

RAISING THE STEAKS

CATCHSTEAK

ESTABLISHED IN 2019

VEGAN MENU

Many of these dishes are modifications from the a la carte menu. To avoid confusion, please let your server know about any dietary preferences.

COLD

ITALIAN RED PEPPER CARPACCIO | 18

25 Year Aged Balsamic, Basil

CAESAR SALAD | 17

Little Gem Lettuce

CS CHOPPED | 17

Garbanzo, Peppadews, Haricot Verts, Market Lettuces, Fennel, Pollen Vinaigrette

PASTA

SPICY GIGLI | 19 / 25

Calabrian Chile Cream

NOT STEAK

VEGAN CHICKEN PARM | 27

Plant Based Cutlet, Old School Red Sauce

SIDES

SWEET POTATOES | 13

Ancho-Chili Caramel Glaze

BUTTERNUT

SQUASH FRIES | 12

GRILLED ASPARAGUS | 12

Lemon, Pine Nut Gremolata

WILTED SPINACH | 12

Sicilian EVOO, Garlic Chips

CHARRED BROCCOLI | 12

Apple Mustard Vinaigrette, Crispy Quinoa

ROASTED MAITAKE MUSHROOMS | 12

Spearmint Salsa Verde

DESSERT

MINI CONES | 12

PB&J, Mint Chocolate Chip, Coconut, Green Apple, Fudge Brownie, Half-Baked Cookie Dough
Crispy Housemade Waffle Cone

88 NINTH AVE.



NEW YORK, NY 10011