

# Katz STEAK & SPIRITS

Early Diner Menu

Our early diner menu is served with your choice of a soup or salad and a Katz dessert.

## Monday

### Chicken Parmesan \$18

Hand Breaded Chicken Sautéed and Topped with A Marina Sauces and Parmesan Cheese  
Served with Garlic Butter Linguine

### Stuffed Shrimp \$21

Three Gulf Jumbo Shrimp Stuffed with Crab Meat and Served with Garlic Butter Linguine

### Rib Eye \$22

10oz Hand Cut Rib Eye, Broiled to Perfection and Served with New Potatoes

## Wednesday

### Chicken Monte Carlo \$18

Chicken Breast Sautéed with Artichokes, Mushrooms, Onions, Peppers and Lemon Butter, in a White Wine Sauce, Served with Garlic Butter Linguine

### Tenderloin Beef Kabob \$19

Six Ounce Beef Tenderloin Skewered with Onions, Peppers and Tomatoes Served Over a Bed of Rice

### Blackened Burgundy Tuna \$20

Prepared Medium in a Red Burgundy and Cognac Infusion and Served with A Vegetable Medley

## Friday

### Grilled Quail \$19

Two Semi Boneless Quail, Marinated and Grilled in Special Herbs and Spices and Served with Wild Rice and A Vegetable Medley

### Stuffed Flounder \$21

Flounder Fillet Stuffed with Our Own Crab Meat Stuffing Served with Wild Rice and A Vegetable Medley

### Lamb Chops \$24

Two Double Boned Lamb Chops Marinated with Olive Oil, Rosemary, Oregano, Mint, and Lemon, Grilled to Perfection and Served with Wild Rice and A Vegetable Medley

## Tuesday

### Chicken Florentine \$18

Chicken Breast Sautéed in Creamy Spinach and Served with Garlic Butter Linguine

### Maryland Crab Cakes \$18

Lump Crab Meat Combined with Sautéed Onions, Garlic and Aromatic Herb, Grilled and served with Jimica Slaw and Asparagus

### Steak Dianne \$20

Six Ounce Beef Medallions Sautéed and Covered With a Roasted Mushroom and Garlic Demi-glace and Served with Garlic Potatoes

## Thursday

### Chicken Marsala \$18

Chicken Breast Sautéed in Marsala Wine and Mushrooms Served with Garlic Butter Linguine

### Pork Chop \$16

Broiled with an Apricot Glaze Served with Mashed Potatoes

### Prime Rib 10oz \$21

Served with Au Jus and Complimented with our House Special Horseradish Sauce and A Baked Potato

## Saturday

### Texas Mixed Grill Quail & Chicken \$20

Served with Wild Rice and A Vegetable Medley

### Beef Bourguignon \$24

Tenderloin Sauteed in Burgundy Wine Sauce with Mushrooms and Served with Garlic Butter Linguine

### Broiled Snapper \$18

Fresh Snapper Broiled in Tomato Sauce, Onions, Peppers and Aromatic Herbs, Served with Wild Rice and A Vegetable Medley