

Katherine's

Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels \$14

Clams or Mussels Steamed in a
White Wine Clam Broth

Tomato Mozzarella \$14

Fresh Mozzarella and Beef Steak
Tomatoes with Balsamic Reduction

Mozzarella Carrozza \$14

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

Half Dozen Oysters* \$15

Traditional Cocktail Sauce

Calamari Fritti \$15

with Marinara Sauce

Escargot \$15

Baked in Mushroom Caps and Garlic Butter

Super Jumbo Lump Crab Cocktail \$16

Served with Traditional Sauce

Maryland Crab Cakes \$16

Pan Fried with Creole Mustard Sauce

Jumbo Shrimp Cocktail \$16

Three Shrimp Served with Traditional
Cocktail Sauce

Oysters Rockefeller \$16

Six Oysters Baked with Spinach, Bacon
and Creamed Garlic

Grilled Shrimp \$16

Three Shrimp Marinated then Grilled
and Served with Cannellini Beans

Fresh Florida Stone Crab

Claw and Knuckles MP \$ served with cold mustard and cocktail sauce

Soups & Salads

Romaine Salad \$10

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

Katherine's Salad \$10

Fresh Mixed Greens, Tomato, Cucumber
and Hearts of Palm

The Wedge Salad \$10

Wedge of Iceberg Lettuce, Slices of Tomato
and Red Onion

French Onion Soup \$10

Lobster Bisque \$11

Finished with Lobster
and a Hint of Sherry

Tablesides Presentations

Minimum of two, price per person

Caesar Salad \$14

Traditional Caesar Dressing,
with Croutons and Finished with Parmesan

Hot Spinach Salad \$14

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

Bananas Foster \$15

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 \$15

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.	\$30	Colorado Lamb Chops*	\$42
Prime Rib of Beef*	12 oz.	\$32	Three Chops, Cabernet Plum Sauce	
	20 oz.	\$40	New York Strip*	16 oz. \$42
Filet Mignon*	8 oz.	\$36	Bone-In Rib-Eye*	18 oz. \$42
	12 oz.	\$42		

Wild Caught Dover Sole from Holland

Sautéed meunière • 24oz.-28oz. • Filleted tableside MP \$

Entrées

Chicken Marsala	\$32	Veal Oscar	\$40
Chicken Breast Sautéed with Marsala Wine and Mushrooms in a Brown Sauce		Sautéed Veal with King Crab and Asparagus, Served with Béarnaise Sauce	
Grilled Chicken Fettuccine Alfredo	\$32	Seafood Diablo	\$42
Chicken Breast and Mushrooms with Parmesan Cheese Cream Sauce		Linguine Pasta with Shrimp, Lobster and Scallops in a Spicy Red Sauce	
Chicken Parmesan	\$32	Cioppino	\$42
Lightly Breaded, Oven Baked with Marinara Sauce and Mozzarella Cheese		Fresh Clams, Lobster, Mussels, Scallops, Shrimp and Calamari, Simmered in a Light Tomato Broth	
Shrimp Oreganata	\$36	Filet Oscar*	\$42
Four Large Shrimp Stuffed with Crab Meat Served Over Sautéed Spinach		Two Medallions Topped with King Crab, and Asparagus, Served with Béarnaise Sauce	
Grilled Pacific Salmon	\$36	Filet & Shrimp Romano*	\$42
Grilled Served Over Julienne Vegetables, Topped with Lemon Butter Sauce		8 oz. Filet in Bordelaise Sauce, Served with Three Marinated Grilled Shrimp	
Veal Picatta	\$36	Filet & Lobster*	MP \$
Capers and Mushrooms in a White Wine and Lemon Butter Sauce		8 oz. Filet and a 10 oz. Broiled Australian Tail	
Veal Parmesan	\$36	1½ lbs. Alaskan King Crab Legs	MP \$
Lightly Breaded, Oven Baked with Marinara Sauce and Mozzarella Cheese		10 oz. Australian Lobster Tail	MP \$
Steak Diane*	\$40		
Two Beef Medallions Sautéed with Shallots, Mushrooms and Bordelaise Sauce			

Baked Potato • Yukon Gold Mashed Potatoes • Baked Sweet Potato • Sautéed Mushrooms
Sautéed Shiitake Mushrooms • Button Mushrooms • Steamed Asparagus with Hollandaise
Long Grain Rice • Fried Onion Strings • Creamed Corn • Broccoli

Sides \$7

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