

Katherine's

Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels \$15
White Wine Clam Broth

Tomato Mozzarella \$15
Fresh Mozzarella and Beef Steak
Tomatoes with Balsamic Reduction

Beet Carpaccio \$15
Arugula, heirloom tomato, Parmesan with
lemon shallot, basil, goat cheese, olive oil.

Half Dozen Oysters* \$17
Cocktail Sauce

Calamari Fritti \$17
Marinara Sauce

Escargot \$17
Baked in Mushroom Caps
and Garlic Butter

Bacon Wrapped Scallops \$17

Jumbo Shrimp Cocktail \$19
Cocktail Sauce

Grilled Shrimp \$20
Marinated and Grilled
with Cannellini Beans

Shrimp Rockefeller \$20
Baked with Spinach, Bacon
and Creamed Garlic

Oysters Rockefeller \$20
Baked with Spinach, Bacon
and Creamed Garlic

Super Lump Crab Cocktail \$20
Cocktail Sauce

Maryland Crab Cakes \$22
Pan-Fried with
Creole Mustard Sauce

Soups & Salads

Seasonal Salad \$12
Chef Selected made from the freshest
produce available

Katherine's Salad \$12
Mixed Greens, Tomato, Cucumber
and Hearts of Palm

The Wedge Salad \$12
Iceberg Lettuce, Sliced Tomato
and Red Onion

French Onion Soup \$12

Lobster Bisque \$12

Grand Marnier Soufflé

Place order with entrée \$16

Tablesides Presentations

Minimum of two, price per person

Caesar Salad \$17
Traditional Caesar Dressing

Hot Spinach Salad \$17
Hot Bacon Dressing, Flambé
with Brandy and Hard Boiled Eggs

Café Diablo \$16
Three Liqueurs Flambé Over
Orange Peel with Coffee

Bananas Foster \$16
Flambé in Three Liqueurs
Vanilla Ice Cream

Cherries Jubilee \$16
Flambé in Three Liqueurs
Vanilla Ice Cream

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Steak & Chops

All Beef is USDA Prime



Bone-In Pork Chop*	16 oz.	\$35	New York Strip*	22 oz.	\$65
Prime Rib of Beef*	12 oz.	\$35		14 oz.	\$45
	20 oz.	\$45	Rib-Eye*	22 oz.	\$65
Filet Mignon*	8 oz.	\$45		16 oz.	\$45
	12 oz.	\$65	Porterhouse*	28 oz.	\$65
Colorado Lamb Chops*		\$60			
Three Chops, Cabernet Plum Sauce					

Entrées

Chicken Marsala	\$34	Seafood Diablo	\$48
Sautéed with Marsala Wine Mushroom Sauce		Linguine Pasta with Lobster, Shrimp, Scallops Spicy Red Sauce	
Chicken Parmesan	\$34	Veal Oscar	\$54
Breaded, Pan-fried, Oven Baked Marinara Sauce and Mozzarella Cheese		Sautéed Veal with King Crab, Asparagus, Béarnaise and Demi-Glace Sauce	
Veal Piccata	\$38	Cioppino	\$58
Capers and Mushrooms White Wine Lemon Butter Sauce		Lobster, Shrimp, Scallops, Clams, Mussels, and Calamari, Simmered in a Light Tomato Broth	
Veal Parmesan	\$38	Filet Oscar*	\$58
Breaded, Pan-Fried, Oven Baked Marinara Sauce and Mozzarella Cheese		Medallions with King Crab, Asparagus, Béarnaise and Demi-Glace Sauce	
Veal Francaise	\$38	Filet & Shrimp Romano*	\$65
Dipped in Egg, Pan Fried in a White Wine and Lemon Butter Sauce		8 oz. Filet, Three Marinated Panko Breaded Grilled Shrimp and Demi-Glace Sauce	
Scottish Faroe Island Wild Salmon	\$40	Filet & Lobster*	MP \$
Grilled Julienne Vegetables Lemon Butter Sauce		8 oz. Filet, 10 oz. Western Australian Lobster Tail	
Steak Diane*	\$45	1 lbs. Alaskan King Crab Legs	MP \$
Medallions Sautéed with Shallots and Cognac Cream Sauce with Mushrooms		Western Australian Lobster Tail	MP \$
Shrimp Oreganata	\$46		
Stuffed with Crab Meat Served Over Sautéed Spinach and Lemon Butter Sauce			

Baked Potato • Yukon Gold Mashed Potatoes • Baked Sweet Potato • Sautéed Mushrooms
French Fries • Steamed Asparagus with Hollandaise • Mac and Cheese
Fried Onion Strings • Creamed Corn • Broccoli

Sides \$9

*Southern Nevada Health District regulations governing the sanitation of food establishments - 96.03.0800.2: thoroughly cooking foods of animal origin such as eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.