

Appetizers

The Katz Meow 16

*Jumbo Gulf Shrimp | Jumbo Lump Blue Crab
White Wine Butter | Toast Points | Béarnaise*

Spicy Meatballs 12

USDA Prime Tenderloin | Marinara

Crispy Fried Shrimp 13

Southern-Style Seared Vegetables

Point Judith Calamari 14

Asian-Style | Roasted Cashews | Sautéed Vegetables

Jumbo Lump Crab Cake 17

Maryland-Style | Creamy Remoulade

Charcuterie Board 16/26

Artisanal Cheeses | Cured Meats | Baguette Bread

Oyster Rockefeller 16

*Half Dozen | Sautéed Spinach | Cream Cheese
Asiago | Bacon | Herbs*

Bruschetta Milan's 11

*Golden and Roma Tomato | Herb Oil
Guacamole | Basil | EVOO | Balsamic*

Pot Stickers 11

Trio of Spicy Shrimp | Pork | Beef | Soy Sauce

Ahi Tuna Tartare* 14

Asian Pear & Mango Salsa | Avocado

Hawaiian Style Sashimi* 15

Ahi Tuna | Yellowtail | Ginger | Ponzu Broth

Escargot Provencal 14

Garlic Butter Sauce | Toast Points

Seared Ahi Tuna 16

Soba Noodle | Shiitake Mushroom Stir Fry

M'ama Castellana 16

*Clams | Mussels | Shrimp | Italian Chorizo
Spicy White Wine Tomato Broth*

Bone Marrow 14

Bacon Marmalade | Sourdough Toast

Katz **21** STEAK & SPIRITS
BY THEO

Soups

Maine Lobster Bisque 7/10

Cream and Cognac

Chicken Tortilla Soup 7/10

Avocado | Sour Cream | Crispy Tortilla Strips

Side Salads

Katz Greek 10

*Marinated Artichokes | Kalamata Olives
Cucumbers | Feta Cheese | Greek Dressing*

Steak House 8

*Mixed Greens | Red Onion | Tomato
Carrots | Cucumbers | Balsamic Vinaigrette*

Iceberg BLT 10

*Crispy Bacon | Danish Bleu Cheese
Buttermilk Dressing*

Honey Walnut 11

*Mixed Greens | Honey Roasted Walnuts
Gorgonzola Crumbles | Honey Vinaigrette*

Spinach Salad 10

*Red Onion | Mushroom | Red Bell Pepper
Bacon | Theo's Vinaigrette*

Tomato & Mozzarella 14

*Bufala Mozzarella | Basil | Oregano | EVOO
Balsamic Vinegar*

Classic Caesar Salad 9

*Shaved Parmesan | Garlic Herb Croutons
Sun Dried Tomato Tapenade*

Crab Avocado Salad 13

Fresno Chiles | Cilantro | Lime | EVOO

Butter Lettuce Salad 11

*Baby Heirloom Tomato | Avocado
Honey Roasted Pecans | Danish Bleu Cheese
Orange & Strawberry Vinaigrette*

*Contains or may contain raw or uncooked ingredients and may increase your risk of foodborne illness

Steaks and Chops

Katz 21 proudly serves *USDA Prime Beef*.

USDA Prime Beef represents the top 2% of all beef production in the United States. The enhanced marbling in USDA Prime Beef results in superior flavor. Katz 21 then selects specific cuts and “wet-ages” each cut for an average of 28-35 days, this extended aging process leads to exceptional tenderness. Our steaks represent the very best beef in the industry.

8oz. Center-Cut USDA Prime Filet Mignon 38

Garlic Mashed Potatoes | Asparagus

12oz. Center-Cut USDA Prime Filet Mignon 52

Garlic Mashed Potatoes | Asparagus

16oz. USDA Prime NY Strip 48

Garlic Mashed Potatoes | Asparagus

16oz. USDA Prime Ribeye 44

Garlic Mashed Potatoes | Asparagus

24oz. Bone-In “Cowboy Cut” USDA Prime Ribeye 57

Garlic Mashed Potatoes | Asparagus

Apricot Glazed Pork Chops 27

Garlic Mashed Potatoes | Asparagus

Greek-Style Rack of Lamb 43

Garlic Mashed Potatoes | Asparagus | Apple Jelly

Katz 21’s Famous Prime Rib 39

Garlic Mashed Potatoes | Asparagus | Natural Jus

Texas Sized Shish-Kabob 33

Tenderloin, Onions | Bell Peppers | Lemon Herb Beurre Blanc

Port Wine & Rosemary Braised Short Ribs 32

Bacon Mashed Potatoes

Surf & Turf 42

Two Filet Medallions | Two Jumbo Gulf Shrimp OR Two Sea Scallops

Pasta

Theo’s Pasta 28

USDA Prime Tenderloin Medallions | Jumbo Gulf Shrimp | Garlic Linguini

Clam & Mussel Linguini 28

House-Made Arrabbiata Sauce | Parmigiano Reggiano

Shrimp Diablo Linguini 25

Spicy Cream Sauce

Chicken Fettuccine Alfredo 22

Chef’s Signature Garlic Alfredo

Substitute Four Jumbo Gulf Shrimp +7

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Seafood

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| Roasted Wild Alaskan Salmon | 29 |
| <i>Garlic Mashed Potatoes Asparagus Garlic Provencal Sauce</i> | |
| Texas Redfish | 33 |
| <i>Jonah Crab Meat Lemon Caper Beurre Blanc</i> | |
| Seared Ahi Tuna | 32 |
| <i>Wasabi Mashed Potatoes Shiitake Mushroom Asian Slaw Kung Pao Sauce</i> | |
| Stuffed Flounder | 38 |
| <i>Blue Crab Seasoned Herbs Lemon Butter Sauce</i> | |
| Roasted Chilean Sea Bass | MKT |
| <i>Citrus Filet White Wine Lemon Beurre Blanc</i> | |
| White Wine Poached Spiny Lobster Tails | MKT |
| <i>TWO 8oz Tails Drawn Butter</i> | |
| Crab Stuffed Jumbo Gulf Shrimp | 31 |
| <i>Herb Oreganata Style</i> | |
| Hong Kong Sea Bass | MKT |
| <i>Asian Style Sautéed Kale & Spinach Pickled Ginger Light Soy Broth</i> | |
| Georges Bank Sea Scallops | 32 |
| <i>Wild Mushroom Risotto Sriracha Beurre Blanc</i> | |

Entrée Salads

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| Grilled Chicken Caesar Salad | 16 |
| <i>Entrée Portion Shaved Parmesan Garlic Herb Crouton Sun-Dried Tomato Tapenade Garlic Anchovy Dressing</i> | |
| USDA Prime Tenderloin Salad | 24 |
| <i>Entrée Portion Mixed Field Greens Baby Heirloom Tomatoes English Cucumbers Balsamic Pickled Mushroom Goat Cheese Wild Berry Compote Champagne Vinaigrette</i> | |
| Shrimp & Crab Salad | 18 |
| <i>Entrée Portion Hearts of Palm Tomato Mushrooms Danish Bleu Cheese Candied Walnuts</i> | |
| Greek George | 16 |
| <i>Entrée Portion Marinated Artichokes Kalamata Olives Tomatoes Cucumbers Red Onions Feta Cheese Greek Vinaigrette</i> | |

Poultry

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| Chicken Athenian | 22 |
| <i>Stuffed with Sautéed Spinach Feta Cheese Fresh Herbs</i> | |
| Free Range Double Chicken Breast | 28 |
| <i>Herbed Mashed Potatoes Wild Mushroom & Cognac Jus</i> | |

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Suggested Additions

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| 8oz. Spiny Lobster Tail | Market |
| Four Jumbo Gulf Shrimp | 15 |
| Four Sea Scallops | 22 |
| Oscar Style <i>Crab Meat Asparagus</i> | 15 |
| Carpet Bag Style <i>Butter Fried Oysters Bearnaise</i> | 12 |
| Au Poivre Sauce | 3 |
| Béarnaise | 3 |
| Hollandaise | 3 |
| Lobster Cream Sauce | 8 |
| Hudson Valley Truffle Foie Gras | 10 |

Sides

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| Mushroom Medley <i>Sautéed with Burgundy Wine & Oyster Sauce</i> | 14 |
| Roasted Garlic Mashed Potatoes | 10 |
| Twice Baked Potato <i>Cheddar Cheese Bacon Chives</i> | 12 |
| Potatoes Au Gratin | 12 |
| Asparagus <i>Steamed or Grilled</i> | 12 |
| Lobster Mac-n-Cheese | 14 |
| Truffle Mac-n-Cheese | 12 |
| Steamed Parmesan Broccolini | 10 |
| House-Cut French Fries | 8 |
| Creamed Spinach | 12 |
| Crab Fried Rice <i>Mushrooms Scallions</i> | 12 |
| Onion Strings | 10 |

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