

TAKE-OUT

# CATCHSTEAK

DELIVERY

## RAW

**TRUFFLE SASHIMI** | 35   
Tuna, Hamachi, Chili Ponzu, Caviar  
Black Truffle Purée

**SALMON BELLY CARPACCIO** | 27   
Watercress, Sweet & Sour Onion  
Yuzu

**JUMBO SHRIMP COCKTAIL** | 27  
Chili Garlic, Dijonnaise  
**(Gluten Free Upon Request)**

**PACIFIC HAMACHI CRUDO** | 26  
Yuzu-Pear Relish

## COLD

### THE 'WEDGE' | 20

Maple Glazed Bacon, Blue Cheese, Crispy Shallots  
Iceberg Lettuce, Creamy Sesame Dressing

### CS CHOPPED | 20

Pepperoni, Garbanzo, Peppadews, Provolone, Haricot Verts  
Market Lettuces, Fennel, Pollen Vinaigrette  
**(Vegan and Gluten Free Upon Request)**

### CAESAR SALAD | 21

Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan  
**(Vegan and Gluten Free Upon Request)**

### HAND STRETCHED MOZZARELLA SALAD | 21

Local Upstate NY Heirloom Tomatoes, Market Cherries  
Aged Balsamic (gf)

## SIGNATURE ROLLS

5 Pieces Per Roll

### CATCH ROLL | 23

Crab, Salmon, Miso-Honey

### MRC ROLL | 23

Seared Tuna, Shrimp, Ponzu Brown Butter

### HELLFIRE ROLL | 23

Spicy Tuna Two-Ways, Pear, Balsamic

## HOT

### KING SALMON RICE CAKE | 21

Truffle-Miso, Avocado

### GLAZED BACON & HEIRLOOM TOMATO | 19

Molasses Lacquer, Baby Basil (gf)

### PAPA'S SPICY BAKED CLAMS | 22

Nduja Butter, Burnt Lemon

### SPICY GIGLI | 21/27

Calabrian Chile Cream, Aged Pecorino

**(Vegan Upon Request)**

## STEAK

### CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

#### 12oz BONE-IN FILET | 63

Waucoma, IA

#### 8oz PRIME NY STRIP | 42

Honey Creek, NE

#### 8oz PRIME EYE OF RIBEYE | 52

Fort Morgan, CO

*The leanest part of the ribeye*

#### 24oz PRIME PORTERHOUSE | 85

Waucoma, IA

#### 8oz TRUFFLE BUTTER FILET | 57

Dakota City, NE

Truffle Butter | 9

### DRY-AGED

Cave-Aged in a 200 Year Old Room

#### 6oz PRIME RIB CAP (28 DAY) | 59

Fort Morgan, CO

*AKA 'Deckle' - best portion of the ribeye*

#### 12oz PRIME BONE-IN

#### COWGIRL RIBEYE (32 DAY) | 59

Fort Morgan, CO

*Leaner & cleaner than the traditional ribeye*

#### 8oz PRIME NY STRIP (26 DAY) | 46

Honey Creek, NE

#### 12oz PRIME BONE-IN STRIP (38 DAY) | 61

Honey Creek, NE

### AMERICAN WAGYU

Black Angus + Japanese Wagyu

#### 6oz IMPERIAL WAGYU FILET | 74

Omaha, NE

*Best filet in America*

*(chef's opinion)*

#### 5oz SOY CARAMEL GLAZE SNAKE RIVER

#### NY STRIP | 61

Bruneau, ID

#### 24oz MISHIMA RESERVE ULTRA

#### PORTERHOUSE | 165

Seattle, WA

## NOT STEAK

### VEGETARIAN CHICKEN PARM | 34

Plant Based Cutlet, Old School Red Sauce

**(Vegan Upon Request)**

### SPICE CRUSTED SALMON | 39

Yellow Wax Bean & Asparagus "Minestrone", Sundried

Tomato Crema

### WILD DOVER SOLE | MP

Lemon-Caper Emulsion

### MEDITERRANEAN BRANZINO | 42

Baby Spinach, Citrus-Fennel Vinaigrette (gf)

### CS CHEESEBURGER | 21

6 oz Short Rib Blend, Onion Jam, American Cheese, Toasted Bun

Thick Cut Slab Bacon | 6

## SIGNATURE SIDES

### GRILLED ASPARAGUS | 14

Lemon, Pine Nut Gremolata (v, gf)

### BUTTERNUT SQUASH FRIES | 14

Maple Lemon Aioli

### WILTED SPINACH | 14

Sicilian EVOO, Garlic Chips (v)

### BLUE CHEESE CREAMED

### SPINACH | 14

English Stilton Blue, Italian Dolce Gorgonzola (gf)

### CHARRED BROCCOLI | 14

Apple Mustard Vinaigrette Crispy Quinoa (v, gf)

### SIMPLE MASHED POTATOES | 14

Cultured Butter (gf)

### DUCK FAT WAFFLE FRIES | 16

Truffle Aioli **(Vegan Upon Request)**

## SUSHI

### Classic Rolls | 18

6 Pieces Per Roll

SALMON AVOCADO

SALMON JALAPEÑO

TUNA AVOCADO

TUNA JALAPEÑO

YELLOWTAIL AVOCADO

YELLOWTAIL JALAPEÑO

### Combo Packages

#### RICE TO MEET YOU | 40

2 Classic Rolls - 2 Pieces Sushi - 2 Pieces Sashimi

#### SOY HAPPY TOGETHER | 55

2 Classic Rolls - 4 Pieces Sushi - 4 Pieces Sashimi

#### READY TO ROLL | 65

2 Classic Rolls - 6 Pieces Sushi - 4 Pieces Sashimi

#### HOLY ROLLER | 75

2 Classic Rolls - 8 Pieces Sushi - 4 Pieces Sashimi

#### ROLLIN' WITH THE HOMIES | 95

3 Classic Rolls - 10 Pieces Sushi - 4 Pieces Sashimi

### Sushi - Sashimi | 14

2 Pieces Per Order

SALMON

YELLOWFIN TUNA

JAPANESE YELLOWTAIL

## DESSERT

Eat Me or Freeze Me

**SNICKERS BAKED ALASKA | 22** Toasted Meringue, Warm Caramel Peanut Filling, Chocolate Cake (gf)



(v) Indicates Dishes That Are Prepared Vegan. Other Items May Be Modified Upon Request.

Eating Raw Or Undercooked Menu Items Such As Meats, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Born Illness, Especially If You Have Certain Medical Conditions.

@CATCH #CATCHSTEAK

EXECUTIVE CHEF: Michael Vignola

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CULINARY DIRECTOR: John Beatty