

# Katz 21 STEAK & SPIRITS

BY THEO

## Starters

**The Katz Meow**  
*Jumbo Gulf Shrimp | Jumbo Lump Blue Crab | Toast Points | Béarnaise*

**Sautéed Salt & Pepper Shrimp**  
*Stir Fried Vegetables | Kung Pao Sauce Szechuan Peppercorn*

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

**Jumbo Lump Crab Cake**  
*Maryland-Style | Creamy Remoulade*

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

**Panko Crusted Ahi Tuna\***  
*Shoyu Wasabi Beurre Blanc | Sesame & Chile Oils | Pickled Ginger | Fresh Lime Cilantro*

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

Rare	Medium Rare	Medium	Medium Well	Well
<i>Red, Cool Center</i>	<i>Red, Warm Center</i>	<i>Bright Pink Center</i>	<i>Slightly Pink Center</i>	<i>Broiled Throughout</i>

## 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	MKT
		<i>of the Day</i>	

## Katz Classics

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

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