# **―**SHAREABLES**―**

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| FRIED CALAMARI 12.00 |  | TEMPURA ASPARAGUS 10.00 |
| Fried calamari tossed with pepperoncinis |  | Flash-fried, tempura-battered asparagus served with |
| tomatoes and green onions, served with our  red sauce |  | wasabi cream sauce |
|  |  | FRIED DILL PICKLE SPEARS 8.00 |
| BUFFALO HUMMUS 8.00  Traditional hummus blended with a spicy wing |  | Panko breaded pickle spears served with ranch |
| sauce topped with bleu cheese crumbles and  served with flat bread and celery sticks |  | LOBSTER BITES 13.00  Flash-fried, tempura-battered lobster pieces served  With remoulade sauce |
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PLEASE BE COURTEOUS OF THE ‘LUNCH RUSH’ AND DO NOT CONDUCT EXTENSIVE BUSINESS MEETINGS AT THE TABLES SO THAT WE CAN ACCOMMODATE OTHER PATRONS. PLEASE FEEL FREE TO MOVE TO THE BAR OR PATIO AFTER YOUR LUNCH.

# **―**SALADS**―**

Dressings: Honey Mustard, Pomegranate Balsamic Vinaigrette, Ranch, Bleu Cheese

Add to any salad: Grilled Chicken 6.00 – Grilled Salmon 8.00 – (2) Grilled Shrimp 7.00

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| CAT CITY WEDGE 8.00  Iceberg lettuce wedge, diced tomatoes, green onions  and bleu cheese dressing 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    CAESAR SALAD 8.00  Romaine lettuce, sliced red onion rings, croutons  and shredded parmesan tossed in caesar dressing  STEAK SALAD 15.00  Parsnips, arugula, dried cranberries, pecans, figs and | CAT CITY CHICKEN SALAD 8.00  Chicken salad with celery, grapes, green onions and pecans tossed with lemon aioli    SOUP & SALAD 10.00  Pick from our Wedge, Spinach, Caesar or Chicken Salad with a bowl of black bean soup or the soup du jour    SOUP Du JOUR  CUP 2.00 – BOWL 4.00  Ask your server for today’s selection    COBB SALAD  Mixed greens topped with tomatoes, chopped chicken,  chopped bacon, hard-boiled eggs and blue cheese crumbles with your choice of dressing |
| goat cheese, topped with 5oz. of grilled and sliced  flat Iron drizzled with pomegranate  balsamic vinaigrette | |

\*(Warning: Consuming of uncooked meats, poultry, seafood, shellfish or eggs might increase your risk of food borne illness.)

18% gratuity for parties of 8 or more

# **―**BURGERS**―**

Served on a jalapeño cheese bun with a side of waffle fries

Add a fried egg to any burger for $1.00

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| • HOUSE BURGER 10.00 |  | TURKEY BURGER 10.00 |
| ½-lb burger topped with melted pepper jack cheese, |  | ½-lb turkey patty topped with lettuce, tomato, |
| tomatoes and tomatillo sauce |  | swiss cheese and chipotle mayo |
| • CHEESY BURGER 11.00 |  | • AVOCADO RANCH BURGER 12.00 |
| ½-lb burger topped with melted cheddar, pepper jack  and swiss cheeses with lettuce and tomato |  | ½-lb burger topped with avocado, mushrooms, blue cheese crumbles & lime ranch with spring mix lettuce |
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| • 505 BURGER 11.00 |  | • THREE MEAT BURGER 13.00 |
| ½-lb burger topped with chopped Hatch New Mexico  green chiles, cheddar cheese, lettuce and tomato |  | For the meat lover- ½-lb burger plus bacon and brisket Add cheese 1.00 |
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## • PLAIN WAYNE BURGER 9.00 BLACK BEAN BURGER 10.00

  ½-lb burger with lettuce and tomato on the side  Black bean patty with avocado, sautéed onions, lettuce

and tomato Add cheese 1.00

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# **―**SANDWICHES**―**

Served with your choice of waffle fries or potato salad

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| CAT CITY CHICKEN | GRILLED VEGGIE SANDWICH 10.00 |
| SALAD SANDWICH 10.00 | Grilled eggplant, zucchini, Portobello mushroom, |
| Chicken salad with celery, grapes, green onions and | onions, tomatoes and pesto on sun-dried tomato |
| pecans tossed in lemon aioli with lettuce and tomato on | focaccia bread |
| toasted wheat bread |  |
| HAM AND CHEESE SANDWICH 12.00 | LOBSTER PO’BOY 12.00 |
| Thick cut ham, melted brie and cherry compote on a  grilled white bread | Tempura-battered lobster with lettuce, tomato and  remoulade sauce on a french roll |
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| HOUSE CHICKEN SANDWICH 10.00 | REUBEN SANDWICH 10.00 |
| Chicken breast with lettuce, tomato and swiss cheese | Warm corned beef, sauerkraut, swiss cheese, thousand |
| on a jalapeño cheddar bun | island and dijon mustard on toasted rye bread |
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| CLUB SANDWICH 9.00 | BLTTA 10.00 |
| Ham, turkey, lettuce, tomato, cheddar cheese, | Chopped bacon, lettuce, tomato, turkey and |
| chopped bacon and mayo layered between three | avocado on sun-dried tomato focaccia bread |
| slices of Texas toast |  |

ITALIAN SANDWICH 12.00

ROAST BEEF SANDWICH 13.00Salami, sopressata, prosciutto (cold meats) mozzarella,

Warm roast beef, cucumbers, red onions, spinach and tomato, lettuce and sundried tomato pesto on a

Horseradish mayo on toasted rye bread tomato focaccia bread

# **―**LUNCH SPECIALTIES**―**

## DAILY QUICHE 12.00 FISH & CHIPS 12.00

(Ask your server for daily selection) Tempura-battered flounder filet served with waffle

Served with the soup du jour or one of our specialty salads fries, hushpuppies and tartar sauce

## PAN-FRIED RAINBOW TROUT 12.00 BRISKET TACOS (2) 12.00

Topped with caper lemon butter sauce Slowly braised brisket on white corn tortillas with

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| served with rice pilaf and steamed vegetables | melted cheese, tomatoes, and lettuce served |
|  | with a cup of black bean soup |
| SALMON SLIDERS (3) 12.00 | FISH TACOS (2) 10.00 |
| Pan-seared filet with arugula, onions, tomatoes and garlic | Grilled flounder on white corn tortillas with melted |
| aioli served with waffle fries | cheese, cabbage and chipotle mayo served with a |
|  | cup of black bean soup |
| CHICKEN FRIED STEAK 12.00 |  |
| Hand-breaded and fried beef cutlet topped with peppered  cream gravy, served with Texas toast and waffle fries |  |
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# **―**DESSERT**―**

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| TRES LECHES BREAD PUDDING 8.00  White cake pudding with toasted coconut, whipped cream  and fresh berries  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, whipped marscapone cheese topped with blueberry drizzle and toasted almonds  PB & J CRISTO 10.00  Texas toast filled with peanut butter and jelly, fried and topped with chocolate sauce and powdered sugar  CHOCOLATE TART 8.00  Topped with whipped cream cheese and fresh cherry compote | VANILLA CRÈME BRULÉE 8.00  Traditional brulée topped with berries    CAT CITY KISS 10.00  Vanilla ice cream drink blended with Frangelico  and Crème de Cacao    STRAWBERRY CAKE 8.00  Covered with cream cheese frosting and melted dark chocolate topped with strawberries and whipped cream  CHOCOLATE CAKE 8.00  Warmed layered cake with Nutella cream cheese frosting and raspberry puree  FRENCH PRESS (TO SHARE) 8.00  Makes 4 demitasse (half-cup) servings |

# ~HAPPY HOUR~

MONDAY-FRIDAY 4-7PM

SELECT APPETIZERS HALF PRICE 5-7PM BAR/PATIO ONLY

WINE WEDNESDAYS: HALF PRICE ON SELECT BOTTLES

SIGNATURE MARTINIS 5.00 | DOMESTIC BEER 2.00 | DRAFT BEER 3.00

## HOUSE WINE 4.00 | WELL DRINKS 3.00 | MARGARITAS & BELLINIS 4.00

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