

# ***Katherine's***

Steaks • Seafood • Italian

## *Appetizers*

**Steamed Clams or Mussels \$11**

Clams or Mussels Steamed in a  
White Wine Clam Broth

**Tomato Mozzarella \$11**

Fresh Mozzarella and Beef Steak  
Tomatoes with Balsamic Reduction

**Katherine's Artichoke Hearts \$11**

Pan Fried Served with Pernod Cream Sauce

**Mozzarella Carrozza \$11**

Mozzarella and Prosciutto Ham between  
French Bread, Dipped in Egg and  
Parmesan, Pan Fried

**Half Dozen Oysters\* \$12**

Traditional Cocktail Sauce

**Calamari Fritti \$12**

with Marinara Sauce

**Escargot \$12**

Baked in Mushroom Caps and Garlic Butter

**Maryland Crab Cakes \$14**

Pan Fried with Creole Mustard Sauce

**Jumbo Shrimp Cocktail \$14**

Three Shrimp Served with Traditional  
Cocktail Sauce

**Oysters Rockefeller \$14**

Six Oysters Baked with Spinach, Bacon and  
Creamed Garlic

**Grilled Shrimp \$14**

Three Shrimp Marinated then Grilled and  
Served with Cannellini Beans

## *Soups & Salads*

**Steakhouse Romaine Salad \$9**

Wedge of Romaine Lettuce, Sliced Beefsteak  
Tomato, Sautéed Bacon and  
Fried Onion Strings

**Lobster Bisque \$9**

Finished with Lobster  
and a Hint of Sherry

**Katherine's Salad \$9**

Fresh Mixed Greens, Tomato, Cucumber  
and Hearts of Palm

**The Wedge Salad \$9**

Wedge of Iceberg Lettuce, Slices of Tomato  
and Red Onion

**French Onion Soup \$8**

## *Tablesides Presentations*

Minimum of two, price per person

**Caesar Salad \$11**

Traditional Caesar Dressing,  
with Croutons and Finished with Parmesan

**Hot Spinach Salad \$11**

Our Hot Bacon Dressing, Flambéed  
with Brandy and Hard Boiled Eggs

**Bananas Foster \$11**

Fresh Bananas Sautéed in Three Liqueurs,  
Served Over Vanilla Ice Cream

**Café Diablo \$15**

A Special Blend of Three Liqueurs Drizzled  
Over a Spice Infused Orange Peel  
Flambé with Coffee

**Cherries Jubilee \$11**

Bing Cherries Sautéed in Three Liqueurs,  
Served Over Vanilla Ice Cream

\*Southern Nevada Health District regulations governing the sanitation of food establishments - 96.03.0800.2: thoroughly cooking foods of animal origin such as eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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## Steak & Chops

All Beef is USDA Prime



Bone-In Pork Chop* 16 oz.	\$28	Colorado Lamb Chops*	\$38
Prime Rib of Beef*	\$32	Three Chops, Cabernet Plum Sauce	
Filet Mignon* 8 oz.	\$30	New York Strip* 16 oz.	\$38
12 oz.	\$35	Bone-In Rib-Eye* 18 oz.	\$38

## Fresh Florida Stone Crab

ASK YOUR SERVER FOR DETAILS

### Entrées

Chicken Marsala Chicken Breast Sautéed with Marsala Wine and Mushrooms in a Brown Sauce	\$27	Steak Diane* Two Beef Medallions Sautéed with Shallots and Mushrooms, Flamed with Brandy	\$34
Grilled Chicken Fettuccine Alfredo Chicken Breast and Mushrooms with Parmesan Cheese Cream Sauce	\$27	Seafood Diablo Angel Hair Pasta with Shrimp, Lobster and Scallops in a Spicy Red Sauce	\$34
Chicken Parmesan Lightly Breaded, Oven Baked with Marinara Sauce and Mozzarella Cheese	\$27	Cioppino Fresh Clams, Lobster, Mussels, Scallops, Shrimp and Calamari, Simmered in a Light Tomato Broth	\$36
Shrimp Oreganata Four Large Shrimp Stuffed with Crab Meat Served Over Sautéed Spinach	\$29	Filet Oscar* Two Medallions Topped with King Crab, and Asparagus, Served with Béarnaise Sauce	\$36
Grilled Pacific Salmon Grilled Served Over Julienne Vegetables, Topped with Lemon Butter Sauce	\$30	Filet & Shrimp Romano* 8 oz. Filet in Bordelaise Sauce, Served with Three Marinated Grilled Shrimp	\$36
Veal Francaise Dipped in Egg, Pan Fried, in a White Wine and Lemon Butter Sauce	\$30	Veal Oscar Sautéed Veal with King Crab and Asparagus, Served with Béarnaise Sauce	\$36
Veal Picatta Capers and Mushrooms in a White Wine and Lemon Butter Sauce	\$30	Filet & Lobster* 8 oz. Filet and a 10 oz. Broiled Australian Tail	MP \$
Veal Parmesan Lightly Breaded, Oven Baked with Marinara Sauce and Mozzarella Cheese	\$30	1½ lbs. Alaskan King Crab Legs	MP \$
		10 oz. Australian Lobster Tail	MP \$

Baked Potato • Garlic Mashed Potatoes • Baked Sweet Potato • Sautéed Mushrooms  
Sautéed Shiitake Mushrooms • Button Mushrooms • Steamed Asparagus with Hollandaise  
Long Grain Rice • Fried Onion Strings • Creamed Corn • Green Beans  
Sides \$6

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