

Lou & Mickey's

Welcomes the Cuthbert-Bertrand Wedding!



First Course

(Please Select One)

New England Clam Chowder

Mixed Field Greens

Second Course

(Please Select One)

12oz Filet Mignon

*Grilled Wild Pacific Swordfish
with Lemon & Capers*

Grilled Chicken Pasta Carbonara

*All entrées are accompanied by
Scalloped Potatoes & Mixed Vegetables*

Third Course

(Please Select One)

Rich Chocolate Cake

Vanilla Bean Crème Brûlée

Lou & Mickey's

Welcomes

BAE SYSTEMS

First Course

(Please Select One)

New England Clam Chowder

Crunchy Iceberg Wedge

Second Course

(Please Select One)

14oz Bone-In Filet Mignon

Cold Water Twin Lobster Tails

Pan Seared Sesame Crusted Wild Yellowfin Tuna

Grilled Chicken Pasta Carbonara

*All entrées are accompanied by
Garlic Mashed Potatoes & Grilled Asparagus*

Third Course

(Please Select One)

Vanilla Bean Crème Brulée

Chef's Choice Sorbet



Lou & Mickey's

Welcomes

Google

First Course

(Please Select One)

Crunchy Iceberg Wedge

Dungeness Crab Bisque

Second Course

(Please Select One)

16oz New York Steak

14oz Bone-In Filet Mignon

Macadamia Nut Crusted Wild Alaskan Halibut

Chicken Picatta with Lemon & Caper Sauce

All entrées are accompanied by

Garlic Mashed Potatoes & Mixed Vegetables

Third Course

(Please Select One)

Rich Chocolate Cake

Vanilla Bean Crème Brulèe

Lou & Mickey's

Welcomes



First Course

(Please Select One)

New England Chowder

Mixed Field Greens

Second Course

(Please Select One)

14oz Bone-In Filet Mignon

Prime Colorado Rack of Lamb

Macadamia Nut Crusted Wild Alaskan Halibut

Baked Twin Wild Cold Water Lobster Tails

*All entrées are accompanied by
Scalloped Potatoes & Grilled Asparagus*

Third Course

(Please Select One)

Rich Chocolate Cake

Vanilla Bean Crème Brûlée