



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

SMALL PLATES

ATHENIAN LAMB CHOPS
Spring lamb chops seared,
and served Athenian style - 15.95

FRIED LOBSTER TAIL
A whole lobster tail.
Served with a dynamite
dipping sauce! - 18.95

MEATBALLS
Parmesan risotto and
panko crusted
served with marinara - 9.95

STEAK CRUSTINI
Mouthwatering tenderloin served
with horseradish sauce - 12.95

AHI TUNA
Sesame crusted, pan seared rare served
with wasabi and plum sauce - 15.95

CHICKEN WINGS
Served with a housemade
BBQ 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

CALAMARI
Crispy calamari served with a dynamite
dipping sauce - 10.95

MOZZARELLA STICKS
Served with marinara sauce - 8.95

SHRIMP COCKTAIL
Louisiana gulf-shrimp served with
homemade cocktail 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 - 10.95

BAKED FRENCH ONION SOUP
Baked with cheese and croutons - 4.95

LOUIE'S FAMOUS HOMEMADE SOUPS
Bowl - 4.95 cup - 2.95

SALADS

CAESAR
Crisp romaine lettuce tossed in our own
special Caesar dressing with
homemade croutons and parmesan cheese - 7.95

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
special Greek dressing - 8.95

HEIRLOOM TOMATO
Heirloom tomatoes, basil, fresh
mozzarella, olive oil and aged
balsamic vinegar - 8.95

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 - 12.95

One check per table please.

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

ENTREES

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

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

16 oz - 32.95
Petite 9 oz - 26.95

NEW YORK STRIP

20 oz - 31.95

RIBEYE

20 oz - 31.95

CHOPPED SIRLOIN

16.95

STEAK DONENESS GUIDE

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 16 oz. filet mignon seasoned
with Louie's secret recipe.

Simply the best! 34.95

Petite 9 oz. Five Star Signature
Steak - 28.95

COMBOS

SEA SCALLOPS & TURF

Broiled sea scallops paired with a 16 oz.
broiled filet mignon - 39.95

LOBSTER & TURF

A 9 oz. cold water
South African lobster tail paired
with a 16 oz. filet mignon - Market Price

SHRIMP & TURF

Three jumbo deep-fried shrimp with
a 16 oz. broiled filet mignon - 38.95

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

- 21.95

SEA SCALLOPS

Prepared your choice
sautéed or deep fried - 26.95

AHI TUNA

Sushi-grade Ahi tuna sesame-crust
served over seaweed with
plum sauce on the side - 25.95

FANTAIL JUMBO SHRIMP

Six breaded, deep fried fantail jumbo shrimp
served with homemade cocktail sauce - 21.95

ICELANDIC COD

Your choice broiled or lightly 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

PORK CHOPS

Two juicy 9 oz. center cut pork chops
broiled to perfection - 21.95

BROILED CHICKEN BREAST

An 8 oz. chicken breast seasoned and
broiled to perfection - 15.95

SANDWICHES

All sandwiches are served with lettuce, tomato and french fries.

Substitute onion rings, baked potato or hash browns
for an additional 1.00

LOUIE'S FAMOUS TENDERLOIN STEAK SANDWICH

The best steak sandwich in the state! Broiled
to perfection and served open faced - 15.95

CHEESEBURGER

Our beef burger, broiled and topped with melted American cheese - 8.50

BEEFBURGER

A broiled 1/2 lb of fresh ground sirloin - 7.95

CHICKEN BREAST

Your choice of broiled or fried chicken breast, served open faced
with lettuce and tomatoes - 7.95

Additional Toppings:

Cheese, mushrooms, onions, bacon - 1.00 each

SIDES

SAUTEED MUSHROOMS

SAUTEED 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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