

# RESTAURANT WEEK

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | **125PP**

(AVAILABLE NIGHTLY EXCEPT SATURDAYS)

**BOTTLE OF RED, WHITE OR SPARKLING WINE PER TWO PEOPLE**

## FIRST COURSE | Choice of

### VEGETABLE KING ROLL

King Oyster Mushroom, Cashew, Spicy Miso (v)

### JUMBO SHRIMP COCKTAIL

Chili Garlic, Dijonnaise  
(Gluten Free Upon Request)

### COLOSSAL CRAB COCKTAIL

Old Bay Mustard Espuma (gf)

### THE 'WEDGE'

Maple Glazed Bacon, Blue Cheese, Crispy Shallots, Iceberg Lettuce

## SECOND COURSE | Choice of

### LANGOUSTINES "SCAMPI"

Roasted Garlic, Sicilian Lemon

### PAPA'S SPICY BAKED CLAMS

Nduja Butter, Burnt Lemon

### GLAZED BACON & HEIRLOOM TOMATO

Molasses Lacquer, Baby Basil (gf)

### SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino  
(Vegan Upon Request)

## THIRD COURSE | Choice of

### 8oz TRUFFLE BUTTER FILET

Dakota City, NE

### 8oz PRIME NY STRIP (26 DAY)

Honey Creek, NE

### WILD MUSHROOM CRUSTED SALMON

Charred Cauliflower Rice, Black Truffle Crema

### VEGETARIAN CHICKEN PARM

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

## FOURTH COURSE | Choice of

### FRUIT PLATE

Whipped Coconut Vanilla Yogurt (v)

### VEGAN ICE CREAM

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

### WARM BROWN BUTTER COCONUT CAKE

Farmers Market Strawberries, Coconut Cloud, Strawberry Sorbet

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free.  
Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your  
Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

# CATCHSTEAK

@CATCH #CATCHSTEAK