

# 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.

## CLASSICS

**SIZZLING SHRIMP** | 36  
Spicy Lobster Sauce (gf)

**CAESAR SALAD** | 25  
Little Gem Lettuce, Crispy Aged Parmesan  
Sourdough Croutons, Soft Boiled Organic Egg  
(Vegan + Gluten Free Upon Request)

**SPICY GIGLI** | 21  
Calabrian Chile Cream  
Aged Pecorino  
(Vegan Upon Request)

**JUMBO SHRIMP  
COCKTAIL\*** | 28/56  
Chili Garlic, Dijonaise  
(Gluten Free Upon Request)

## JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

**"TRUE" A5 KOBE BEEF** | 68/oz  
Hyogo Prefecture, LIC #1030  
The champagne of Japanese Wagyu  
Highly marbled, rich & velvety

**SNOW BEEF** | 60/oz  
Hokkaido Prefecture, Chateau bred in  
freezing temperatures, Snowflake-like  
delicateness & intensely sweet flavor

**OLIVE BEEF** | 53/oz  
Kagawa Prefecture  
Warm avocado overtones  
Intense, fine-grained marbling

**OHMI BEEF** | 53/oz  
Shiga Prefecture  
"The Emperor's Beef"  
Silky, sweet & buttery finish

**SENDAI BEEF** | 53/oz  
Miyagi Prefecture  
Limited & luxury  
Lean, fine-grained marbling

**WAGYU  
FLIGHT 5 PIECES** | 135PP *the full experience, 1 piece per prefecture*

## STEAK

ALL STEAKS ARE GF

### CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

**8oz TRUFFLE BUTTER FILET\*** | 78  
Dakota City, NE

**10oz CHILI RUBBED GRASS FED  
NY STRIP\*** | 89  
Greeley, CO

**12oz BONE-IN FILET\*** | 95  
Waucoma, IA

### AGED

Cave-Aged in a 200 Year Old Room

**6oz PRIME RIB CAP (28 DAY)\*** | 70  
Fort Morgan, CO  
AKA 'Deckle' - best portion of the ribeye

**12oz PRIME BONE-IN STRIP (38 DAY)\*** | 85  
Honey Creek, NE

**12oz PRIME BONE-IN  
COWGIRL RIBEYE (32 DAY)\*** | 87  
Fort Morgan, CO  
Leaner & cleaner than the traditional ribeye

### LARGE FORMAT

**24oz WAGYU PORTERHOUSE  
(35 DAY)\*** | 215  
Wylarah Station, Australia

### AGED LARGE FORMAT

**32oz PRIME PORTERHOUSE  
(45 DAY)\*** | 195  
Waucoma, IA

**40oz PRIME TOMAHAWK  
(35 DAY)\*** | 235  
Honey Creek, NE

## WAGYU

**8oz IMPERIAL CUT WAGYU FILET MIGNON\*** | 110  
Wylarah Station, Australia - Best filet in America (chef's opinion)

**14oz BONE-IN WAGYU STRIP\*** | 135  
Wylarah Station, Australia

## SAUCES

BÉARNAISE - TRUFFLE BUTTER - CHILI BUTTER | 10

## NOT STEAK

**VEGETARIAN CHICKEN PARM** | 42  
Plant Based Cutlet, Old School Red Sauce  
(Vegan Upon Request)

**DOVER SOLE\*** | MP  
Lemon Emulsion, Crispy Capers  
Limited Availability

**SIMPLY ROASTED  
MEDITERRANEAN BRANZINO\*** | 49/85  
Sautéed Spinach, Chimichurri

**SIMPLY ROASTED KING SALMON\*** | 49  
Braised Swiss Chard, Lemon Beur Blanc, Chive Oil

## SIGNATURE SIDES

**GREEN BEANS** | 17  
Fines Herbes (v, gf)

**WAFFLE FRIES** | 17  
Truffle Aioli (v)

**SIMPLE MASHED POTATOES** | 17  
Cultured Butter (gf)

**WILTED SPINACH** | 17  
Sicilian EVOO, Garlic Chips (v)  
(Gluten Free 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: Ryan Brooks

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CULINARY DIRECTOR: Michael Vignola