

RAISING THE STEAKS

CATCHSTEAK

ESTABLISHED IN 2019

VALENTINE'S DAY PRIX FIXE

AMUSE

SHORT RIB ARANCINI
Winter Black Truffle, Horseradish Crème

COLD

BLUEFIN TUNA NIGIRI
Amazu Ponzu Vinaigrette
Kaluga Caviar

HOT

LOBSTER ORECCHIETTE PASTA
Maine Lobster, Citrus Lobster à la Nage
Confit Cherry Tomatoes, Basil

STEAK / NOT STEAK

CHOICE OF

8oz TRUFFLE BUTTER FILET
Dakota City, NE

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

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

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

SIMPLY ROASTED SALMON
Toasted Black Sesame Emulsion
Whipped Garbanzo Purée

SIGNATURE SIDES

CHOICE OF

BLUE CHEESE CREAMED SPINACH
English Stilton Blue, Italian Dolce Gorgonzola

GRILLED ASPARAGUS
Lemon Zest (v, gf)

SIMPLE MASHED POTATOES
Cultured Butter

WAFFLE FRIES
Truffle Aioli (v)

CLASSIC MAC & CHEESE
Buttery Cracker Crumble
2 Year Aged Gouda

DESSERT

FOR THE LOVE OF CHOCOLATE
Twice Baked Chocolate Shortbread, Dark Chocolate Cremeux
Salted Caramel Chocolate Mousse, White Chocolate Liquid Ganache

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy 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.

