

**Happy Hour**

*Available in Club 21*

*Nightly 4-7pm*

**Drinks**

**\$3 Well Liquor**

**\$2/2.5 Domestic Beers**

**\$2.5 Imported Beers**

**\$5 Glasses of Select Wines**

**Eats**

**Maine Lobster and Shrimp Bisque** 5

**Crispy Fried Shrimp** 8

Southern-style, with seared vegetables

**Pot Stickers** 8

Filled with spicy shrimp and pork, in a light soy broth

**Prime Rib Bites** 8

With creamy horseradish

**Cajun Fish Tacos** (2) 7, (3) 9

Fresh house-made tortillas, with grilled sweet corn, pico de gallo, avocado, and spicy remoulade

**Filet Mignon Tacos** 10

Fresh house-made tortillas, with grilled sweet corn, pico de gallo, avocado, and spicy remoulade

**Pacific Ahi Tuna Tartare\*** 10

Asian pear and mango salsa, avocado and citrus filet

**Point Judith Calamari** 11

Asian-style with roasted cashews, and sautéed vegetables

**Jumbo Lump Crab Cake** 13

Maryland-style, with creamy remoulade

**By the Glass Wine**

**White**

**Elana, Italy** 7

Moscato

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Roscatto

**Capasaldo, Italy** 7

Moscato

**Piper Sonoma Brut** 8

Sparkling White

**Zenato, Italy** 8

Pinot Grigio

**Kung Fu Girl, Washington** 9

Riesling

**Mer Soliel "Silver," Santa Lucia, CA** 10

Unoaked Chardonnay

**Justin, Paso Robles** 12

Sauvignon Blanc

**Landmark "Overlook," Sonoma** 12

Chardonnay

**Red**

**Crios, Mendoza** 9

Malbec

**Estancia, California** 9

Pinot Noir

**Joel Gott, California** 10

Cabernet Sauvignon

**Seven Falls, Wahluke Slope, WA** 10

Merlot

**Marchesi di Gresy, Piedmont, Italy** 10

Barbera

**Simi, Alexander Valley** 12

Cabernet Sauvignon

**Meiomi by Belle Glos, Santa Barbara** 14

Pinot Noir

**Seghesio, Sonoma** 14

Zinfandel

**Signature Cocktails**

**St-Germain Champagne Cocktail** 10

St-Germain Elderflower Liqueur and champagne

**Club 21's Chocolate Martini** 12

Dark and White Godiva Chocolate Liqueur, and Absolut Vanilla Vodka, served straight up with a kiss of Hershey's Chocolate

**Cucumber Martini** 13

Grey Goose Vodka, muddled mint, lemon and cucumber, shaken with fresh cucumber juice, served straight up with a chili salt rim, and a crisp cucumber slice

**Strawberry Jalapeno Rita** 12

Casa Noble Silver Tequila, muddled strawberries and jalapeno, shaken with lime juice and agave nectar, served on the rocks.

**The Katz 21 Signature Martini** 12

Grey Goose Vodka, shaken with olive juice, served with bleu cheese stuffed olives

**Love Potion** 12

Bacardi O, St. Germain, muddled basil and strawberries, shaken with blood orange and cranberry juices, served on the rocks

**Blueberry Pomegranate Martini** 12

Western Son's Blueberry Vodka, Pomegranate Liqueur, muddled blueberries, shaken with a splash of cranberry juice, served up

**Katz Nip**

**Maine Lobster and Shrimp Bisque** 7/10

**Prime Tenderloin Meatballs** 8

House-ground prime aged tenderloin meatballs blended with fresh herbs, topped with house marinara

**Prime Tenderloin Sliders** 9

House-ground prime aged tenderloin with aged Wisconsin cheddar

**Cajun Fish Tacos** (2) 7, (3) 9

Fresh house-made tortillas, with grilled sweet corn, pico de gallo, avocado, and spicy remoulade

**Prime Rib Bites** 10

With creamy horseradish

**Katz Tenderloin Burger** 10

House-ground prime aged tenderloin with aged Wisconsin Cheddar

**Bruschetta Milan's** 11

Golden and Roma tomato, parmigiana herb oil, avocado guacamole, fresh basil, aged balsamic, EVOO, and Italian snowflake salt

**Pot Stickers** 11

Filled with a trio of spicy shrimp, pork, and beef, in a light soy sauce

**Crispy Fried Shrimp** 13

Southern-style, with seared vegetables

**Katz Nip**

**Point Judith Calamari** 14

Asian-style with roasted cashews, and sautéed vegetables

**Filet Mignon Tacos** 14

Fresh house-made tortillas, with grilled sweet corn, pico de gallo, avocado, and spicy remoulade

**Pacific Ahi Tuna Tartare\*** 14

Asian pear and mango salsa, avocado and citrus filet

**Escargot Provencal** 14

*Top with Jumbo Lump Blue Crab* +5

Sauteed snails in a garlic butter sauce, served with garlic bread

**Hawaiian Yellowtail Sashimi\*** 15

Sashimi of yellowtail and ahi tuna, crystalized ginger, with cilantro ponzu broth

**Katz Meow** 16

Sauteed shrimp and crab atop roasted crostini, and garnished with Bearnaise

**Oysters Rockefeller** 16

Half dozen oysters on the half shell, topped with sautéed spinach, scallions, cream cheese, asiago, bacon, and herbs

**Jumbo Lump Crab Cake** 17

Maryland-style, with creamy remoulade

**Charcuterie Board** Half 16/Full 26

Assorted artisanal cheeses, domestic and imported cured meats, seasonal preserves, and baguette bread

\*Contains or may contain raw or uncooked ingredients and may increase your risk of foodborne illness