

WARM SOFT PRETZEL BREAD | 14 Whipped Truffle Butter

RAW

DRESSED EAST COAST OYSTER | 24
Jalapeño-Lime Mignonette (gf)

BLUEFIN TUNA TARTARE | 26
Calabrian Chili, Cured Egg Yolk,
Carta de Musica Chip

JUMBO SHRIMP COCKTAIL | 27
Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

TRUFFLE BLUEFIN CRUDO | 31
Black Truffle Emulsion

ROLLED

SPICY SALMON AVOCADO ROLL | 24
Salmon Two Ways, Cucumber
Balsamic Tobanyaki

CATCH ROLL | 24
Crab, Salmon, Miso-Honey

HELLFIRE ROLL | 23
Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL | 23
King Oyster Mushroom, Cashew
Spicy Miso (v)

COLD

CAESAR SALAD | 21
Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

LOCAL BURRATA | 21
Brooklyn Rooftop Black Truffle Honey,
Cold-Pressed EVOO

THE 'WEDGE' | 20
Maple Glazed Bacon, Blue Cheese, Crispy Shallots,
Iceberg Lettuce, Creamy Sesame Dressing

CATCH STEAK CLASSICS

PAPA'S SPICY BAKED CLAMS | 22
Nduja Butter, Burnt Lemon

CRISPY POTATO CROQUETTES | 21
Crème Fraîche, Osetra Caviar

KING SALMON RICE CAKE | 21
Citrus-Miso, Avocado

ROASTED LANGOUSTINES | 29
Sauce Scampi
Limited Availability

CRISPY EGGPLANT "MEATBALL" | 21
Sweet Heirloom Tomato, Pine Nut Ragu

BAKED BABY ARTICHOKES | 21
Lemon Parmesan Crust, Wilted Spinach

SPICY GIGLI | 27
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

BAKED KING CRAB HAND ROLL | 36
Crispy Potato Sticks, Dynamite Sauce

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

SNOW BEEF | 48/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures,
Snowflake-like delicateness & intensely sweet flavor

OLIVE BEEF | 45/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbeling

"TRUE" A5 KOBE BEEF | 58/oz
Hyogo Prefecture, LIC # 1030
The champagne of Japanese Wagyu
Highly marbelized, rich & velvety

FLIGHT OF THREE | 75PP
3 styles, 1 piece each

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET | 63
Waucoma, IA

10oz CHILI RUBBED GRASS FED NY STRIP | 59
Greeley, CO

8oz TRUFFLE BUTTER FILET | 61
Dakota City, NE

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 59
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 59
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

12oz PRIME BONE-IN STRIP (38 DAY) | 61
Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

8oz IMPERIAL WAGYU FILET | 98
Omaha, NE
Best filet in America (chef's opinion)

8oz SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 75
Bruneau, ID

LARGE FORMAT

32oz PRIME PORTERHOUSE | 145
Waucoma, IA

40oz PRIME TOMAHAWK (35 DAY) | 225
Honey Creek, NE

24oz WAGYU PORTERHOUSE | 165
Mishima Reserve
Seattle, WA

ACCESSORIES

SURF + TURF

MAINE LOBSTER SKEWER | 32
Au Poivre Sauce

ROASTED KING CRAB | 32
Citrus Butter Emulsion 1pc

SAUCES

SOY CARAMEL - STEAK SAUCE - BÉARNAISE | 7 TRUFFLE BUTTER - CHILI BUTTER - AU POIVRE | 9

NOT STEAK

VEGETARIAN CHICKEN PARM | 34
Plant Based Cutlet Old School Red Sauce
(Vegan Upon Request)

WILD MUSHROOM CRUSTED SALMON | 39
Charred Cauliflower Rice, Black Truffle Crema

MEDITERRANEAN BRANZINO | 42
Baby Spinach, Citrus Fennel Vinaigrette (gf)

WILD DOVER SOLE | MP
Lemon-Caper Emulsion
Limited Availability

SIGNATURE SIDES

CHARRED BROCCOLI | 14
Toasted Garlic - Lemon Glaze Sesame Seed Crumble

BLUE CHEESE CREAMED SPINACH | 14
English Stilton Blue, Italian Dolce Gorgonzola

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata (v)

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips (v)

SIMPLE MASHED POTATOES | 14
Cultured Butter

ROASTED BRUSSELS SPROUTS | 14
Maple Glazed Bacon, Seed Crumble

WAFFLE FRIES | 16
Truffle Aioli

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

