

# CATCH

## 3 COURSE SHAREABLE MENU

### FIRST COURSE SELECT 3 | ADDITIONAL SELECTIONS + \$7PP

#### PR'SANT

Pretzel Croissant Bread  
Honey Mustard Butter

#### CAESAR SALAD

Baby Romaine Lettuce, Parmesan  
Spicy Garlic Croutons  
**(GF & VEGAN UPON REQUEST)**

#### AHI TUNA PIZZA

Avocado Aioli, Garlic Ponzu  
*Add Kaluga Caviar + \$5 Per Person*

#### TRUFFLE SASHIMI +\$5pp

Tuna, Hamachi, Chili Ponzu, Caviar  
Black Truffle Puree

#### CATCH ROLL

Crab, Salmon, Miso-Honey

#### HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

#### VEGETABLE KING ROLL

Japanese Vegetables, Avocado, Spicy Mayo **(V)**

#### WAGYU SURF & TURF ROLL +\$5pp

Maine Lobster, Crispy Potato, Truffle Aioli  
Chimichurri

#### HAMACHI WATERMELON CRUDO

Watermelon Ponzu, Coconut Sesame Emulsion

#### EDAMAME

Maldon Sea Salt (V, GF)

#### GRILLED SHISHITO PEPPERS

Yuzu Chili Garlic, Amazu Ponzu **(V)**

#### CRISPY SHRIMP

Spicy Mayo, Tobiko

#### CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

#### CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

### À LA CARTE

#### CRUDO DI CATCH

Salmon, Tuna, Hamachi, Yuzu Vinaigrette

**\$49 PER ORDER**

*Chef Recommends 1 Dish Every 3-5 People*

#### HOT STONE WAGYU FRIED RICE

Shiitake Mushrooms, Fried Egg, Chinese Pork Sausage

**\$64 PER ORDER/ \$MP WITH LOBSTER**

*Chef Recommends 1 Dish Every 3-5 People*

### ENTREE COURSE SELECT 2 | ADDITIONAL SELECTIONS + \$15PP

#### MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

#### HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

#### GRILLED SALMON & FAVA BEANS

Fava Bean Purée, Mint Oil

#### TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragù, Truffle Cream

**(VEGAN UPON REQUEST)**

#### ANGRY LOBSTER MAFALDINE

Citrus-Garlic Butter, Thai Chili, Braised Leeks

#### CENTER-CUT FILET

8oz, Dakota City, NE **(GF)**

#### PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA **(GF)**

#### PRIME NY STRIP

12oz, Greeley, CO **(GF)**

### SIDES SELECT 2 | ADDITIONAL SELECTIONS + \$5PP

#### CRISPY BRUSSELS SPROUTS

Yuzu-Calamansi Vinaigrette, Dry Miso **(V,GF)**

#### GRILLED ASPARAGUS

Citrus Vinaigrette **(V,GF)**

#### HAND-CUT FRENCH FRIES

Ketchup

*Add Sauce Trio +\$3pp*

*Avocado Ranch, Chipotle Barbecue, Yuzu Aioli*

#### SIMPLE MASHED POTATOES

Roasted Garlic **(GF)**

#### WILTED SPINACH

Garlic Chips **(V)**

### DESSERTS SELECT 2 | ADDITIONAL SELECTIONS + \$5PP

#### WARM RICOTTA DONUTS

Cream Cheese Frosting, Milk Chocolate  
Salted Caramel, Raspberry Lime Sauce

#### PISTACHIO "CHEESECAKE"

Coconut Sorbet, Black Cherry Jam **(V,GF)**

#### HOUSEMADE ICE CREAM & SORBET

Seasonal Selection

#### "HIT ME" CHOCOLATE CAKE

Liquid "Klondike", Roasted White Chocolate  
Ice Cream, Brownie, Devil's Food Cake **(GF)**