

Katz **21** STEAK & SPIRITS

BY THE O

Starters

The Katz Meow 18

*Jumbo Gulf Shrimp | Jumbo Lump
Blue Crab | Toast Points | Béarnaise*

Sautéed Salt & Pepper Shrimp 17

*Stir Fried Vegetables | Kung Pao Sauce
Szechuan Peppercorn*

Crispy Calamari 16

*Atop Stir Fried Carrots, Green Onions
& Cashews | Kung Pao Sauce*

Jumbo Lump Crab Cake 20

Maryland-Style | Creamy Remoulade

Escargot Provencal 17

*Garlic Butter Sauce | Toasted La Brea
Bakery Garlic Bread*

Panko Crusted Ahi Tuna* 20

*Shoyu Wasabi Beurre Blanc | Sesame &
Chile Oils | Pickled Ginger | Fresh Lime
Cilantro*

Filet Mignon Meatballs 18

*Spicy Marinara | Parmesan Cheese
Toasted La Brea Bakery Garlic Bread*

Chef's Board

Charcuterie & Cheese 34

*Assorted Cured Meats & Cheeses
Accompanied with Dried Fruits | Menage of Olives
| Horseradish Bread & Butter Pickles
Dijon Mustard | Herbed Goat Cheese Spread
Toasted La Brea Bakery Garlic Bread*

Soup & Salads

Maine Lobster Bisque 7/10
Cream & Cognac

Soup of the Day 7/10

Iceberg BLT 14
*Crispy Bacon | Gorgonzola Crumbles
Tomato | Buttermilk Bleu Cheese Dressing*

Steak House 11
*Mixed Greens | Red Onion | Tomatoes
Carrots | Cucumbers | Balsamic Vinaigrette*

Honey Walnut 12
*Mixed Greens | Honey Roasted Walnuts
Gorgonzola Bleu Cheese | Honey Vinaigrette*

Classic Caesar Salad 12
*Shaved Parmesan | Garlic Herb Croutons
Sun Dried Tomato Tapenade*

Greek Salad 12
*Kalamata Olives | Red Onion | Cucumber
Feta Cheese | Tomatoes | Greek Vinaigrette*

Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness. Please notify your server if you have any food allergies prior to ordering.

*Contains or may contain raw or uncooked ingredients.

Steaks & Chops

<i>Center-Cut</i> Filet Mignon	
<i>Citrus-Braised Baby Carrots Whipped Potatoes</i>	
6oz	42
8oz	49
12oz	65
USDA Prime NY Strip 56	
<i>Citrus-Braised Baby Carrots Whipped Potatoes</i>	
<i>Dijon Herbal Butter</i>	
USDA Prime Ribeye 57	
<i>Citrus-Braised Baby Carrots Whipped Potatoes</i>	
<i>Dijon Herbal Butter</i>	
USDA Prime Bone-In Ribeye 68	
<i>Citrus-Braised Baby Carrots Whipped Potatoes</i>	
<i>Dijon Herbal Butter</i>	
Katz's Famous Prime Rib 57	
<i>Citrus-Braised Baby Carrots Whipped Potatoes</i>	
<i>Natural Jus Horseradish Cream</i>	
Grilled Iberico Pork Loin 42	
<i>Wrapped in Tender Belly Bacon Roasted</i>	
<i>Marble Potatoes Brandy Honey Cider Sauce</i>	
Greek-Style Rack of Lamb 55	
<i>Marinated in</i>	
<i>Olive Oil Lemon Fresh Herbs</i>	
<i>Sautéed Spinach</i>	
Katz Steak & Cake 57	
<i>6oz Filet Mignon Jumbo Lump Crab Cake</i>	
<i>With Creamy Remoulade Asparagus</i>	

Rare	Medium Rare	Medium	Medium Well	Well
Red, Cool Center	Red, Warm Center	Bright Pink Center	Slightly Pink Center	Broiled Thoroughout

Katz Classics

Broiled Redfish	39
<i>Atop Sautéed Spinach & Rice Pilaf Beurre Blanc</i>	
Herb Crusted Norwegian	42
Salmon	
<i>Atop Lemon, Dill & Asparagus Risotto </i>	
<i>Garlic Dijon Sauce</i>	
Shrimp Katie	29
<i>Pan Fried Jumbo Gulf Shrimp Linguini </i>	
<i>Lemon Butter Sauce</i>	
Theo's Pasta	42
<i>Filet Mignon Medallions Jumbo Gulf Shrimp</i>	
<i>Garlic Linguini Garlic Oregano Lemon Sauce</i>	
Chicken Athenian	35
<i>Stuffed with</i>	
<i>Sautéed Spinach Feta Cheese Fresh Herbs</i>	
<i>Rice Pilaf</i>	
Crab Stuffed Shrimp	42
<i>Herb Oreganata Style Sautéed Spinach</i>	
Crab Stuffed Lobster Tail	62
<i>Sweet Corn Risotto Lobster Cream</i>	

Be Sure To Ask Your Server What
Wine Will Go Great With Your

Enhancements

Spiny Lobster Tail	37	Au Poivre Sear	8
Jumbo Gulf Shrimp	5ea	Lobster Cream	8
Crab Stuffed Shrimp	8ea	Gorgonzola Crown	11
Oscar Style	15	Seared Foie Gras	19

Shareable Sides

Mushroom Medley	11	Chef's Risotto of the Day	10
Potatoes Au Gratin	14	Creamed Spinach	12
Asparagus <i>Steamed or Grilled</i>	12	Crab Fried Rice	15
Homemade Mac~n~Cheese	12	<i>Add Steak Tips</i>	+10
<i>Add Lobster</i>	+12	Chef's Vegetable of the Day	MKT