



CATCH

PASSED HORS D'OEUVRES

SIGNATURE SELECTIONS

\$6PP/HR FOR EACH ADDITIONAL SELECTION

SHRIMP COCKTAIL

Horseradish & Tomato Cocktail Sauce (GF)

CATCH ROLL

Crab, Salmon, Miso-Honey

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL

King Oyster Mushroom, Cucumber
Avocado, Spicy Miso (V)

WAGYU SURF & TURF ROLL +\$5

Maine Lobster, Crispy Potato, Truffle Aioli
Chimichurri

AHI TUNA PIZZA

Bluefin Tuna, Avocado Aioli, Garlic Ponzu
Add Kaluga Caviar + \$5

BURRATA CROSTINI

Black Truffle Honey, Cold Pressed EVOO

HEARTS OF PALM

"CRABCAKES"

Jicama-Mango Slaw & Pipian Sauce (V, GF)

TRUFFLED MUSHROOM ARANCINI

Roasted Tomato Sauce

TRUFFLE SASHIMI + \$5

Tuna, Hamachi, Chili Ponzu, Black Truffle Purée
Kaluga Caviar

EAST COAST OYSTERS +\$5

Mignonette, Cocktail Sauce

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

TUNA TARTARE TACOS

Citrus Soy & Guacamole Crema

CRISPY CHICKEN SANDWICH BITES

Caramelized Onion, Pickles, Arugula
Herb Mayo

WAGYU GYOZA

Japanese Miyazaki, Serrano Chili, Micro Cilantro
Amazu Ponzu

CLASSIC BURGER BITES

American Cheese, Pickle, Mustard-Mayo

TRUFFLE KABAYAKI FILET SKEWERS*

Crispy Quinoa Crumble & Wasabi Soy Sauce

DINNER CUPS

\$10PP/HR TO ADD - \$5PP/HR TO SUB

CAESAR SALAD*

Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons
(VEGAN UPON REQUEST)

CHOPPED 'WEDGE' SALAD

Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

HERB ROASTED BRANZINO +\$5

Creamy Basmati Rice

CRISPY SHRIMP

Spicy Mayo, Tobiko

CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

PARMESAN-TRUFFLE FRIES

Vegan Truffle Aioli
(VEGAN UPON REQUEST)

A5 WAGYU FRIED RICE +\$10

Shiitake Mushrooms, Sugar Snap Peas
Carrots, Chinese Sausage, Egg

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream
(VEGAN UPON REQUEST)

CENTER-CUT FILET +\$5

Dakota City, NE

(*) DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE