

NOT JUST STEAK

Champagne Prix Fixe for 2 | 85

APPETIZER | for the table Select 1

PACIFIC HAMACHI CRUDO

Yuzu-Pear Relish

CAESAR SALAD

Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan

THE 'WEDGE'

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

ENTREES | For the table Select 2

MARKET OMELETTE

Egg Whites, Market Vegetables, Goat Cheese

PECAN MAPLE PANCAKES

Toasted Praline Syrup (df)

SEARED TUNA SALAD 'NIÇOISE STYLE'

Shaved Market Vegetables, Organic Soft Boiled Hen Egg, Crushed Olives
Purple Potato, Fennel Pollen Vinaigrette

BEC SANDWICH

Thick Cut Glazed Bacon, American Cheese, Organic Runny Egg
Spicy Ketchup, Toasted Ciabatta

SIDE | For the table Select 1

GLAZED ORGANIC CHICKEN SAUSAGE

WILTED SPINACH

Sicilian EVOO, Garlic Chips (v)

GLAZED BACON

DESSERT | For the table Select 1

FRUIT PLATE

Whipped Coconut Vanilla Yogurt

PISTACHIO STICKY BUN

Sicilian Pistachio Praline, Vegan Butter Toffee Vanilla Icing (v)

ICE CREAM

PB&J, Mint Chocolate Chip, Fudge Brownie
(v, gluten free upon request)

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE.
OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR
SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCHSTEAK

@CATCH #CATCHSTEAK