

RAISING THE STEAKS

CATCHSTEAK

ASPEN, CO

PRETZEL BREAD | 17 Whipped Honey-Mustard Butter

RAW

JUMBO SHRIMP COCKTAIL* | 28/56
Chili Garlic, Dijonnaise

**CHEF'S SELECTION OF
EAST COAST OYSTERS*** | 36/72
Cucumber-Chardonnay Mignonette
Cocktail Sauce (gf)

PACIFIC HAMACHI CRUDO* | 32
Yuzu-Pear Relish

ROLLED

VEGGIE ROLL | 24
Japanese Vegetables, Avocado
Spicy Mayo
(Gluten Free Upon Request)

SPICY SALMON ROLL* | 26
Salmon Two Ways, Avocado, Cucumber
Thai Chili Mayo, Balsamic Kabayaki

SPICY TUNA ROLL* | 29
Tuna Two Ways, Avocado, Cucumber
Lemon Koi Sosu, Crispy Potato Sticks

COLD

CAESAR SALAD | 27
Little Gem Lettuce, Crispy Aged Parmesan
Sourdough Croutons, Soft Boiled Organic Egg
(Vegan and Gluten Free Upon Request)

THE 'WEDGE' | 29
Maple Glazed Bacon, Blue Cheese
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

CLASSICS

**CRISPY POTATO
CROQUETTES** | 19
French Onion Crème
Osetra Caviar

CRUNCHY RICE CAKES
SPICY SALMON* | 19 | **SPICY TUNA*** | 19
Avocado Mousse, Wasabi Crema

SIZZLING SHRIMP* | 38
Spicy Lobster Sauce
(Gluten Free Upon Request)

PASTA

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

TAGLIOLINI POMODORO | 29
Burst Cherry Heirloom Tomatoes
Chive Oil

LANGOUSTINES +20

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

"TRUE" A5 KOBE BEEF* | 68/oz

Hyogo Prefecture, L/C # 1030
The champagne of Japanese Wagyu
Highly marbled, rich & velvety

WAGYU FLIGHT OF 5 | 135PP

The full experience, 1 piece per prefecture

SNOW BEEF* | 60/oz

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

SENDAI BEEF* | 53/oz

Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

OHMI BEEF* | 53/oz

Shiga Prefecture
"The Emperor's Beef"
Silky, sweet & buttery finish

OLIVE BEEF* | 53/oz

Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

STEAK

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

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

8oz TRUFFLE BUTTER FILET* | 78

Dakota City, NE

AGED LARGE FORMAT

32oz PRIME PORTERHOUSE (45 DAY)* | 195

Waucoma, IA

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

STEAK SAUCE - BÉARNAISE* (gf) - TRUFFLE BUTTER (gf) - CHILI BUTTER (gf) | 10

NOT STEAK

VEGETARIAN CHICKEN PARM | 42

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

SIMPLY ROASTED KING SALMON* | 49

Braised Swiss Chard, Lemon Beurre Blanc
Chive Oil

SIMPLY ROASTED MEDITERRANEAN BRANZINO* | 49/85

Sautéed Spinach, Chimichurri

SIGNATURE SIDES

WAFFLE FRIES | 17

Truffle Aioli

SIMPLE MASHED POTATOES | 17

Cultured Butter (gf)

GREEN BEANS | 17

Brown Butter Pecans
(Vegan and Gluten Free Upon Request)

WILTED SPINACH | 17

Sicilian EVOO, Garlic Chips (v)
(Gluten Free Upon Request)

TRUFFLE LEEK CREAMED SPINACH | 17

Fiore Sardo, Aged Pecorino Cheese

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

