

RESTAURANT WEEK

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | 60PP

First Course

CHOICE OF

THE 'WEDGE' SALAD*

Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

CATCH ROLL*

Crab, Salmon, Miso-Honey

CRUNCHY RICE CAKES*

Tuna Tartare, Wasabi Tobiko

WAGYU GYOZA* +15

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

Second Course

CHOICE OF

HERB ROASTED BRANZINO*

Creamy Vegetable Basmati Rice

SALMON A LA PLANCHA*

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

SPICY GIGLI PASTA

Calabrian Chile Cream, Aged Pecorino

CENTER-CUT FILET* +20

8oz, Dakota City, NE (GF)

Dessert

CHOICE OF

PEACHES 'N CREAM PAVLOVA

Whipped White Chocolate Cream, Crispy Citrus Meringue
Rose Macerated Peaches, White Peach Sorbet

HOUSEMADE ICE CREAM & SORBET

Seasonal Assortment

V | GF INDICATES DISHES THAT ARE PREPARED **VEGAN** | **GLUTEN FREE**.
OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCH