



DINNER

—STARTERS—

FRIED ZUCCHINI 12.00

Panko-breaded fresh zucchini slices with ranch

BRUSCHETTA 14.00

Grilled garlic bread topped with fresh tomatoes, basil, pesto, red onions, balsamic reduction & goat cheese

FRIED CALAMARI 16.00

Fried calamari tossed with pepperocinis, tomatoes & green onions with our red sauce

BUFFALO HUMMUS 12.00

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

BEEF CARPACCIO 15.00

Thinly pounded tenderloin with EVOO, lemon juice, capers and balsamic reduction topped with shaved parmesan and arugula

BRIE 16.00

Fried brie with cherry compote with fried flat bread

LOBSTER BITES 18.00

Fried tempura lobster pieces with remoulade sauce

SPINACH & MUSHROOM FLATBREAD 16.00

Grilled flatbread topped with sautéed mushrooms, fire roasted red peppers, spinach & mozzarella cheese

LOBSTER BISQUE 15.00

Lobster meat and crème fraîche served with a roll

LOBSTER MAC & CHEESE 18.00

White cheese sauce with lobster claw meat topped with toasted breadcrumbs

—ADD ONS—

DINNER ROLL 3.00**SIDE SALAD TO AN ENTRÉE 6.00**

(CAESAR, WEDGE, OR LAYERED SPINACH)

SIDES 9.00

GRILLED ZUCCHINI, SAUTÉED SPINACH,
SHAVED BACON BRUSSEL SPROUTS,
LINGUINI NOODLES, PARMESAN RISOTTO,

MASHED POTATOES, GREEN BEANS

A LA CARTE CRAB CAKE 12.00**LOBSTER TAIL TO AN ENTRÉE 19.00**

—STEAKS & MORE—

With skin-on mashed potatoes & shaved brussel sprouts with bacon

Add a lobster tail 19.00

8 oz. FILET 41.00

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

12 oz. ALLEN BROS BLACK ANGUS RIBEYE 45.00

The most marbled cut for the most flavor

12 oz. ALLEN BROS BLACK ANGUS NY STRIP 43.00

Well marbled, full bodied and rich beefy flavor

CHICKEN FRIED STEAK 28.00

Voted “Best CFS in Fort Worth” Lightly breaded beef cutlet seasoned and fried, served with peppered cream gravy

CAT CITY MEAT LOAF 27.00

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

—SEAFOOD—

Served with parmesan risotto & sautéed green beans

SALMON FILET 32.00

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

CRAB-STUFFED TROUT 33.00

Topped with Almondine Sauce

CRAB CAKE DINNER 34.00

(3) Panko breaded & fried served with lobster-cream sauce

FRIED OYSTER DINNER 35.00

(7) Gulf of Mexico oysters lightly fried served with a redeye demi-glace

—CHEF’S SPECIALTIES—

OSSO BUCCO 39.00 (Limited Availability)

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

TUSCAN CHICKEN 30.00

Seasoned with Italian spices & seared until golden brown then simmered in a cream sauce with sun dried tomatoes, spinach & mushrooms with pasta

BRAISED SHORT RIB 36.00

Seared then braised in a red wine mirepoix served with mashed potatoes & sautéed spinach

CIOPPINO 42.00

Hearty Italian-American stew in a spicy tomato & wine broth with salmon, mussels, shrimp, lobster & a roll

ASIAN FRIED FLOUNDER 33.00

Panko breaded flounder topped with a sweet & spicy pineapple chili sauce served with white rice & edamame

3% adjustment added for non-cash payments

18% gratuity added on parties of 6 or more