

## —SHAREABLES—

### CAT CITY FLAT BREADS

**CHICKEN 12.00** Pesto, chopped chicken breast, goat cheese, toasted pecans and roasted red pepper puree on fried flat bread

**SHRIMP 13.00** Cajun sautéed baby shrimp on grilled flat bread with pesto, arugula and parmesan cheese

**PULLED PORK 11.00** Fried pork on grilled flat bread with chipotle aioli, fire roasted corn poblano, sour cream and avocado

### **BRIE 13.00**

Warm brie topped with golden raisin chutney and apples with flat bread

### **BUFFALO HUMMUS 8.00**

Traditional hummus blended with a spicy wing sauce topped with bleu cheese and served with flat bread and celery sticks

### **LOBSTER BITES 13.00**

Flash-fried, tempura-battered lobster pieces served with remoulade sauce

### **TEMPURA ASPARAGUS 12.00**

Flash-fried, tempura-battered asparagus served with wasabi cream sauce

### **FRIED ZUCCHINI 8.00**

Panko-breaded fresh zucchini spears served with ranch

### **BRUSCHETTA 10.00**

Grilled bread rubbed with garlic-butter and topped with fresh tomatoes, basil, pesto, red onions and goat cheese

### **FRIED CALAMARI 12.00**

Fried calamari tossed with pepperoncinis, tomatoes and green onions, served with our red sauce

### **\*BEEF CARPACCIO 10.00**

Thinly pounded tenderloin with evoo, lemon juice, capers and a balsamic reduction with parmesan and arugula

### **COLOSSAL CRAB COCKTAIL (Market Price)**

Jumbo lump crab meat from the largest crabs, served with house made cocktail sauce and avocado

## —SALADS—

### **CAT CITY WEDGE 8.00**

Iceberg lettuce wedge, red cabbage, diced tomatoes, and green onions topped with tortilla strips with bleu cheese dressing

### **LAYERED SPINACH SALAD 8.00**

Spinach leaves, mandarin oranges, dried cherries, pecans, mushrooms, bacon and bleu cheese crumbles tossed in plum vinaigrette layered between crispy wontons

### **PARSNIP & ARUGULA SALAD 8.00**

Parsnips, arugula, dried cranberries, pecans figs and goat cheese drizzled with pomegranate balsamic vinaigrette

### **CAESAR SALAD 8.00**

Romaine lettuce, sliced red onion rings, croutons and shredded parmesan tossed in Caesar dressing

*Other dressing options: Honey Mustard, Pomegranate Balsamic Vinaigrette, Ranch, Bleu Cheese*

\*(Warning: Consuming of uncooked meats, poultry, seafood, shellfish or eggs might increase your risk of food borne illness.)

## —STEAKS & CHOPS—

*Cooked to your specs and served with skin-on mashed potatoes and brussel sprouts  
Add a small salad 4.00*

**PETITE FILET 6 oz. 24.00**

**BASEBALL FILET 10 oz. 38.00**

The leanest cut of all, slow wet-aged for tenderness

**12 oz. RIBEYE 30.00**

The most marbled cut for the most flavor

**10 oz. FLAT IRON STEAK 28.00**

Second only to the filet for tenderness, coupled with the great flavor of a strip steak

**12 oz. NEW YORK STRIP 30.00**

An in-between cut to the tenderness of the filet and the flavor of the ribeye

**SURF & TURF 35.00**

**6 oz. FILET | 4 oz. LOBSTER TAIL**

**10 oz. PORK CHOP 27.00**

Topped with a apple-raisin chutney

**CHICKEN FRIED STEAK 21.00**

Lightly breaded beef cutlet seasoned and fried, served with peppered cream gravy

**LOBSTER MAC & CHEESE  
10.00**

—ADDITIONS—  
OSCAR STYLE  
MARKET PRICE  
(PER OZ.)

**CREAM OF SPINACH  
8.00**

FOR ADDITION ONLY—NOT FOR SUBSTITUTION

## —SEAFOOD—

*Served with Chef's choice risotto and grilled asparagus  
Add a small salad 4.00*

**SCALLOP DINNER 30.00**

Five Pan-seared scallops topped with tarragon butter sauce on parmesan risotto

**\*SESAME SEED SEARED TUNA 31.00**

Grilled tuna topped with avocado and citrus sauce (ginger, garlic, cilantro)

*Served medium rare*

**SEABASS 35.00**

Pan-seared filet topped with caper lemon butter sauce

**SALMON FILET 21.00**

Pan-seared filet topped with a rosemary-dijon cream sauce

**CRAB-STUFFED TROUT 32.00**

Topped with Palermo sauce (butter, lemon juice, rosemary and white wine)

**\$10 CHARGE FOR ALL SPLIT ENTRÉE**

18% Gratuity added for parties of 8 or more

## —CAT CITY GRILL FAVORITES—

*Served with roasted potatoes and sautéed vegetables*

*Add a small salad 4.00*

### CAT CITY MEAT LOAF 20.00

Each loaf is made exclusively from the trimmings of our  
filet and ribeye, served with a mushroom Demi-glacé

### BACON-WRAPPED

### LAMB LOLLIPOPS 30.00

Half a rack served with a chimichurri drizzle

### OSSO BUCCO 30.00

Slow-roasted veal shank in a garlic and herb  
tomato-onion sauce

## —CHEF OSMAN'S FAVORITES—

*No Substitutions*

### SAUTÉED PORK MEDALLIONS 23.00

Pan-fried pork over penne pasta with leeks,  
mirepoix and fresh herbs

### BRAISED SHORT RIBS 30.00

Braised for 10 hours in a red wine Demi glacé served  
with cheddar cheese polenta and grilled asparagus

### CHICKEN & LOBSTER STACK 28.00

Lightly breaded chicken breast stacked with lobster meat and mozzarella  
topped with a truffle cream sauce served with mashed potatoes and grilled asparagus

**\$10 CHARGE FOR ALL SPLIT ENTRÉES**

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SIGN UP TO BE ON OUR EMAIL LIST

## —DESSERTS—

### DECONSTRUCTED CHEESECAKE 8.00

Served with berries and chocolate shavings

### VANILLA CRÈME BRULÉE 8.00

Traditional brulée topped with berries

### LEMON CAKE 10.00

Moist yellow cake layered with citrus cream, topped with a  
butter cream frosting and lemon glaze

### CAT CITY KISS 10.00

Ice cream drink blended with Frangelico and  
Crème de Cacao  
*Your choice of vanilla or chocolate ice cream*

### CHOCOLATE MOUSSE 8.00

A rich and fluffy mousse topped with whipped cream  
and chocolate shavings

### CARAMEL APPLE CAKE 8.00

House made spiced cake rich and moist, topped with caramel  
sauce and candied pecans

### PB & J CRISTO 10.00

Texas toast filled with peanut butter and jelly, fried and topped  
with chocolate sauce and powdered sugar

### CHOCOLATE CAKE 8.00

Warmed layered cake with nutella cream cheese frosting  
and raspberry puree

### SEASONAL TART 8.00

*Ask your server for more details*

### FRENCH PRESS COFFEE (TO SHARE) 8.00

Makes 4 demitasse (half-cup) servings