

—SHAREABLES—

CAT CITY FLAT BREADS

CHICKEN 11.00 Pesto, chicken, goat cheese, toasted pecans and roasted red pepper puree

SHRIMP 12.00 Cajun grilled shrimp on grilled flat bread with pesto, arugula and parmesan cheese

CHERRY BRIE 13.00

Warm brie topped with spirited rosemary cherries served with flat bread

BACON-WRAPPED LAMB LOLLIPOPS 15.00

Three bacon-wrapped lamb chops served over roasted poblano and corn with chimichurri sauce

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

SPINACH & ARTICHOKE DIP 10.00

Blend of cheeses with artichokes and fresh spinach and a touch of garlic served with crostinis

SHRIMP, CRAB & AVOCADO

COCKTAIL 15.00

Diced avocado, jumbo lump crab and baby shrimp served with our house-made cocktail 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

ONIONS RINGS WITH TIGER SAUCE 8.00

Hand-battered and fried onion rings served with tiger sauce

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

CAJUN-SEASONED

SHRIMP & SCALLOPS 15.00

Seared scallops and jumbo shrimp served over a cherry mandarin chutney

—SALADS—

Dressings: Honey Mustard, Strawberry Vinaigrette, Ranch, Bleu Cheese, or Tomato Vinaigrette

CAT STACK 8.00

Iceberg lettuce wheel, red cabbage, diced tomatoes, and green onions topped with tortilla strips

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

TEXAS HERB SALAD 8.00

Spring mix greens, tarragon, chives, toasted almonds and parmesan cheese tossed in strawberry vinaigrette

CAESAR SALAD 8.00

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

*(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 traditional mashed potatoes and broccoli

Add a small salad 4.00

TENDERLOIN FILET 31.00

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

STEAK AND SHRIMP 33.00

Our flat iron steak accompanied by two jumbo garlic shrimp

10-oz. STUFFED PORK CHOP 25.00

Bone-in pork chop stuffed with green apples and brie topped with a raspberry balsamic drizzle

CHICKEN FRIED STEAK 21.00

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

PEPPERCORN STEAK 31.00

12-oz. strip with cracked black pepper topped with brandy creamed mushroom Demi-glaze

—ADDITIONS—

**Garlic Herb
Butter
2.00**

**Lobster
Mac N' Cheese
10.00**

**Sautéed
Mushrooms
2.00**

—SEAFOOD—

Served with chef's choice risotto and grilled asparagus

Add a small salad 4.00

SEAFOOD CAKES 26.00

A blend of clams, crab and lobster meat in panko bread crumbs flash-fried and topped with spicy cajun crawfish cream sauce

***SESAME SEED SEARED TUNA 30.00**

Topped with wasabi cream and sriracha sauce
served medium rare

LOBSTER LINGUINI 32.00

Lobster tail and claw meat sautéed with evoo, onions garlic and a touch of tomato sauce and pecorino

ONION CRUSTED TILAPIA 23.00

Lightly coated with panko bread crumbs and dried onions, drizzled with wasabi cream sauce

SALMON FILET 21.00

Pan-seared filet topped with a rosemary-dijon cream

MAHI MAHI 28.00

Pan-seared topped with olive marinara sauce

CRAB-STUFED TROUT 28.00

Pan-seared Palermo style (rosemary, lemon juice, white wine and garlic)

\$10 CHARGE FOR ALL SPLIT ENTRÉE

18% Gratuity added for parties of 8 or more

—OTHER SPECIALTIES—

*Served with butter-garlic pasta and sautéed green beans
Add a small salad 4.00*

CAT CITY MEAT LOAF 19.00

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

PORK MILANESE 23.00

Tender pork loin pounded thin, lightly breaded and fried, topped with arugula, tomatoes, parmesan cheese and a balsamic reduction drizzle

OSSO BUCCO 29.00

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

CHICKEN & LOBSTER STACK 27.00

Lightly breaded chicken breast stacked with lobster meat and mozzarella cheese topped with saffron cream

PORK LOIN 27.00

Seared then oven finish and topped with mango-bourbon barbeque sauce

LAMB LOIN 30.00

Marinated in red wine and fresh herbs then, pan-seared accompanied with black currant Demi-glace
(We suggest medium rare)

CHICKEN LIMÓN 23.00

Lightly breaded and topped with a caper lemon butter sauce

\$10 CHARGE FOR ALL SPLIT ENTREES

LIKE US ON FACEBOOK & SIGN UP TO BE ON OUR EMAIL LIST
BE THE FIRST TO FIND OUT ABOUT SPECIALS AND WINE DINNERS
ASK YOUR SERVER HOW

—DESSERTS—

CARAMEL APPLE BREAD PUDDING 8.00

Topped with caramel sauce and fresh apples

CHOCOLATE CAKE 8.00

Warmed cake center with strawberry vodka ganache

CHEF'S CRÈME BRULÉE 8.00

Ask your server for tonight's selection

PB & J CRISTO 8.00

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

SEASONAL TART 8.00

Ask your server for details

SEASONAL GELATO 8.00

Ask your server for selection

MARGARET'S FAMOUS RUM CAKE 8.00

A moist homemade cake with pecans topped with pineapple rum butter sauce

CAT CITY KISS 8.00

Ice cream drink blended with Frangelico and Crème de Cacao

NUTELLA CHEESE CAKE 8.00

A light and fluffy hazelnut cheese cake on a graham cracker crust

LEMON CREAM CAKE 8.00

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

FRENCH PRESS COFFEE (TO SHARE) 8.00

Makes 4 demitasse (half-cup) servings