

Katherine's

Prime Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels <i>white wine clam broth</i>	\$15	Jumbo Shrimp Cocktail <i>cocktail sauce</i>	\$19
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</i>	\$15	Jumbo Meatball <i>6 oz meatball, mozzarella, basil, marinara</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 with garlic butter</i>	\$17	Maryland Crab Cakes <i>pan-fried, with creole mustard sauce</i>	\$22
Bacon-Wrapped Scallops <i>3 bacon-wrapped scallops with spinach</i>	\$20	Beef Carpaccio <i>arugula and parmesan shavings</i>	\$22
Charcuterie <i>sliced cured meats, fresh mozzarella and imported cheeses</i>	\$18		

*Chilled Seafood Tower**

*lobster tail, oysters on the half shell,
shrimp cocktail, jumbo lump crab, alaskan king crab legs*

Serves 1-3 \$129

Serves 4-6 \$199

Soups & Salads

Steakhouse Chop <i>chopped romaine, avocado, cucumber, red onion, applewood-smoked bacon, blue cheese, peruvian peppers</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>	\$16	Hot Spinach Salad <i>hot bacon dressing, flambé with brandy and hard boiled eggs</i>	\$16
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Maître d'
Diego Montemayor

Katherine's

Executive Chef
Doug Gerpheide

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Steaks & Chops

All Beef is USDA Prime



Bone-In Duroc Pork Chop	16 oz.	\$38	New York Strip*	14 oz.	\$50
Prime Rib of Beef*	12 oz.	\$42	Rib-Eye*	16 oz.	\$50
	20 oz.	\$52		22 oz.	\$70
Filet Mignon*	8 oz.	\$50	Porterhouse*	28 oz.	\$70
	12 oz.	\$70	Colorado Lamb Chops* 3 ea.		\$70

Steak Enhancements

Point Reyes Blue Cheese	\$6	Chimichurri	\$6
Au Poivre Sauce	\$6	Seared Scallops	\$18
Shrimp 3 ea. Marinated and Grilled	\$18	1/2 lb. Alaskan King Crab Legs	MP
		Western Australian Lobster Tail	MP

Entrées

Chicken Marsala <i>sautéed marsala wine mushroom sauce</i>	\$34	Cioppino <i>lobster, shrimp, scallops, clams, mussels calamari, light tomato broth</i>	\$58
Chicken Parmesan <i>breaded, pan-fried, melted mozzarella cheese, pomodoro sauce</i>	\$34	Filet Oscar* <i>medallions, king crab, asparagus béarnaise and demi-glace sauce</i>	\$85
Veal Piccata <i>capers, mushrooms, white wine, lemon butter</i>	\$38	Filet & Shrimp Romano* <i>8 oz. filet, 3 ea. marinated breaded shrimp demi-glace sauce</i>	\$68
Veal Francaise <i>dipped in egg, pan fried, white wine lemon butter</i>	\$38	Western Australian Lobster Tail	MP
Wild Caught King Salmon <i>grilled julienne vegetables, lemon butter</i>	\$42	Veal Parmesan <i>thinly pounded veal, pan-fried melted mozzarella, pomodoro sauce</i>	\$38
Shrimp Oreganata <i>4 ea. stuffed with crab meat sautéed spinach, lemon butter</i>	\$46	Filet & Lobster* <i>8 oz. filet, western Australian lobster tail</i>	MP
Seafood Diablo <i>lobster, shrimp, scallops, spicy pomodoro sauce, linguine</i>	\$48	1 lb. Alaskan King Crab Legs	MP

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