

TAKE-OUT

CATCHSTEAK

DELIVERY

RAW

TRUFFLE SASHIMI | 35 
Tuna, Hamachi, Chili Ponzu, Caviar
Black Truffle Purée

SALMON BELLY CARPACCIO | 27 
Watercress, Sweet & Sour Onion
Yuzu

JUMBO SHRIMP COCKTAIL | 24
Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

PACIFIC HAMACHI CRUDO | 26
Yuzu-Pear Relish

COLD

THE 'WEDGE' | 18

Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

CS CHOPPED | 18

Pepperoni, Garbanzo, Peppadews, Provolone, Haricot Verts
Market Lettuces, Fennel, Pollen Vinaigrette
(Vegan and Gluten Free Upon Request)

CAESAR SALAD | 19

Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

HAND STRETCHED MOZZARELLA SALAD | 21

Local Upstate NY Heirloom Tomatoes, Market Cherries
Aged Balsamic (gf)

SIGNATURE ROLLS

5 Pieces Per Roll

CATCH ROLL | 23

Crab, Salmon, Miso-Honey

MRC ROLL | 23

Seared Tuna, Shrimp, Ponzu Brown Butter

HELLFIRE ROLL | 23

Spicy Tuna Two-Ways, Pear, Balsamic

HOT

KING SALMON RICE CAKE | 21

Truffle-Miso, Avocado

GLAZED BACON & HEIRLOOM TOMATO | 19

Molasses Lacquer, Baby Basil (gf)

PAPA'S SPICY BAKED CLAMS | 20

Nduja Butter, Burnt Lemon

SPICY GIGLI | 19/25

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 | 41

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 | 55

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) | 58

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 | 162

Seattle, WA

NOT STEAK

VEGETARIAN CHICKEN PARM | 34

Plant Based Cutlet, Old School Red Sauce

(Vegan Upon Request)

KING SALMON | 38

Saffron Braised, Artichoke, Yellow Tomato Conserva (gf)

WILD DOVER SOLE | MP

Lemon-Caper Emulsion

MEDITERRANEAN BRANZINO | 39

Baby Spinach, Citrus-Fennel Vinaigrette (gf)

CS CHEESEBURGER | 21

6 oz Short Rib Blend, Onion Jam, American Cheese, Toasted Bun

Thick Cut Slab Bacon | 6

SIGNATURE SIDES

GRILLED ASPARAGUS | 14

Lemon, Pine Nut Gremolata (v, gf)

BUTTERNUT SQUASH FRIES | 14

Maple Lemon Aioli

WILTED SPINACH | 14

Sicilian EVOO, Garlic Chips (v)

BLUE CHEESE CREAMED

SPINACH | 14

English Stilton Blue, Italian Dolce Gorgonzola (gf)

CHARRED BROCCOLI | 14

Apple Mustard Vinaigrette Crispy Quinoa (v, gf)

SIMPLE MASHED POTATOES | 14

Cultured Butter (gf)

DUCK FAT WAFFLE FRIES | 15

Truffle Aioli **(Vegan Upon Request)**

SUSHI

Classic Rolls | 17

6 Pieces Per Roll

SALMON AVOCADO

SALMON JALAPEÑO

TUNA AVOCADO

TUNA JALAPEÑO

YELLOWTAIL AVOCADO

YELLOWTAIL JALAPEÑO

Combo Packages

RICE TO MEET YOU | 40

2 Classic Rolls - 2 Pieces Sushi - 2 Pieces Sashimi

SOY HAPPY TOGETHER | 55

2 Classic Rolls - 4 Pieces Sushi - 4 Pieces Sashimi

READY TO ROLL | 65

2 Classic Rolls - 6 Pieces Sushi - 4 Pieces Sashimi

HOLY ROLLER | 75

2 Classic Rolls - 8 Pieces Sushi - 4 Pieces Sashimi

ROLLIN' WITH THE HOMIES | 95

3 Classic Rolls - 10 Pieces Sushi - 4 Pieces Sashimi

Sushi - Sashimi | 13

2 Pieces Per Order

SALMON

YELLOWFIN TUNA

JAPANESE YELLOWTAIL

DESSERT

Eat Me or Freeze Me

SNICKERS BAKED ALASKA | 21 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.

@CATCH #CATCHSTEAK

EXECUTIVE CHEF: Michael Vignola

88 NINTH AVE.



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CULINARY DIRECTOR: John Beatty