

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	Filet Trumpet Skewers <i>grilled beef tenderloin skewers (3), red wine demi-glaze</i>	\$22
Bacon-Wrapped Scallops <i>bacon-wrapped scallops, spinach, red wine glaze</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 Caprese <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

Tableside 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

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Executive Chef
Santos Hermosillo

Prime Steaks & Chops



Duroc Pork Chop*	16 oz. \$38	Rib-Eye*	16 oz. \$60
Niman Ranch		Cache Valley Ranches	20 oz. \$75
New York Strip*	14 oz. \$55	Prime Rib of Beef*	12 oz. \$55
Cache Valley Ranches		bone in double cut	24 oz. \$95
Filet Mignon*	8 oz. \$55	Colorado Lamb Chops*	3 ea. \$70
Cache Valley Ranches	10 oz. \$65	Superior Ranch	

Wagyu Premium Prime

Filet Mignon 6 oz. \$48	Beef Wellington Wagyu Filet 6 oz. \$65
Stanbroke Australia	Spinach & Mushroom Duxelles, Merlot Demi-glace
Ribeye 16 oz. \$105	New York 16 oz. \$120
Mishima Reserve	Westholme Australia

Enhancements

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

Entrées

Veal Parmesan, Francese or Piccata	\$38	Cioppino	\$58
Thin pounded cutlet, choose your preparation		lobster, shrimp, scallops, clams, mussels calamari, light tomato broth	
Chicken Parmesan, Francese or Piccata	\$34	Filet & Shrimp Romano*	\$74
Thin pounded cutlet, choose your preparation		8 oz. filet, 3 ea. shrimp scampi demi-glace	
Faroe Island Salmon	\$42	Western Australian Lobster Tail	MP
grilled julienne vegetables, beurre blanc			
Shrimp Oreganata	\$46	1 lb. Alaskan King Crab Legs	MP
4 ea. stuffed with crab meat spinach, lemon butter		Filet & Lobster*	MP
		8 oz. filet, western Australian lobster tail	
Seafood Diablo	\$48		
lobster, shrimp, scallops, linguine spicy pomodoro sauce			

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
Truffle Fries \$12 • Lobster Mac & Cheese \$16

*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.