

RAISING THE STEAKS

CATCHSTEAK

ESTABLISHED IN 2019

NEW YEAR'S EVE PRIX FIXE

please select one per person, per category
all dishes served for the table to share

RAW

JUMBO SHRIMP COCKTAIL
Chili Garlic, Dijonnaise

BLUEFIN TUNA TARTARE
Calabrian Chile, Cured Egg Yolk
Carta de Musica Chip

KING SALMON CRUDO
Meyer Lemon, Trout Roe

**DRESSED
EAST COAST OYSTER + 12**
Champagne Mignonette, Maine Uni

TRUFFLE TORO CRUDO + 15
Osetra Caviar, Black Truffle Emulsion

COLD

**ITALIAN
RED PEPPER
CARPACCIO**
25 Year Aged Balsamic
Pistachio Nut Butter
Basil

CAESAR SALAD
Little Gem Lettuce
Soft Boiled Organic Egg
Aged Parmesan

**IMPORTED
BURRATA + 8**
Black Winter Truffle Sno

HOT

**GLAZED BACON
& HEIRLOOM TOMATO**
Molasses Lacquer
Baby Basil

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

SPICY GIGLI
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

**BRIOCHE
CRUSTED SCALLOP + 15**
Salsify, Charred Leek, Truffle Citrus Sabayon

STEAK / NOT STEAK

CLASSICS

Marbled & Flavorful
The Top 3% of USDA Beef

80z PRIME NY STRIP
Honey Creek, NE

**80z PRIME TRUFFLE
BUTTER FILET**
Dakota City, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

**50z SOY CARAMEL GLAZE
SNAKE RIVER GOLD LABEL NY STRIP + 25**
Bruneau, ID
Gold Label = highest level of marbling

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

WILD DOVER SOLE + 25
Lemon-Caper Emulsion

JAPANESE WAGYU

60z SNOW BEEF NY STRIP + 200
Pepper Crusted
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness
& intensely sweet flavor



SIGNATURE SIDES

DUCK FAT WAFFLE FRIES
Truffle Aioli
(Vegan Upon Request)

BLUE CHEESE CREAMED SPINACH
English Stilton Blue, Italian Dolce Gorgonzola

GRILLED ASPARAGUS
Lemon, Pine Nut Gremolata (v)

DESSERTS

APPLE COBBLER CRUMBLE
Toffee Blondie, Baked McIntosh Crème Fraiche Ice Cream, Pecan Strudel

BETH'S FROZEN LEMON MOUSSE
Whipped Cheesecake, Raspberry Compote, Tahitian Vanilla Wafer

COOKIES AND CREAM SOUFFLÉ + 5
Chocolate Chip Cookie, Crushed Oreos, Cookies & Cream Floater

SNICKERS BAKED ALASKA + 5
Toasted Meringue, Warm Caramel Peanut Filling, Chocolate Cake, Flaming Whiskey (GF)

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

@CATCH #CATCHSTEAK
EXECUTIVE CHEF: Michael Vignola

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CULINARY DIRECTOR: John Beatty
PASTRY CHEF Orlando Soto