

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

Tablesides 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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Maître d’
Diego Montemayor

Katherine’s
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Executive Chef
Doug Gerpheide



Steaks & Chops



All Beef is USDA Prime

Duroc Pork Chop*	16 oz. \$38	New York Strip*	14 oz. \$55
Prime Rib of Beef*	12 oz. \$45	Rib-Eye*	16 oz. \$60
	20 oz. \$55		22oz. \$75
Filet Mignon*	8 oz. \$55	Colorado Lamb Chops* 3 ea.	\$70
Wagyu Filet Mignon*	6 oz. \$48	Bone-in Rib-Eye*	32 oz. \$130
Wasatch Meats Utah		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 <i>sautéed marsala wine mushroom sauce</i>	\$34	Shrimp Oreganata <i>4 ea. stuffed with crab meat sautéed spinach, lemon butter</i>	\$46
Chicken Parmesan <i>breaded, pan-fried, melted mozzarella cheese, pomodoro sauce</i>	\$34	Seafood Diablo <i>lobster, shrimp, scallops, spicy pomodoro sauce, linguine</i>	\$48
Veal Piccata <i>capers, mushrooms, white wine, lemon butter</i>	\$38	Cioppino <i>lobster, shrimp, scallops, clams, mussels calamari, light tomato broth</i>	\$58
Veal Francaise <i>dipped in egg, pan fried, white wine lemon butter</i>	\$38	Filet & Shrimp Romano* <i>8 oz. filet, 3 ea. marinated breaded shrimp demi-glaze</i>	\$74
Veal Parmesan <i>thinly pounded veal, pan-fried melted mozzarella, pomodoro sauce</i>	\$38	Western Australian Lobster Tail	MP
Wild Caught King Salmon <i>grilled julienne vegetables, lemon butter</i>	\$42	1 lb. Alaskan King Crab Legs	MP
		Filet & Lobster* <i>8 oz. filet, western Australian lobster tail</i>	MP

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.