

Katherine's

Steaks • Seafood • Italian

Appetizers

Steamed Clams or Mussels \$15
White Wine Clam Broth

Tomato Mozzarella \$15
Fresh Mozzarella and Beef Steak
Tomatoes with Balsamic Reduction

Mozzarella Carrozza \$15
Mozzarella and Prosciutto Ham between
French Bread and Pan-Fried

Katherine's Artichoke Hearts \$17
Pan Fried Served with Pernod Cream Sauce

Half Dozen Oysters* \$17
Cocktail Sauce

Calamari Fritti \$17
Marinara Sauce

Escargot \$17
Baked in Mushroom Caps
and Garlic Butter

Bacon Wrapped Scallops \$17

Grilled Shrimp \$19
Marinated and Grilled
with Cannellini Beans

Jumbo Shrimp Cocktail \$19
Cocktail Sauce

Shrimp Rockefeller \$19
Baked with Spinach, Bacon
and Creamed Garlic

Oysters Rockefeller \$19
Baked with Spinach, Bacon
and Creamed Garlic

Super Lump Crab Cocktail \$19
Cocktail Sauce

Maryland Crab Cakes \$19
Pan-Fried with
Creole Mustard Sauce

Fresh Florida Stone Crab

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

Soups & Salads

Romaine Salad \$12
Tomato, Bacon, Fried Onion Strings
and Blue Cheese

Katherine's Salad \$12
Mixed Greens, Tomato, Cucumber
and Hearts of Palm

The Wedge Salad \$12
Iceberg Lettuce, Sliced Tomato
and Red Onion

French Onion Soup \$12

Lobster Bisque \$12

Tablesides Presentations

Minimum of two, price per person

Caesar Salad \$16
Traditional Caesar Dressing

Hot Spinach Salad \$16
Hot Bacon Dressing, Flambé
with Brandy and Hard Boiled Eggs

Café Diablo \$16
Three Liqueurs Flambé Over
Orange Peel with Coffee

Bananas Foster \$16
Flambé in Three Liqueurs
Vanilla Ice Cream

Cherries Jubilee \$16
Flambé in Three Liqueurs
Vanilla Ice Cream

Grand Marnier Soufflé

Place order with entrée \$16

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Steak & Chops

All Beef is USDA Prime



Bone-In Pork Chop*	16 oz.	\$32	Colorado Lamb Chops*		\$58
Prime Rib of Beef*	12 oz.	\$34	Three Chops, Cabernet Plum Sauce		
	20 oz.	\$42	New York Strip*	22 oz.	\$58
Filet Mignon*	8 oz.	\$45	Rib-Eye*	22 oz.	\$58
	12 oz.	\$53	Porterhouse*	28 oz.	\$58

Wild Caught Dover Sole from Holland

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

Entrées

Chicken Marsala	\$34	Veal Oscar	\$44
Sautèed with Marsala Wine Mushroom Sauce		Sautèed Veal with King Crab, Asparagus, Béarnaise and Demi-Glace Sauce	
Chicken Parmesan	\$34	Seafood Diablo	\$46
Breaded, Pan-fried, Oven Baked		Linguine Pasta with Lobster, Shrimp, Scallops	
Marinara Sauce and Mozzarella Cheese		Spicy Red Sauce	
Veal Piccata	\$38	Cioppino	\$46
Capers and Mushrooms		Lobster, Shrimp, Scallops, Clams, Mussels, and Calamari, Simmered in a Light	
White Wine Lemon Butter Sauce		Tomato Broth	
Veal Parmesan	\$38	Filet Oscar*	\$48
Breaded, Pan-Fried, Oven Baked		Medallions with King Crab, Asparagus, Béarnaise and Demi-Glace Sauce	
Marinara Sauce and Mozzarella Cheese		Filet & Shrimp Romano*	\$48
Veal Francaise	\$38	8 oz. Filet, Three Marinated Panko	
Dipped in Egg, Pan Fried in a White		Breaded Grilled Shrimp and	
Wine and Lemon Butter Sauce		Demi-Glace Sauce	
Scottish Faroe Island Wild Salmon	\$40	Filet & Lobster*	MP \$
Grilled Julienne Vegetables		8 oz. Filet, 10 oz. Western Australian	
Lemon Butter Sauce		Lobster Tail	
Steak Diane*	\$42	1½ lbs. Alaskan King Crab Legs	MP \$
Medallions Sautèed with Shallots		Western Australian Lobster Tail	MP \$
and Cognac Cream Sauce with Mushrooms			
Shrimp Oreganata	\$44		
Stuffed with Crab Meat Served Over			
Sautèed Spinach and Lemon Butter Sauce			

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

Sides \$8

*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.