

—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

ITALIAN 13.00 Salami, prosciutto, soppressata, sundried tomato pesto and mozzarella cheese on grilled flat bread

BRIE 13.00

Warm brie topped with cherry topping 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

—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—

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

10oz. 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

CHICKEN FRIED STEAK 21.00

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

—ADDITIONS—

LOBSTER MAC & CHEESE

10.00

SAUTEED MUSHROOMS

6.00

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

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)

—SEAFOOD FEATURE (MARKET PRICE)—

\$10 CHARGE FOR ALL SPLIT ENTRÉES

18% Gratuity added for parties of 8 or more

—CHEF OSMAN'S FAVORITES—

Served with roasted potatoes and sautéed vegetables.

CAT CITY MEAT LOAF 20.00

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

OSSO BUCCO 30.00

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

BACON-WRAPPED

LAMB LOLLIPOPS 30.00

Half a rack served with a chimichurri drizzle

CHICKEN & LOBSTER STACK 28.00

Lightly breaded chicken breast stacked with lobster meat and mozzarella topped with a truffle cream sauce

\$10 CHARGE FOR ALL SPLIT ENTRÉES

Open for **Saturday & Sunday Brunch** 10:30AM-1:30PM
Great for Bridal Parties, Birthdays, Baby Showers & More!
LIKE US ON FACEBOOK & FOLLOW US ON INSTAGRAM
BE THE FIRST TO FIND OUT ABOUT SPECIALS AND WINE DINNERS
SIGN UP TO BE ON OUR EMAIL LIST

—DESSERTS—

TRES LECHES BREAD PUDDING 8.00

White cake pudding with toasted coconut, whipped cream and fresh berries

VANILLA CRÈME BRULÉE 8.00

Traditional brulée with berries

PB & J CRISTO 10.00

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

LEMON CAKE 10.00

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

CANNOLI 8.00

An Italian pastry filled with sweet marscapone cheese topped with blueberry drizzle

CHOCOLATE CAKE 8.00

Warm layered cake with Nutella cream cheese frosting and raspberry puree

CHOCOLATE TART 8.00

Topped with sweet, whipped cream cheese and fresh cherry compote

STRAWBERRY CAKE 8.00

Covered with cream cheese frosting and melted dark chocolate topped with strawberries and whipped cream

CAT CITY KISS 10.00

Vanilla ice cream drink blended with Frangelico and Crème de Cacao

FRENCH PRESS COFFEE (TO SHARE)

8.00

Makes 4 demitasse (half-cup) servings