

Katherine's

Prime Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels <i>white wine clam broth</i>	\$15	Bacon-Wrapped Scallops <i>3 bacon-wrapped scallops with spinach</i>	\$20
Tomato Mozzarella <i>fresh mozzarella and beef steak tomato with balsamic reduction</i>	\$15	Panko Crusted Jumbo Shrimp <i>marinated jumbo shrimp with cannellini ragout</i>	\$20
Beet Salad <i>goat cheese, heirloom tomato, Belgium endive, arugula</i>	\$15	Shrimp Rockefeller <i>baked with spinach, bacon and creamed garlic</i>	\$20
Half Dozen Oysters*	\$17	Oysters Rockefeller <i>baked with creamy spinach, bacon and garlic</i>	\$20
Calamari Fritti	\$17	Super Lump Crab Cocktail <i>cocktail sauce</i>	\$20
Escargot <i>baked in mushroom caps and garlic butter</i>	\$17	Maryland Crab Cakes <i>pan-fried, with Creole mustard sauce</i>	\$22
Charcuterie <i>sliced cured meats, fresh mozzarella and imported cheeses</i>	\$18	Beef Carpaccio <i>arugula and parmesan shavings</i>	\$22
Jumbo Shrimp Cocktail <i>cocktail sauce</i>	\$19		

Seafood on Ice

3ea jumbo shrimp, 3ea oysters on 1/2 shell, 3ea snow crab claws cocktail and mustard sauce

\$38

Soups & Salads

Steakhouse Chop <i>chopped romaine, avocado, celery cucumber, red onion, applewood smoked bacon, blue cheese, Peruvian peppers, hearts of palm</i>	\$12	The Wedge Salad <i>iceberg lettuce, sliced tomato, red onion and bacon</i>	\$12
Katherine's Salad <i>mixed greens, tomato, cucumber, hearts of palm</i>	\$12	French Onion Soup	\$12
		Lobster Bisque	\$12

Tableside Presentations

minimum of two, price per person

Caesar Salad <i>traditional Caesar dressing</i>	\$18	Hot Spinach Salad <i>hot bacon dressing, flambé with brandy and hard boiled eggs</i>	\$18
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Steaks & Chops



All Beef is USDA Prime

Duroc Pork Chop*
Prime Rib of Beef*

Filet Mignon*
Wagyu Filet Mignon*
Wasatch Meats Utah

16 oz.	\$38	New York Strip*	14 oz.	\$55
12 oz.	\$45	Rib-Eye*	16 oz.	\$60
20 oz.	\$55		22 oz.	\$75
8 oz.	\$55	Colorado Lamb Chops* 3 ea.		\$70
6 oz.	\$48	Bone-in Rib-Eye*	32 oz.	\$130
		Wasatch Meats Utah		

Steak Enhancements

Point Reyes Blue Cheese	\$4	Seared Scallops	\$18
Au Poivre Sauce	\$4	Oscar Style	\$25
Chimichurri	\$4	1/2 lb. Alaskan King Crab Legs	MP
Panko Crusted Jumbo Shrimp	\$18	Western Australian Lobster Tail	MP

Entrées

Chicken Marsala
sautéed marsala wine mushroom sauce

\$34 Shrimp Oreganata \$46

Chicken Parmesan
*breaded, pan-fried, melted
mozzarella cheese, pomodoro sauce*

\$34 Seafood Diablo \$48

Veal Piccata
*capers, mushrooms, white wine,
lemon butter*

\$38 Cioppino \$58

Veal Francaise
*dipped in egg, pan fried, white wine
lemon butter*

\$38 Filet & Shrimp Romano* \$74

Veal Parmesan
*thinly pounded veal, pan-fried melted
mozzarella, pomodoro sauce*

\$38 Western Australian Lobster Tail MP

Wild Caught King Salmon
grilled julienne vegetables, lemon butter

\$42 1 lb. Alaskan King Crab Legs MP

Filet & Lobster* \$42
8 oz. filet, western Australian lobster tail

Sides \$9

Baked Potato • Mashed Potatoes • Baked Sweet Potato • Sautéed Mushrooms • French Fries
Steamed Asparagus with Hollandaise • Mac and Cheese • Onion Rings • Creamed Spinach with Bacon

*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.