

Katherine's

OF CASABLANCA

Cold Appetizers

Oysters On The Half Shell

*Six Fresh Blue Point Oysters
Over Ice with Zesty Cocktail
Sauce and Lemon Crown*

Seared Ahi Sashimi

*Finest Ahi Fillet with Wasabe,
Ginger and Soy Sauce*

Iced Jumbo Gulf Prawn

*with Cocktail Sauce and
Lemon Crown*

Seafood Sampler For Two

*Two Slices Seared Ahi Fillet, Two Oysters,
Two Jumbo Gulf Prawns, Two Snow Crab
Claws, Two Slices of Lobster Tail.
Served with Zesty Cocktail Sauce, Lemon
Crown, Wasabe, Ginger and Soy Sauce*

Hot Appetizers

Oysters Rockefeller (6)

*Fresh Oysters Baked with Spinach,
Onion, Bacon and Creamed Garlic with
Hints of Pernod. Topped with Hollandaise
Sauce and Parmesan Au Gratin*

Clams Casino

*CherryStone Clams with Olive Oil,
Garlic, Onion, Oregano and Peppers.
Topped with Bread Crumbs, Bacon
and Parmesan Cheese*

Maryland Crab Cakes

Freshly Made with Creole Mustard Sauce

Beef Kabobs with Brandy

*Marinated and Broiled with Onions,
Mushrooms and Bell Peppers on Skewers*

Oven-Baked Escargot

Garlic, Butter, White Wine

Coquille St. Jacques

*Scallops sautéed in White Wine, Shallots,
Mushrooms and Cream*

Shrimp Scampi

*Sautéed in Olive Oil, White Wine,
Garlic and Fresh Herbs*

Beer Battered Tiger Shrimp

*Jumbo Tiger Shrimp dipped in Beer Batter
Deep Fried to a Golden Brown Served with
Cilantro Cocktail Sauce*

Stuffed Portobello Mushrooms

Lightly Dusted and Stuffed with Shrimp

Louisiana Frog Legs

A La Meunière or Provençale Sauce

Soups & Salads

French Onion Soup Gratinée

*Topped with Fresh Croutons and
Oven Baked with Italian Cheeses*

Black's Special Chowder

*Classic New England
Style Clam Chowder*

Fresh Mixed Greens

*Tomato, Cucumber, Hearts of
Palm, with a Tropical Vinaigrette.*

Spinach Salad

*Fresh Spinach Leaves
Prepared with Our Own
Special Hot Spinach Dressing*

Beef Steak Tomato

*Sliced Fresh Tomato with
Bermuda Onions and Your
Choice of Dressing*

Caesar Salad

Prepared with Our Special Caesar Dressing

*An 18% Gratuity will be added for
groups of 8 or more.*



Entrées

*All Entrées Include Your Choice
of Any One of Our Accompaniments
Taste The Difference Certified Angus Beef™*

Filet Mignon

*Tender 12 oz. Filet Broiled to
Perfection with Sauce Béarnaise*

*Petit Filet
8 oz.*

Double-Cut Lamb Chops

*Tender, Thick, Double Cut
Lamb Chops with Cabernet
Plum Sauce or Mint Jelly*

Dry Aged New York Steak

*Tender NY Steak Broiled to Perfection
with Peppercorn Sauce on the Side*

Black Brother's Porterhouse Steak

*The 22 oz. Classic,
Broiled to Your Liking*

Ribeye Steak 16 oz.

*Broiled 16 oz. Ribeye Served
with Chipotle Sauce*

Veal Oscar

*Scaloppine of Veal Topped
with Alaskan King Crab Meat,
Asparagus Spears and Sauce Béarnaise*

Prime Rib of Beef Au Jus

*Slow-Roasted to Retain Its Natural Juices
Served with Creamed Horseradish
Katherine's 12 oz. Cut*

Randy's 22 oz. Cut

Steak Romano

*Filet Sprinkled with Romano Cheese,
Broiled and Sautéed to Perfection,
Topped with 3 Large Gulf Prawns
and Special Bordelaise Sauce*

Halibut and Prawns A La Meunière

*Sautéed to Perfection, Topped with
Gulf Prawns and Meunière Sauce*

Alaskan King Crab Legs

*Tasty and Tender Alaskan King Crab Legs
Split and Steamed. Served with Drawn Butter
and Lemon. Ginger Sauce upon request*

Cajun-Style Blackened Fresh Swordfish Steak

A Gourmet Delight

Glazed Columbia River Salmon

*Fresh Salmon Glazed with Chef's
Special Sauce, Soy and Port Wine*

Australian Cold Water Lobster Tail

*The Finest 10-12 oz. Lobster Tail Served
with Drawn Butter and Fresh Lemon,
Ginger Sauce upon request*

Single Tail
Double Tail

Surf Turf

*Your Choice of Sweet and Tender Australian
Cold Water Lobster Tail or Alaskan King
Crab Legs on Bed of Ginger Sauce
Accompanied by Petit Filet. Served
with Drawn Butter and Fresh Lemon*

Chef's Special of the Evening

Accompaniments

*Jumbo Baked Idaho Potato with Butter, Sour Cream, Chives
Garlic Mashed Potatoes • Long-Grain Rice with Fresh Herbs
Fresh Asparagus, Steamed • Sautéed Mushrooms with White Wine
Broccoli with Almond Butter • Bird's Nest Onion Rings • Creamed Spinach*



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Italian Specialties

Fettuccine Alfredo Con Pollo

*Fettuccine Pasta with Grilled
Chicken and Mushrooms
in an Alfredo Sauce*

Scampi Fra Diavolo with Linguine

*Jumbo Shrimp Sautéed in Olive Oil, Garlic
Fresh Herbs in a Spicy Tomato Sauce
with Linguine Pasta*

Veal Piccata

*Veal Scaloppine Sautéed in Olive Oil
with Capers, Lemon Juice and
White Wine – A Gourmet Delight*

Veal Parmigiana

*Breaded Veal Cutlet in a Tomato
Sauce, topped with Provolone
and Parmesan Cheese. Served
with Linguine Pasta*

Capellini Pomodoro with Gulf Shrimp

*Angel Hair Pasta with Jumbo
Shrimp Sautéed in Olive Oil,
Garlic and Wine with
Pomodoro Sauce*

Chicken Marsala

*Double Breast Sautéed
in Olive Oil and Fresh
Garlic in a Marsala
Wine Sauce*

Seafood Dello Chef

*Shrimp, Scallops, Halibut, Salmon
Sautéed in Olive Oil, Garlic
and Wine in a light Cream Sauce
with Linguine Pasta*

Osso Buco

*Braised Veal Shanks in Our
Special Sauce with Olive Oil,
Garlic and Wine. Cooked to
Perfection and Served on a
Bed of Fettuccini*

Cioppino

*Fish Stew with Fresh Clams, Crab,
Lobster, Halibut, Mussels, Scallops
and Shrimp with Olive Oil, Garlic,
Italian Herbs, Tomatoes and Wine*

Dolci

Crème Brulée

*Chef's Specialty Custard with
Cream and Vanilla Topped
with a Melted Sugar Crust*

N.Y. Cheesecake

*Cookie Dough Crust Filled with
Cheesecake Topped with Whipped
Cream. The Perfect Cheesecake*

Tiramisu

*"An Italian Classic!"
Imported Mascarpone Cheese,
Dredged in Espresso and
Amaretto Topped
with Shaved Chocolate*

Cornucopia Sabayon

*A Large Waffle Cone Stuffed with
Fresh Berries and Vanilla Ice Cream,
Topped with Sabayon Sauce. A House
Specialty and Truly a Superb Dessert*

Key Lime Pie

*Authentic Florida Key Lime.
Tartly Refreshing in
a Granola Crust*

Chocolate Cake

A Chocolate Lover's Fantasy



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