

—SHAREABLES—

CAT CITY FLAT BREADS

CHICKEN 12.00 Chopped chicken breast, goat cheese, toasted pecans, pesto and roasted red pepper puree on grilled flat bread

SHRIMP 13.00 Cajun sautéed baby shrimp on grilled flat bread with pesto, arugula and parmesan cheese

BRISKET 13.00 Slow cooked brisket, BBQ Sauce, red onion and melted cheese on grilled flat bread

BRIE 13.00

Warm brie with cherry topping served with flat bread

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

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

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

—SALADS—

CAT CITY WEDGE 8.00

Iceberg lettuce wedge, red cabbage, diced tomatoes, and green onions topped with tortilla strips with bleu cheese dressing

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

TX PEAR SALAD 8.00

Spring mix, grape tomatoes, fresh pears, and almonds tossed in a pear vinaigrette

CAESAR SALAD 8.00

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

Other dressing options: Honey Mustard, Pear Vinaigrette, Ranch, Bleu Cheese

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

—STEAKS—

Cooked to your specs and served with skin-on mashed potatoes and broccoli
Add a small salad 4.00

PETITE FILET 6 oz. 25.00

BASEBALL FILET 10 oz. 38.00

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

12 oz. RIBEYE 30.00

The most marbled cut for the most flavor

10oz. FLAT IRON STEAK AU POIVRE 28.00

Pepper crusted with a cognac demi-glace

SALISBURY STEAK 24.00

With mushroom cream demi-glace

SURF & TURF 35.00

6 oz. FILET | 4 oz. LOBSTER TAIL

CHICKEN FRIED STEAK 21.00

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

—ADDITIONS—

BACON MAC & CHEESE

8.00

SAUTEED MUSHROOMS

5.00

CREAM CORN

6.00

FOR ADDITON ONLY- NOT FOR SUBSTITUTION

—SEAFOOD—

Served with peas, carrots and Chef's choice risotto
Add a small salad 4.00

SCALLOP DINNER 30.00

Five Pan-seared scallops topped with lemon herb
butter

SALMON FILET 24.00

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

ROASTED GARLIC SHRIMP 30.00

5 large shrimp sautéed in butter, garlic, white wine
and lemon juice

CRAB-STUFFED TROUT 32.00

Topped with Almondine Sauce

SEAFOOD FEATURE (MARKET PRICE)

Ask your server for daily selection

\$10 CHARGE FOR ALL SPLIT ENTRÉES

18% Gratuity added for parties of 8 or more

— CHEF OSMAN'S FAVORITES —

Served with sage gnocchi and grilled zucchini

CAT CITY MEAT LOAF 20.00

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

OSSO BUCCO 30.00 (Limited Availability)

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

PORK MILANESE 26.00

Fried pork loin with balsamic drizzle, arugula, tomatoes and parmesan cheese

CHICKEN & SHRIMP PICCATA 28.00

Lightly breaded chicken breast topped with baby shrimp in a lemon caper sauce

OPEN FOR SATURDAY & SUNDAY BRUNCH 10:30AM-1:30PM

Great for Bridal Parties, Birthdays, Baby Showers & More!

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—DESSERTS—

POACHED PEAR 8.00

Poached in red wine and spices, served chilled with their own syrup, giving a delicate flavor

ORANGE CRÈME BRULÉE 8.00

Traditional brulée with orange garnish

PB & J CRISTO 10.00

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

LEMON CAKE 10.00

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

CHOCOLATE CAKE 10.00

Warm layered cake with Nutella cream cheese frosting and raspberry puree

CHOCOLATE MOUSSE 8.00

A rich and fluffy mousse topped with whipped cream and chocolate shavings

STRAWBERRY CAKE 10.00

Covered with cream cheese frosting and melted dark chocolate topped with strawberries and whipped cream

CAT CITY KISS 10.00

Vanilla ice cream drink blended with Frangelico and Crème de Cacao

CHEF'S SELECTION SORBET/GELATO 8.00

FRENCH PRESS COFFEE (TO SHARE) 8.00

Makes 4 demitasse (half-cup) servings