

# GLUTEN FREE

Many of these dishes are modifications from the a la carte menu.  
To avoid confusion, please let your server know about any dietary preferences.

## RAW

**JUMBO SHRIMP COCKTAIL** | 27  
Dijonnaise

**COLOSSAL CRAB COCKTAIL** | 24

**DRESSED EAST COAST OYSTERS** | 24  
Jalapeño-Lime Mignonette

## COLD

**THE 'WEDGE'** | 20  
Maple Glazed Bacon, Blue Cheese, Iceberg Lettuce  
Sun Broken Lemon Vinaigrette

**CAESAR SALAD** | 21  
Little Gem Lettuce, Soft Boiled Organic Egg  
Aged Parmesan

## HOT

**LANGOUSTINES "SCAMPI"** | 29  
Roasted Garlic, Sicilian Lemon  
Limited Availability

**GLAZED BACON & HEIRLOOM TOMATO** | 19  
Molasses Lacquer, Baby Basil

## STEAK

### JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

**FLIGHT OF THREE** | 70PP

3 styles, 1 piece each

**OLIVE BEEF** | 45/oz  
Kagawa Prefecture  
Warm avocado overtones  
Intense, fine-grained marbeling

**SNOW BEEF** | 48/oz  
Hokkaido Prefecture  
Chateau bred in freezing temperatures  
Snowflake-like delicateness & intensely sweet flavor

**"TRUE" A5 KOBE BEEF** | 58/oz  
Hyogo Prefecture  
LIC # 1030  
The champagne of Japanese Wagyu  
Highly marbelized, rich & velvety

### CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

**12oz BONE-IN FILET** | 63  
Waucoma, IA

**8oz PRIME NY STRIP** | 42  
Honey Creek, NE

**8oz PRIME EYE OF RIBEYE** | 52  
Fort Morgan, CO  
The leanest part of the ribeye

**24oz PRIME PORTERHOUSE** | 85  
Waucoma, IA

**8oz TRUFFLE BUTTER FILET** | 57  
Truffle Butter | 9  
Dakota City, NE

### DRY-AGED

Cave-Aged in a 200 Year Old Room

**6oz PRIME RIB CAP (28 DAY)** | 59  
Fort Morgan, CO  
AKA 'Deckle' - best portion of the ribeye

**12oz PRIME BONE-IN  
COWGIRL RIBEYE (32 DAY)** | 59  
Fort Morgan, CO  
Leaner & cleaner than the traditional ribeye

**8oz PRIME NY STRIP (26 DAY)** | 46  
Honey Creek, NE

**12oz PRIME BONE-IN STRIP (38 DAY)** | 61  
Honey Creek, NE

### AMERICAN WAGYU

Black Angus + Japanese Wagyu

**6oz IMPERIAL WAGYU FILET** | 74  
Omaha, NE  
Best filet in America  
(chef's opinion)

**24oz MISHIMA RESERVE ULTRA  
PORTERHOUSE** | 165  
Seattle, WA

## NOT STEAK

**SIMPLY COOKED SALMON** | 39

**WILD DOVER SOLE** | MP  
Limited Availability

**MEDITERRANEAN BRANZINO** | 42  
Baby Spinach, Citrus-Fennel Vinaigrette (gf)

## SIGNATURE SIDES

**SIMPLE MASHED POTATOES** | 14  
Cultured Butter

**SWEET POTATOES** | 14  
(v)

**GRILLED ASPARAGUS** | 14  
Lemon, Pine Nut Gremolata (v)

**WILTED SPINACH** | 14  
Sicilian EVOO, Garlic Chips (v)

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request.  
Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

@CATCH #CATCHSTEAK  
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