

# BRUNCH

## RAW

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

**COLOSSAL CRAB COCKTAIL** | 24  
Old Bay Mustard Espuma (gf)

**DRESSED EAST COAST OYSTERS** | 24  
Jalapeño-Lime Mignonette (gf)

**CHILI TUNA TARTARE** | 26  
Calabrian Chili, Cured Egg Yolk, Carta de Musica Chip

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

**TRUFFLE BLUEFIN CRUDO** | 31  
Black Truffle Emulsion

## ORGANIC GREENS

**JUMBO PRAWN & ROAST  
CARROT SALAD** | 27  
Baby Frisée & Red Watercress, Toasted  
Almond Crumble, Citrus Curry Vinaigrette

**THE 'WEDGE'** | 20  
Maple Glazed Bacon, Blue Cheese, Crispy  
Shallots, Iceberg Lettuce  
Creamy Sesame Dressing

**CAESAR SALAD** | 21  
Little Gem Lettuce, Soft Boiled Organic  
Egg, Aged Parmesan  
(Vegan and Gluten Free Upon Request)

**SEARED TUNA SALAD  
'NIÇOISE STYLE'** | 31  
Shaved Market Vegetables, Organic Soft  
Boiled Hen Egg, Crushed Olives, Purple  
Potato, Fennel Pollen Vinaigrette

GRILLED SHRIMP +12 ROASTED SALMON +12 PRIME NY STRIP STEAK +20

## FARM FRESH EGGS

**MARKET OMELETTE** | 21  
Egg Whites, Market Vegetables  
Goat Cheese

**LOBSTER BENEDICT** | 31  
Charred Tomato Béarnaise  
English Muffin

**STEAK & EGGS** | 42  
Prime NY Strip, Sunny-Side Eggs, Crispy  
Breakfast Potatoes, Roasted Peppers

**BEC SANDWICH** | 19  
Thick Cut Glazed Bacon, American Cheese  
Organic Runny Egg, Spicy Ketchup  
Toasted Ciabatta

## STACKED + SLICED

**PECAN MAPLE PANCAKES** | 21  
Toasted Praline Syrup (df)

**FRUIT PLATE** | 15  
Whipped Coconut Vanilla Yogurt

## NOT STEAK

**VEGETARIAN CHICKEN PARM** | 34  
Plant Based Cutlet, Old School Red Sauce  
(Vegan Upon Request)

**WILD MUSHROOM CRUSTED SALMON** | 39  
Charred Cauliflower Rice, Glazed Autumn Squash  
Black Truffle Crema

## STEAK

### JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

**OLIVE BEEF** | 45/oz  
Kagawa Prefecture  
*Warm avocado overtones. Intense, fine-grained marbling*

**SNOW BEEF** | 48/oz  
Hokkaido Prefecture  
*Chateau bred in freezing temperatures.  
Snowflake-like delicateness & intensely sweet flavor*

**"TRUE" A5 KOBE BEEF** | 58/oz  
Hyogo Prefecture  
LIC # 1030  
*The champagne of Japanese Wagyu.  
Highly marbelized, rich & velvety*

### FLIGHT OF THREE | 70PP

3 styles, 1 piece each

**8oz TRUFFLE BUTTER FILET** | 57  
Dakota City, NE

**5oz SOY CARAMEL GLAZE SNAKE RIVER  
NY STRIP** | 61  
Bruneau, ID

**24oz PRIME PORTERHOUSE** | 85  
Waucoma, IA

Truffle Butter | 9

## SIGNATURE SIDES

**WILTED SPINACH** | 14  
Sicilian EVOO, Garlic Chips (v)

**GRILLED ASPARAGUS** | 14  
Lemon, Pine Nut Gremolata (v)

**WAFFLE FRIES** | 16  
Truffle Aioli  
(Vegan Upon Request)

**CRISPY RIPPED POTATOES** | 15  
Magic Dust

**GLAZED ORGANIC CHICKEN SAUSAGE** | 12

**GLAZED BACON** | 12

**WHEAT OR WHITE TOAST** | 4  
Craft Jellies, Local NYS Butter

(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.

EXECUTIVE CHEF: Michael Vignola

NINTH AVE.

**CATCHSTEAK**

NEW YORK, NY 1001188

@CATCH #CATCHSTEAK