

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

THE 'WEDGE' | 20
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

CAESAR SALAD | 21
Little Gem Lettuce
(Gluten Free Upon Request)

HOT

SPICY GIGLI | 27
Calabrian Chile Cream

NOT STEAK

VEGAN CHICKEN PARM | 34
Plant Based Cutlet, Old School Red Sauce

SIDES

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips

**CITRUS BRAISED
HEIRLOOM CARROTS | 14**
Crushed Sunflower-Jalapeño Crumble
Chamomile Coconut Yogurt

SWEET POTATOES | 14
Ancho-Chili, Caramel Glaze

WAFFLE FRIES | 16
Truffle Aioli

DESSERT

VEGAN ICE CREAM | 12
PB&J, Mint Chocolate Chip, Fudge Brownie
(Gluten Free Upon Request)

RAISING THE STEAKS

CATCHSTEAK

ESTABLISHED IN 2019