

# *Katherine's*

Prime Steaks • Seafood • Italian

## *Lounge*

Snow Crab Tempura \$25  
snow crab claws, white ponzu,  
pickled red onion, sliced jalapeno

Yellowfin Ahi Tacos \$24  
poke style ahi tuna, wonton shells,  
wakame, avocado, sriracha mayo, sesame

Smoked Beef Short Ribs \$26  
house smoked short ribs,  
shishito peppers, honey BBQ

Waterfall Pork \$20  
thai style pork belly, cabbage namasu,  
peanut sauce, lettuce cups

Charred Cauliflower \$20  
kurobuta bacon, sweet sherry,  
toasted hazelnut, herbed yogurt

Filet Sliders \$24  
filet mignon, brioche buns, kennebec potato chips,  
vidalia onion, horseradish aioli, house honey ketchup

Maryland Crab Cakes \$25  
blue crab, lemon remoulade,  
green tomato & pepper relish

Beef Fritters \$23  
wagyu braised beef cheek, white grits,  
rainbow chard, pan jus

## *Starters*

Steamed Clams or Mussels \$15  
white wine clam broth

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

Oysters Rockefeller \$20  
baked with creamy spinach, garlic,  
and bacon

Super Lump Crab Cocktail \$20  
cocktail sauce

Maryland Crab Cakes \$22  
pan-fried with creole mustard sauce

## *Chilled Seafood Tower*

poached maine lobster, oysters in half shell, blue crab,  
shrimp cocktail, snow crab claws

Serves 1-3 \$100

Serves 4-6 \$180

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## *Tablesides Presentations*

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Tablesides require minimum of two, price per person

### **Caesar Salad \$17**

egg yolk, dijon mustard, garlic, olive oil, parmesan cheese, worcestershire

### **Hot Spinach Salad \$17**

bacon dressing, flambéed  
with brandy and hard boiled eggs

## *Soups & Salads*

### **House Caesar \$12**

romaine, parmigiano Reggiano,  
house croutons, white anchovy

### **Roasted Beet \$15**

fresh burrata, pickled beets, greens,  
heirloom tomato, evoo,  
balsamic

### **Steakhouse Chop \$17**

chopped romaine, gorgonzola,  
avocado, applewood bacon, tomato,  
red onion, white french

### **Tomato Caprese \$15**

heirloom tomato, buffalo mozzarella,  
basil, evoo, balsamic

### **Brussel Sprout Salad \$12**

kabocha squash, crispy brussel sprouts,  
pomegranate, pecans, balsamic

### **Katherine's Salad \$12**

mixed greens, tomato, cucumber, hearts  
of palm

### **Wedge Salad \$12**

iceberg, campari tomato, red onion,  
kurabota bacon, gorgonzola

### **French Onion Soup \$12**

### **Lobster Bisque \$12**



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## Steaks & Chops

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

## Seafood

Western Australian Lobster Tail	\$65
1 lb. Alaskan King Crab Legs	\$120
Dover Sole	\$70
Seabass grilled or pan-seared, lemon butter	\$48
Salmon faroe island, lemon butter	\$40
Shrimp grilled or pan seared, lemon butter	\$38

## Katherine's Featured

Prime Rib of Beef*	12 oz.	\$40	Filet* & Lobster	\$95
	20 oz.	\$50	8oz. filet mignon, 12oz. lobster	

## Italian Entrées

Seafood Diablo lobster, shrimp, scallops, linguini, spicy tomato	\$48	Veal Marsala, Parmesan, or Picatta mashed potatoes or linguini pasta	\$34
Cioppino lobster, shrimp, scallops, clams, mussels	\$58	Chicken Marsala, Parmesan, or Picatta mashed potatoes or linguini pasta	\$34

## Sides \$9

- Baked Potato • Yukon Gold Mashed Potatoes • Baked Sweet Potato
- Sautéed Mushrooms • French Fries • Steamed Asparagus with Hollandaise
- White Cheddar Mac and Cheese • Creamed Corn • Broccoli
- Green Beans • Creamed Spinach

## Steak & Seafood Accompaniments

Western Australian Lobster Tail	\$65	Shrimp Oreganata 3 shrimp, garlic, herbs	\$14
Mushroom Diane mushrooms, dijon	\$6	3 Jumbo Shrimp grilled or pan-seared	\$14
Crab Oscar king crab, bearnaise, asparagus	\$14	King Crab Legs 1/2 lb, drawn butter, lemon	\$60
Shrimp Romano 3 shrimp, tomato, herbs, parmesan	\$14		

Complimentary Sauces - hollandaise - bearnaise - au poivre

\*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.

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## *Desserts*

Tiramisu \$9

5-Layer Chocolate Cake \$9

Key Lime Pie \$9

Apple Pie à la Mode \$9

Crème Brulee \$9

Classic Carrot Cake \$9

New York Style Cheese Cake \$9

Molten Chocolate Lava Cake \$9  
vanilla ice cream served  
over warm chocolate

Carnucopia Sabayon \$9  
wagyu braised beef cheek, white grits,  
rainbow chard, pan jus



## *Tablesides Desserts*

minimum of two, price per person

Cherries Jubilee \$15  
bing cherries sautéed in three liqueurs,  
served over vanilla ice cream

Bananas Foster \$15  
fresh bananas sautéed in three liqueurs,  
served over vanilla ice cream

Café Diablo \$15  
A special blend of three liqueurs drizzled over a  
spice infused orange peel and  
flambéed with coffee

## *Coffee Drinks*

Coffee	\$4	Espresso	\$4
Cappuccino	\$4	Latte	\$4