

Maitre d'
Oscar Martinez



Katherine's

Prime Steaks • Seafood • Italian

Executive Chef
Anthony LaSane



Starters

Steamed Clams or Mussels <i>white wine clam broth</i>	\$15	Jumbo Shrimp Cocktail <i>cocktail sauce</i>	\$19
Half Dozen Oysters* <i>cocktail sauce</i>	\$17	Oysters or Shrimp Rockefeller <i>baked with creamy spinach, garlic and bacon</i>	\$20
Calamari Fritti <i>marinara sauce</i>	\$17	Super Lump Crab Cocktail <i>cocktail sauce, louie sauce</i>	\$20
Escargot <i>baked in mushroom caps with garlic butter</i>	\$17	Maryland Crab Cakes <i>pan-fried, with creole mustard sauce</i>	\$22
Bacon-Wrapped Scallops	\$20		

Chilled Seafood Tower*

*poached maine lobster tails, oysters on the half shell,
blue crab, shrimp cocktail, snow crab claws*

Serves 1-3 \$100 Serves 4-6 \$180

Tablesides Presentations

Tablesides presentations require a minimum of two people, priced per person

Caesar Salad* \$17

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

Hot Spinach Salad \$17

bacon dressing, flambéed with brandy, hard-boiled eggs

Soups & Salads

House Caesar \$17 <i>romaine, parmigiano-reggiano, house croutons, white anchovy</i>	Tomato Caprese \$15 <i>heirloom tomato, buffalo mozzarella, basil, evoo, balsamic</i>
Roasted Beet \$15 <i>fresh burrata, pickled beets, greens, heirloom tomato, evoo, balsamic</i>	Katherine's Salad \$12 <i>mixed greens, tomato, cucumber, hearts of palm</i>
Steakhouse Chop \$17 <i>chopped romaine, gorgonzola, avocado, applewood-smoked bacon, tomato, red onion, white french</i>	Wedge Salad \$12 <i>iceberg, campari tomato, red onion, kurobuta bacon, gorgonzola</i>
	Lobster Bisque Soup \$12
	French Onion Soup \$12

Maître d'
Oscar Martinez

Katherine's

Prime Steaks • Seafood • Italian

Executive Chef
Anthony LaSane



Steaks & Chops

Filet Mignon*	8 oz.	\$45	Porterhouse*	28 oz.	\$65
	12 oz.	\$65	Duroc Pork Chop*	16 oz.	\$40
New York Strip*	14 oz.	\$45	Colorado Lamb Chops*		\$60
Rib-Eye*	16 oz.	\$45	<i>three chops, cabernet plum sauce</i>		
	22 oz.	\$75			

Steak Accompaniments

Make your meal surf and turf - add seafood to your steak

Western Australian Lobster Tail	\$65	King Crab Legs	\$60
Oscar-Style <i>king crab, béarnaise, asparagus</i>	\$16	<i>1/2 lb, drawn butter, lemon</i>	
Jumbo Shrimp	\$14	<i>three shrimp, grilled or pan-seared</i>	
Shrimp Romano	\$14	Shrimp Oreganata	\$18
<i>three shrimp, chopped mushrooms, herbs, romano cheese</i>		<i>three shrimp, lump crab, garlic, herbs</i>	
Diane-Style	\$6	Gorgonzola Rosemary Sauce	\$6
<i>mushrooms, cognac, dijon</i>			

Seafood

Western Australian Lobster Tail	\$65	Salmon*	\$40
1 lbs Alaskan King Crab Legs	\$120	<i>faroe islands, lemon butter</i>	
Sea Bass	\$48	Jumbo Shrimp	\$35
<i>lemon butter, chive</i>		<i>six shrimp, grilled or pan-seared, lemon butter</i>	

Katherine's Featured

Prime Rib of Beef*	12 oz.	\$55	Filet* & Lobster	\$95
	16 oz.	\$65	<i>8 oz. filet mignon, 12 oz. lobster</i>	

Italian Entrées

Seafood Diablo	\$48	Veal Marsala, Parmesan, or Piccata*	\$34
<i>lobster, shrimp, scallops, linguini, spicy tomato</i>		<i>mashed potatoes or linguini pasta</i>	
Cioppino	\$58	Chicken Marsala, Parmesan, or Piccata	\$34
<i>lobster, shrimp, scallops, clams, mussels</i>		<i>mashed potatoes or linguini pasta</i>	

Sides \$9

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

Complimentary Sauces - hollandaise - béarnaise - au poivre - chimichurri - horseradish

*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.