

## Appetizers

<b>The Katz Meow</b>	16
<i>Jumbo Gulf Shrimp   Jumbo Lump Blue Crab   White Wine Butter   Toast Points   Béarnaise</i>	
<b>Spicy Meatballs</b>	12
<i>USDA Prime Tenderloin   Marinara</i>	
<b>Crispy Fried Shrimp</b>	13
<i>Southern-Style Seared Vegetables</i>	
<b>Point Judith Calamari</b>	14
<i>Asian-Style   Roasted Cashews   Sautéed Vegetables</i>	
<b>Jumbo Lump Crab Cake</b>	17
<i>Maryland-Style   Creamy Remoulade</i>	
<b>Escargot Provençal</b>	14
<i>Garlic Butter Sauce   Toast Points</i>	
<b>Charcuterie Board</b>	16/26
<i>Artisanal Cheeses   Cured Meats   Baguette</i>	
<b>Ahi Tuna Tartare*</b>	14
<i>Asian Pear &amp; Mango Salsa   Avocado</i>	
<b>Pot Stickers</b>	11
<i>Trio of Spicy Shrimp   Pork   Beef   Soy Sauce</i>	
<b>Oyster Rockefeller</b>	16
<i>Half Dozen   Sautéed Spinach   Cream Cheese   Asiago   Bacon   Herbs</i>	

## Soups

<b>Maine Lobster Bisque</b>	7/10
<i>Cream and Cognac</i>	
<b>Chicken Tortilla Soup</b>	7/10
<i>Avocado   Sour Cream   Crispy Tortilla Strips</i>	

## Side Salads

<b>Iceberg BLT</b>	10
<i>Crispy Bacon   Danish Bleu Cheese   Buttermilk Dressing</i>	
<b>Tomato &amp; Mozzarella</b>	14
<i>Bufala Mozzarella   Basil   Oregano   EVOO   Balsamic Vinegar</i>	
<b>Steak House</b>	8
<i>Mixed Greens   Red Onion   Tomatoes   Carrots   Cucumbers   Balsamic Vinaigrette</i>	
<b>Honey Walnut</b>	11
<i>Mixed Greens   Honey Roasted Walnuts   Danish Bleu Cheese   Honey Vinaigrette</i>	
<b>Classic Caesar Salad</b>	9
<i>Danish Bleu Cheese   Honey Vinaigrette   Sun Dried Tomato Tapenade</i>	

*Entrée Salad with Filet +14 | with Chicken +7 | with Salmon +10*

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

## Steaks and Chops

Katz 21 proudly serves *USDA Prime Beef*.

USDA Prime Beef represents the top 2% of all beef production in the United States. The enhanced marbling in USDA Prime Beef results in superior flavor. Katz 21 then selects specific cuts and “wet-ages” each cut for an average of 28-35 days, this extended aging process leads to exceptional tenderness. Our steaks represent the very best beef in the industry.

**8oz. Center-Cut USDA Prime Filet Mignon** 38  
*Center-Cut | Our Most Tender Selection*

**12oz. Center-Cut USDA Prime Filet Mignon** 52  
*Center-Cut | Our Most Tender Selection*

**16oz. USDA Prime NY Strip** 48  
*A Steakhouse Favorite | Exceptional Texture & Flavor*

**16oz. USDA Prime Ribeye** 44  
*Beautifully Marbled | A Classic Cut*

**24oz. Bone-In “Cowboy Cut” USDA Prime Ribeye** 57  
*Beautifully Marbled | Enhanced Flavors from the Bone Marrow*

**Apricot Glazed Pork Chops** 27  
*Two White Marble Farm Chops*

**Greek-Style Rack of Lamb** 43  
*Marinated in Olive Oil, Lemon, & Fresh Herbs | Apple Jelly*

**Katz 21’s Famous Prime Rib** 39  
*Slow-Roasted to Perfection | Natural Jus*

**Surf & Turf** 42  
*Two Filet Medallions | Two Jumbo Gulf Shrimp OR Two Sea Scallops*

## Pasta

**Theo’s Pasta** 28  
*USDA Prime Tenderloin Medallions | Jumbo Gulf Shrimp | Garlic Linguini*

**Shrimp Diablo Linguini** 25  
*Spicy Cream Sauce*

**Chicken Fettuccine Alfredo** 22  
*Chef’s Signature Garlic Alfredo*  
*Substitute Four Jumbo Gulf Shrimp* +7

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

## Seafood

<b>Roasted Wild Alaskan Salmon</b>	29
<i>Garlic Mashed Potatoes   Asparagus   Garlic Provencal Sauce</i>	
<b>Texas Redfish</b>	33
<i>Jonah Crab Meat   Lemon Caper Beurre Blanc</i>	
<b>Seared Ahi Tuna</b>	32
<i>Wasabi Mashed Potatoes   Shiitake Mushroom   Asian Slaw   Kung Pao Sauce</i>	
<b>Chilean Sea Bass</b>	MKT
<i>CHOICE OF:</i>	
<i>Roasted   Citrus Filet   White Wine Lemon Beurre Blanc</i>	
<i>Steamed   Asian Style Sautéed Kale &amp; Spinach   Pickled Ginger   Light Soy Broth</i>	
<b>Crab Stuffed Jumbo Gulf Shrimp</b>	31
<i>Herb Oreganata Style</i>	
<b>Georges Bank Sea Scallops</b>	32
<i>Wild Mushroom Risotto   Sriracha Beurre Blanc</i>	

## Poultry

<b>Chicken Parmesan</b>	24
<i>Lemon Beurre Blanc   Capers   Mashed Potatoes   Asparagus</i>	
<b>Chicken Athenian</b>	22
<i>Stuffed with Sautéed Spinach   Feta Cheese   Fresh Herbs</i>	

## Suggested Additions

<b>8oz. Spiny Lobster Tail</b>	Market
<b>Four Jumbo Gulf Shrimp</b>	15
<b>Four Sea Scallops</b>	22
<b>Oscar Style</b>	15
<i>Crab Meat   Asparagus</i>	
<b>Carpet Bag Style</b>	12
<i>Butter Fried Oysters   Bearnaise</i>	
<b>Au Poivre Sauce</b>	3
<b>Béarnaise</b>	3
<b>Hollandaise</b>	3
<b>Lobster Cream Sauce</b>	8
<b>Hudson Valley Truffle Foie Gras</b>	10

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

## Sides

<b>Mushroom Medley</b> <i>Sautéed with Burgundy Wine &amp; Oyster Sauce</i>	14
<b>Roasted Garlic Mashed Potatoes</b>	10
<b>Twice Baked Potato</b> <i>Cheddar Cheese   Bacon   Chives</i>	12
<b>Potatoes Au Gratin</b>	12
<b>Asparagus</b> <i>Steamed or Grilled</i>	12
<b>Lobster Mac-n-Cheese</b>	14
<b>Truffle Mac-n-Cheese</b>	12
<b>Steamed Parmesan Broccolini</b>	10
<b>House-Cut French Fries</b>	8
<b>Creamed Spinach</b>	12
<b>Crab Fried Rice</b> <i>Mushrooms   Scallions</i>	12

**KATZ**  
**STEAKHOUSE**



Join us after dinner in Club 21 Grub & Social  
for daily events and live music.

Corpus Christi's best Happy Hour from 4-6 and 8-10 daily.

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