

# VEGAN + 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.

CHIPS & DIP | 12 Whipped Housemade Avocado Ranch (GF UPON REQUEST)

## RAW + COLD

### VEGGIE KING ROLL | 25

King Oyster Mushroom, Cashew  
(VEGAN UPON REQUEST)

### WAGYU BEEF CARPACCIO | 32

Aged Parmesan Snow (GF)

### CAESAR SALAD | 24

Little Gem Lettuce, Crispy Aged Parmesan  
Soft Boiled Organic Egg  
Warm Garlic Focaccia Croutons  
(VEGAN + GF UPON REQUEST)

### ALASKAN KING CRAB | 36

### JUMBO SHRIMP COCKTAIL | 27/54

SERVED WITH Dijonnaise (GF)

### DRESSED EAST COAST OYSTERS | 30/60

Jalapeño-Lime Mignonette (GF)

## CLASSICS

### SIZZLING SHRIMP | 32

Spicy Lobster Sauce (GF)

### SPICY GIGLI | 29

Calabrian Chile Cream, Aged Pecorino  
(VEGAN UPON REQUEST)

### ROASTED LANGOUSTINES | 29

Sauce Scampi (GF)  
Limited Availability

## JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside (GF)

### WAGYU FLIGHTS

#### 3 PIECES | 85PP

the classics, 1 piece per prefecture

#### 5 PIECES | 125PP

the full experience, 1 piece per prefecture

### SNOW BEEF | 48/oz

Hokkaido Prefecture, Chateau bred in  
freezing temperatures, Snowflake-like  
delicateness & intensely sweet flavor

### OLIVE BEEF | 52/oz

Kagawa Prefecture  
Warm avocado overtones  
Intense, fine-grained marbling

### “TRUE” A5 KOBE BEEF | 65/oz

Hyogo Prefecture, LIC # 1030  
The champagne of Japanese Wagyu  
Highly marblized, rich & velvety

### OHMI BEEF | 42/oz

Shiga Prefecture  
“The Emperor’s Beef”  
Silky, sweet & buttery finish

### SENDAI BEEF | 40/oz

Miyagi Prefecture  
Limited & luxury  
Lean, fine-grained marbling

## STEAK

ALL STEAKS ARE GF

### CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

#### 12oz BONE-IN FILET\* | 68

Waucoma, IA

#### 10oz CHILI RUBBED GRASS FED

#### NY STRIP\* | 62

Greeley, CO

#### 8oz TRUFFLE BUTTER FILET\* | 65

Dakota City, NE

#### 14oz BONELESS RIBEYE\* | 59

Brandt Family Farms, CA

### DRY-AGED

Cave-Aged in a 200 Year Old Room

#### 6oz PRIME RIB CAP (28 DAY)\* | 64

Fort Morgan, CO  
AKA ‘Deckle’ - best portion of the ribeye

#### 12oz PRIME BONE-IN

#### COWGIRL RIBEYE (32 DAY)\* | 63

Fort Morgan, CO  
Leaner & cleaner than the traditional ribeye

#### 12oz PRIME BONE-IN STRIP (38 DAY)\* | 65

Honey Creek, NE

### WAGYU

Black Angus + Australian Wagyu

#### 8oz IMPERIAL CUT WAGYU FILET MIGNON\* | 98

Wylarah Station  
Best filet in America (chef’s opinion)

#### 10oz WESTHOLME

#### NY STRIP\* | 90

Brunette Downs

## LARGE FORMAT

#### 32oz PRIME PORTERHOUSE | 155

Waucoma, IA

#### 40oz PRIME TOMAHAWK (35 DAY) | 225

Honey Creek, NE

#### 24oz WAGYU PORTERHOUSE | 175

Mishima Reserve  
Seattle, WA

### SAUCES

BÉARNAISE - TRUFFLE BUTTER - CHILI BUTTER | 9

## NOT STEAK

### MEDITERRANEAN BRANZINO | 42

Dill Acqua Pazza, Swiss Chard  
(GF UPON REQUEST)

### VEGETARIAN CHICKEN PARM | 34

Plant Based Cutlet, Old School Red Sauce  
(VEGAN UPON REQUEST)

### WHOLE BRANZINO FOR TWO | 79

Castelvetrano Olive Tapenade  
Blistered Tomato (GF)

## SIGNATURE SIDES

### WILTED SPINACH | 15

Sicilian EVOO, Garlic Chips (V)

### WAFFLE FRIES | 17

Truffle Aioli (V, GF)

### GRILLED ASPARAGUS | 15

Lemon Zest (V, GF)

### ROASTED BRUSSELS SPROUTS | 15

Maple Glazed Bacon, Seed Crumble  
(VEGAN UPON REQUEST)

v | gf Indicates Dishes That Are Prepared Vegan | Gluten 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

EXECUTIVE CHEF: Mark Capriglione

88 NINTH AVE.



NEW YORK, NY 10011

CORPORATE CHEF: Michael Vignola