

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
Warm Garlic Focaccia Croutons
Soft Boiled Organic Egg
(Vegan + Gluten Free Upon Request)

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

TRUFFLE TAGLIOLINI | 45
Truffle Butter Sauce, Aged Pecorino
Italian Black Winter Truffles

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

“TRUE” A5 KOBE BEEF | 66/oz
Hyogo Prefecture, *LIC # 1030*
The champagne of Japanese Wagyu
Highly marblized, rich & velvety

SNOW BEEF | 52/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

OHMI BEEF | 52/oz
Shiga Prefecture
“The Emperor’s Beef”
Silky, sweet & buttery finish

SENDAI BEEF | 52/oz
Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

WAGYU FLIGHT

5 PIECES | 125PP the full experience, 1 piece per prefecture

STEAK

ALL STEAKS ARE GF

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET* | 83
Waucoma, IA

**10oz CHILI RUBBED GRASS FED
NY STRIP* | 78**
Greeley, CO

8oz TRUFFLE BUTTER FILET* | 75
Dakota City, NE

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
COWGIRL RIBEYE (32 DAY)* | 86**
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

12oz PRIME BONE-IN STRIP (38 DAY)* | 73

LARGE FORMAT

32oz PRIME PORTERHOUSE* | 195
Waucoma, IA

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

24oz WAGYU PORTERHOUSE* | 215
Wylarah Station, Australia

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

SIMPLY ROASTED SALMON | 49

SIMPLY ROASTED BRANZINO | 49 / 85

VEGETARIAN CHICKEN PARM | 42

CHOICE OF SAUCE Chimichurri - Broken Lemon Vinaigrette

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

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