

CATERING

CATCHSTEAK

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RAW

SERVES 12

JUMBO SHRIMP COCKTAIL | 192

24 pc, Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

TRUFFLE BLUEFIN CRUDO | 162

Black Truffle Emulsion,
30 Thin Slices of Bluefin

PACIFIC HAMACHI CRUDO | 144

Yuzu-Pear Relish
30 Thin Slices of Hamachi

COLD

SERVES 6

THE 'WEDGE' | 36

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

CAESAR SALAD | 38

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

HOT

SERVES 12

GLAZED BACON & HEIRLOOM TOMATO | 102

Molasses Lacquer, Baby Basil (gf)

SPICY GIGLI | 120

Calabrian Chile Cream, Aged Pecorino (Vegan Upon Request)

STEAK

SERVES 6

Sliced to Share & Easily Serve

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

BONE-IN FILET | 236

48 oz, Waucoma, IA

PRIME NY STRIP | 190

40 oz, Honey Creek, NE

PRIME EYE OF RIBEYE | 240

40 oz, Fort Morgan, CO
The leanest part of the ribeye

PRIME PORTERHOUSE | 255

72 oz, Waucoma, IA

TRUFFLE BUTTER FILET | 270

40 oz, Dakota City, NE

Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

PRIME RIB CAP (28 DAY) | 336

36 oz, Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 224

48 oz Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

PRIME NY STRIP (26 DAY) | 210

40 oz, Honey Creek, NE

PRIME BONE-IN STRIP (38 DAY) | 228

48 oz, Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

IMPERIAL WAGYU FILET | 345

30 oz, Omaha, NE
*Best filet in America
(chef's opinion)*

SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 342

30 oz, Bruneau, ID

MISHIMA RESERVE ULTRA PORTERHOUSE | 495

72 oz, Seattle, WA

NOT STEAK

SERVES 6

Portioned to Share

VEGETARIAN CHICKEN PARM | 93

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

WILD MUSHROOM CRUSTED SALMON | 105

Charred Cauliflower Rice, Glazed Autumn Squash
Black Truffle Crema

MEDITERRANEAN BRANZINO | 117

Baby Spinach, Citrus-Fennel Vinaigrette (gf)

SIGNATURE SIDES

SERVES 6

GLAZED BISHOP POTATOES | 52

Kalamata Olives, Lemon Basil Oil

SIMPLE MASHED POTATOES | 39

Cultured Butter

GRILLED ASPARAGUS | 52

Lemon, Pine Nut Gremolata (v)

BLUE CHEESE CREAMED SPINACH | 39

English Stilton Blue, Italian Dolce Gorgonzola

WILTED SPINACH | 52S

icilian EVOO, Garlic Chips (v)

DUCK FAT WAFFLE FRIES | 60

Truffle Aioli (Vegan Upon Request)

DESSERT

SERVES 6

Freeze Me + Remove Me Prior to Serving

SNICKERS BAKED ALASKA | 38 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.

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

