pesto and parmesan cheese crusted, baked in the oven \$28

Michigan Yellow Belly Lake Perch - sautéed with lemon and white wine sauce, or fried and served with Louis' tartar sauce \$26

Salmon Filet - North Atlantic, blackened or grilled, topped with roasted red peppers \$25

Fish & Chips

Louis' famous recipe of north Atlantic fresh Cod. Served with French Fries, Louis' famous homemade tartar sauce and fresh lemon \$19

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