Katherine's

Prime Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels $15
white wine, clam broth

Half Dozen Oysters* $17

Calamari Fritti $17

Escargot $17
baked in mushroom caps and garlic butter

Charcuterie $18
sliced cured meats, fresh mozzarella and imported cheeses

Jumbo Shrimp Cocktail $19
cocktail sauce

Bacon-Wrapped Scallops $20
bacon-wrapped scallops, spinach, red wine glaze

Crusted Jumbo Shrimp $20
sauteed baby arugula, heirloom tomatoes cannellini, beurre blanc

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

Super Lump Crab Cocktail $20
cocktail sauce

Maryland Crab Cakes $22
remoulade sauce, ginger cream

Beef Carpaccio* $22
prime filet sliced thin, smoked aioli, red onions, argula and parmesan shavings

Filet Trumpet Skewers* $22
grilled beef tenderloin skewers (3), red wine demi-glaze

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 $12
chopped romaine, avocado, celery, cucumber, red onion, applewood smoked bacon, bleu cheese, Peruvian peppers, hearts of palm

Katherine's Salad $12
mixed greens, tomato, cucumber, hearts of palm

The Wedge Salad $12
iceberg lettuce, sliced tomato, red onion bleu cheese, and bacon

Tomato Caprese $15
fresh mozzarella and heirloom tomato with balsamic reduction

Beet Salad $15
goat cheese, candy walnuts, arugula, mixed greens, rosemary vinaigrette

French Onion Soup $12

Lobster Bisque $12

Tableside Presentations

minimum of two, price per person

Caesar Salad* $18
traditional Caesar dressing

Hot Spinach Salad $18
hot bacon dressing, flambé with brandy and hard boiled eggs

Maître d'
Diego Montemayor

Katherine's

Prime Steaks • Seafood • Italian

Executive Chef
Santos Hermosillo

Wasatch Meats

Prime Steaks & Chops

USDA PRIME

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

Wagyu Premium Prime

Filet Mignon* 6 oz. $48
Stanbroke Australia

Beef Wellington Wagyu Filet* 6 oz. $75
Spinach & Mushroom Duxelles, Merlot Demi-glace

Ribeye* 16 oz. $105
Mishima Reserve

New York* 16 oz. $120
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	Wild-Caught Cold-Water Lobster Tail	MP

Entrées

Veal Parmesan, Francese, Piccata or Marsala $38
Thin pounded cutlet, choose your preparation

Chicken Parmesan, Francese, Piccata or Marsala $34
Thin pounded cutlet, choose your preparation

Faroe Island Salmon $42
grilled julienne vegetables, beurre blanc

Shrimp Oreganata $46
4 ea. stuffed with crab meat spinach, lemon butter

Seafood Diablo $48
lobster, shrimp, scallops, linguine spicy pomodoro sauce

Cioppino $58
lobster, shrimp, scallops, clams, mussels calamari, light tomato broth

Filet & Shrimp Romano* $74
8 oz. filet, 3 ea. shrimp scampi demi-glace

Western Australian Lobster Tail MP

1 lb. Alaskan King Crab Legs MP

Filet & Lobster* MP
8 oz. filet, Wild-Caught Cold-Water Lobster Tail

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.