

Katherine's

Prime Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels <i>white wine, clam broth</i>	\$15	Crusted Jumbo Shrimp <i>sauteed baby arugula, heirloom tomatoes cannellini, beurre blanc</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>remoulade sauce, ginger cream</i>	\$22
Charcuterie <i>sliced cured meats, fresh mozzarella and imported cheeses</i>	\$18	Beef Carpaccio <i>prime filet sliced thin, smoked aioli, red onions, argula and parmesan shavings</i>	\$22
Jumbo Shrimp Cocktail <i>cocktail sauce</i>	\$19		
Bacon-Wrapped Scallops <i>bacon-wrapped scallops, spinach, beurre blanc</i>	\$20		

Legend Seafood Platter \$48

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

Soups & Salads

Steakhouse Chop <i>chopped romaine, avocado, celery, cucumber, red onion, applewood smoked bacon, bleu cheese, Peruvian peppers, hearts of palm</i>	\$12	Tomato Capresse <i>fresh mozzarella and heirloom tomato with balsamic reduction</i>	\$15
Katherine's Salad <i>mixed greens, tomato, cucumber, hearts of palm</i>	\$12	Beet Salad <i>goat cheese, candy walnuts, arugula, mixed greens, rosemary vinaigrette</i>	\$15
The Wedge Salad <i>iceberg lettuce, sliced tomato, red onion bleu cheese, and bacon</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
Santos Hermosillo



Steaks & Chops

All Beef is USDA Prime



Duroc Pork Chop*	16 oz. \$38	New York Strip* Stockyards	14 oz. \$55
Prime Prime Rib of Beef* bone in double cut	12 oz. \$55 24 oz. \$95	Rib-Eye* Wasatch Meats Utah	16 oz. \$60
Filet Mignon* Stockyards	8 oz. \$55	Colorado Lamb Chops*	3 ea. \$70
Wagyu Filet Mignon* Wasatch Meats Utah	6 oz. \$48	Bone-in Rib-Eye* Wasatch Meats Utah	32 oz. \$130

Enhancements

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

Summer Seasonal Prix Fixe Menu \$68

Course 1 Tuna Carpaccio Arugula, capers, remoulade, shallots	Course 2 Pesto Burrata Arugula radicchio salad, honey rosemary vinaigrette	Course 3 Seared Mary's Chicken Sherry jus, forest mushroom, pearl onion
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Entrées

Veal Scallopini prepared in the following styles: Francaise, Parmesan, Picatta, or Marsala	\$38	Seafood Diablo lobster, shrimp, scallops, linguine spicy pomodoro sauce	\$48
Mary's Organic Chicken chicken breasts prepared in the following styles: Francaise, Parmesan, Picatta, or Marsala	\$34	Cioppino lobster, shrimp, scallops, clams, mussels calamari, light tomato broth	\$58
Faroe Island Salmon grilled julienne vegetables, beurre blanc	\$42	Filet & Shrimp Romano* 8 oz. filet, 3 ea. shrimp scampi demi-glace	\$74
Shrimp Oreganata 4 ea. stuffed with crab meat spinach, lemon butter	\$46	Western Australian Lobster Tail	MP
		1 lb. Alaskan King Crab Legs	MP
		Filet & Lobster* 8 oz. filet, western Australian lobster tail	MP

Sides \$9

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

*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.