

DELIVERY + TOGO

# CATCHSTEAK

DINNER

## RAW

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

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

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

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

## COLD

**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)

## HOT

**PAPA'S SPICY BAKED CLAMS** | 22  
Nduja Butter, Burnt Lemon

**LANGOUSTINES "SCAMPI"** | 29  
Roasted Garlic, Sicilian Lemon  
*Limited Availability*

**GLAZED BACON & HEIRLOOM TOMATO** | 19  
Molasses Lacquer, Baby Basil (gf)

**SPICY GIGLI** | 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)

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

**WILD DOVER SOLE** | MP  
Lemon-Caper Emulsion  
*Limited Availability*

**MEDITERRANEAN BRANZINO** | 42  
Baby Spinach, Citrus-Fennel Vinaigrette (gf)

## SIGNATURE SIDES

**SIMPLE MASHED POTATOES** | 14  
Cultured Butter

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

**BAKED POTATO "ROYALE"** | 16  
Bacon Cheddar Crumble, Dill Cream

**SWEET POTATOES** | 14  
Ancho-Chili, Caramel Glaze (v)

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

**BLUE CHEESE CREAMED SPINACH** | 14  
English Stilton Blue, Italian Dolce Gorgonzola

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

## 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.

EXECUTIVE CHEF: Michael Vignola

88 NINTH AVE.



NEW YORK, NY 10011

@CATCH #CATCHSTEAK