

# Katherine's

of Casa Blanca

## Appetizers

Half Dozen Oysters Served with Traditional Cocktail Sauce, Tabasco, Horseradish and a wedge of Lemon.	\$9	Jumbo Shrimp Cocktail Served with Traditional Cocktail Sauce	\$12
Calamari Fritti Fresh Calamari Golden Fried and served hot with Marinara Sauce	\$9	Grilled Shrimp Jumbo Shrimp Marinated then Grilled and served with Cannelloni Bean and Herb Ragout	\$11
Tomato Mozzarella Layers of Fresh Mozzarella and Beef Steak Tomatoes with Balsamic Reduction	\$8	Escargot Baked in Mushroom Caps with White Wine and Garlic Butter	\$11
Artichoke Hearts Francaise Artichoke Hearts dipped in Egg and Parmesan then Sautéed, served with Pernod Cream Sauce	\$8	Oysters Rockefeller 6 fresh Louisiana Gold Band Oysters Baked with Spinach, Bacon, Creamed Garlic, topped with Parmesan and Hollandaise Sauce	\$12
Mozzarella Corrozza Slices of fresh Mozzarella and Prosciutto Ham sandwiched between French Bread, dipped in Egg and Parmesan and Sautéed	\$8	Maryland Crab Cakes Pan fried and served with Creole Mustard Sauce	\$12

## Soups & Salads

French Onion Soup Gruyère, Romano and Parmesan Cheeses Baked to a Golden Brown	\$9	Lobster Bisque Silky, Creamy Tomato and Lobster with a hint of sherry	\$9
Soup Du Jour	\$7	Katherine's Salad Fresh Mixed Greens, Tomato, Cucumber, Hearts of Palm with Choice of Dressing	\$6
Steakhouse Romaine Salad Wedge of Romaine Lettuce, sliced Beefsteak Tomato, Sautéed Bacon and Crispy Onion Straws, Choice of Dressing	\$8	Randy's Iceberg Wedge Salad Wedge of Iceberg lettuce, Slices of Beefsteak Tomato, Red Onion with Choice of Dressing	\$7

We offer: Tropical Vinaigrette, Bleu Cheese, 1000 Island, Ranch or Italian Dressings

## Tablesides Presentations

Minimum of two per person

Caesar Salad Prepared with our Traditional Caesar Dressing, with Croutons and finished with Parmesan	\$9 per person	Hot Spinach Salad Prepared with Our Hot Bacon Dressing, flamed with Brandy and tossed with Hard Boiled Eggs	\$9 per person
Bananas Foster Fresh Bananas sauteed in 3 Liqueurs, our own Special Sauce, served over Vanilla Ice Cream	\$9 per person	Café Diablo A special blend of 3 Liqueurs drizzled over a spice infused Orange Peel, Coffee and served Flambé	\$10 per person

Your Server will also offer a frest selection of delectable desserts.

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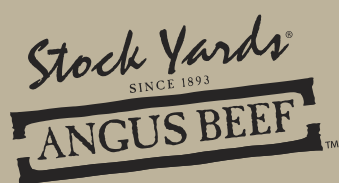
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## Entrée's

Filet Mignon 12 oz.	\$32	Prime Rib of Beef	\$26
Filet Mignon 8 oz.	\$27	Herb Crusted and Slow Roasted 16 oz. Chef's Cut served with Au Jus and Creamed Horseradish	
The Most Tender of All Cuts			
Filet Oscar	\$32	Steak Romano	\$32
2 Medallions Topped with King Crab, Asparagus and served with Béarnaise Sauce		Filet sprinkled with Romano cheese, Broiled and Sautéed to perfection, topped with Large Prawns and Special Bordelaise Sauce	
New York Strip	\$31	Bone-in Rib-eye Steak 22oz	\$36
16 oz. served with Peppercorn Sauce		22 oz. Bone-in steak served with Rosemary Port Wine Demi Glaze	
Steak Diane	\$30	Filet and Lobster	Market
Beef Medallions sautéed with Shallots, Garlic and Mushrooms, Flamed with Brandy and finished with Bordelaise Sauce		8 oz. Seasoned and grilled Filet of Beef and a 10 oz. Broiled Australian Tail	
The Porterhouse 22 oz.	\$36	Angel Hair Pasta with Seafood	\$23
Delectable Combination of Filet and New York, for the Hefty Eater		An Array of Seafood Sautéed in Fresh Tomato Basil Sauce then tossed with Angel Hair Pasta	
Chicken Marsala	\$19	Cioppino	\$27
Chicken Breast sautéed in Garlic and Herbs finished with Marsala and Butter. Also served Piccata, Limone or Parmigiana		Fresh Clams, Lobster, Fish, Mussels, Scallops and Shrimp simmered in a Light Tomato Broth	
Grilled Chicken Fettuccine Alfredo	\$21	Veal Scaloppini	\$27
Grilled Chicken Breast and Mushrooms tossed in Alfredo Sauce		Choice of style - Marsala, Piccata, Francaise, Limone, Parmigiana or Oscar Style topped with Crab and Asparagus	
Chicken Saltimbocca	\$21	Bone-In Veal Chop	\$29
Chicken Breast layered with Spinach, Prosciutto Ham and Mozzarella cheese, topped with Marsala Wine Sauce		14 oz. Veal Chop served with your choice of Shallot Marsala Demi or Garlic Crusted	
Colorado Lamb Chops	\$30	Fresh Catch of the Day	\$28
3 Chops served with Cabernet Plum Sauce		<i>Caught personally by Captain Randy...aargh!</i>	
Grilled Pacific Salmon	\$22	Halibut and Prawns A La Meuniere	
Marinated in Herbs, Grilled served over Julienne Vegetables, topped with Tomato Basil Butter Sauce		Halibut sautéed to perfection, topped with Gulf Prawns and Meuniere Sauce	Market
1½ lbs. Alaskan King Crab Legs		10 oz. Australian Lobster Tail	
Add to any Entrée at market price	Market	Add to any Entrée- Single or Twin Tails	Market

One Accompaniment with Entree - Additional Accompaniment \$6

Jumbo Baked Potato • Garlic Mashed Red Potato • Sautéed Mushrooms • Steamed Asparagus with Hollandaise  
Long Grain Rice with Fresh Herbs • Bird's Nest Onion Rings • Baked Sweet Potato with Cinnamon Butter



For over 100 years, Stock Yards has offered the highest grades of Certified Angus Beef®. Select from Midwestern corn-fed stock, hand trimmed by master butchers to deliver only the most juicy, tender and flavorful steak experience. Expertly aged to maximize tenderness and flavor. Stock Yards dry-aging produces a deeper, almost "woody" flavor. All the beef matures under ultraviolet light in a controlled airflow environment to impart the richest flavor.