

CATALINA

Kitchen & Bar

SMALL PLATES

CRISPY BRUSSELS SPROUTS <small>VG GF</small>	13
sweet chili, peanut, scallion	
WHIPPED BURRATA <small>VG</small>	16
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough	
CALIFORNIA DEVILED EGGS <small>GF</small>	14
avocado, crispy prosciutto, chow chow, tomato, radish	
MEATBALLS & POLENTA	14
100% angus beef, arrabbiata, parmesan reggiano, mascarpone whipped polenta, grilled sourdough	
SPICY AHI TUNA*	22
soy sriracha sauce, sesame, citrus guacamole, scallion, seasoned crispy wontons	
FRESH-SHUCKED OYSTERS OF THE DAY* <small>GF</small>	22
mimosa mignonette, house cocktail sauce, tabasco	
PARMESAN FRIES	11
bistro fries, extra virgin olive oil, parmigiano reggiano, truffle aioli, ketchup	
OVEN FIRED BREAD <small>VG</small>	9
rosemary, kosher salt, butter, extra virgin olive oil & parmesan dip	

SOUPS & SALADS

SOUP OF THE DAY	
bowl 9 cup 6	
THE HOUSE SALAD <small>VG</small>	8
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette	
LITTLE CAESAR SALAD	9
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons	

ENTREE SALADS & BOWLS

SONOMA CHICKEN SALAD	20
mixed greens, grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, cornbread croutons, green goddess dressing	
HARVEST SALMON SALAD* <small>GF</small>	28
organic kale, romaine, butternut squash, dried cranberry, red quinoa, goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette	
TUSCAN FILET MIGNON SALAD*	27
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette	
BIG CAESAR SALAD	14
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons add grilled chicken 5 • add filet mignon* 12 • add salmon* 13 • add lemon poached shrimp 9	
AHI TUNA POKE BOWL*	24
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, carrot, sushi rice	
SANTA FE BLACKENED CHICKEN BOWL <small>GF</small>	20
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle mayo, cilantro rice	

HANDHELDS

served with fries, slaw, small mixed greens salad or small caesar salad	
LOBSTER & SHRIMP ROLL	22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll ALL LOBSTER ADD \$10	
SPICY BUTTERMILK FRIED CHICKEN SANDWICH	17
pickle, slaw, ranch dressing	
DITKA BURGER*	17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo	
WILD MAHI MAHI TACOS <small>GF</small>	19
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas	



HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour

TAGLIATELLE	26
scallops, lump crab, shrimp, white wine, butter, chili flake, fresh herbs, fresh lemon	
PAPPARDELLE	24
short rib ragu, roasted tomato, fresh herbs	

gluten free pasta available upon request

Add a protein to the pastas listed below

chicken 5 • shrimp 9 • spicy italian sausage 5 • meatballs 6

BUCATINI <small>VG</small>	19
pomodoro sauce, fresh basil, parmigiano reggiano	
RIGATONI	19
vodka sauce, whipped ricotta, prosciutto, fresh basil	
GEMELLI <small>VG</small>	21
wild mushrooms, mushroom cream, parmigiano reggiano, white truffle	

HOUSE SPECIALITIES

CHICKEN PARMESAN	22	HEAVY-AGED STEAK FRITES* <small>GF</small>	34
pan seared, herb breadcrumb, arrabbiata, house bucatini		long island strip steak, horseradish cream sauce, bistro fries	
PISTACHIO CRUSTED WILD SALMON* <small>GF</small>	29	LINZ HERITAGE ANGUS FILET MIGNON* <small>GF</small>	39
honey dijon glaze, french green beans, roasted tomatoes		6oz. cut, cabernet sauvignon demi, mascarpone whipped polenta, french green beans	
NC MOUNTAIN TROUT	29		
sage brown butter, spinach, almond, wild mushroom, butternut squash			



Catalina Club

20% OFF YOUR NEXT VISIT
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all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house.



meats by linz from chicago breeds, butchers & heavy-ages all of our meat.

SIDES

CRISPY BRUSSELS SPROUTS <small>VG</small>	10
FRENCH GREEN BEANS <small>VG GF</small>	9
MASCARPONE WHIPPED POLENTA <small>GF</small>	8
JALAPENO SLAW <small>GF</small>	6
BISTRO FRIES	8
FRENCH FRIES	8

GF = gluten free **VG** = vegetarian
cashless payments preferred

FOOD PEOPLE LOVE

*These items may be consumed raw. Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
codorniu • brut cava • spain	11	44
risata • prosecco • veneto	12	48
chandon • brut rosé • california	16	64
pommery • brut • champagne	25	90
veuve clicquot “yellow label” • brut • champagne		135

INTERESTING WHITES & ROSÉS

tormaresca “salento calafuria” • rose • italy	12	48
chat d’esclans “whispering angel” • rose • france	14	56
chehalem • pinot gris • willamette valley	12	48
banfi • vermentino • tuscan	13	52
sauvion vouvray • chenin blanc • lourie valley	13	52

CHARDONNAY

noah river • california	12	48
sonoma cutrer • russian river valley	14	56
stags’ leap winery • napa valley		72
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

SAUVIGNON BLANC

stoneleigh • marlborough	11	44
mason • napa valley	14	56
le garenne • sancerre	18	72
rombauer • california		68
cakebread • napa valley		74

INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain	13	52
belposto • montepulciano • abruzzo	11	44
querceto • chianti classico • tuscan	13	52
clos de los siete “c7” • malbec blend • mendoza	13	52
poggio al tersoro • super tuscan • tuscan	14	56
mollydooker “the boxer” • shiraz • south australia		58
grands periples • bordeaux • margaux		78
corino “la morra” • barolo • piemonte		96
perrin “les sinards” • chateauf-neuf-du-pape • rhone		98
gaja “promis” • super tuscan • tuscan		105

OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california	13	52
jax “y3 taureau” • cabernet blend • napa valley	16	64
quilt “fabric of the land” by caymus • blend • napa val	18	72
goldschmidt “fidelity” • blend • alex valley		50
walla walla vineyards • merlot • washington		62
day • zinfandel • sonoma county		62
bedrock • syrah • california		64
caymus “the walking fool” • blend • suisun valley		76
ramey “claret” • blend • napa valley		78
stags’ leap winery • petite sirah • napa valley		87
alpha omega “II” • blend • napa valley		96
orin swift “papillon” • blend • napa valley		145

PINOT NOIR

block nine “caiden’s vineyards” • california	12	48
montinore • willamette valley	14	56
the calling • russian river valley		55
justin girardin bourgogne • burgundy		59
cristom • willamette valley		74
etude • carneros		96
chev by costa browne russian river valley		144

CABERNET SAUVIGNON

cataclysm • columbia valley	12	48
austin hope “austin” • paso robles	14	56
post & beam by far niente • napa valley	19	76
magnolia • sonoma county		64
delille cellars “metier” • columbia valley		68
clos pegase • napa valley		88
honig • napa valley		97
faust • napa valley		115
my favorite neighbor • san luis obispo county		118
nickel & nickel “state ranch” • napa valley		175

HANDCRAFTED COCKTAILS

Classics to Perfection

BARREL-AGED OLD FASHIONED	17
bourbon • demerara • aromatic & orange bitters	
BARREL-AGED OAXACAN OLD FASHIONED	17
reposado tequila • mezcal • agave • chocolate & orange bitters	
BARREL-AGED DAIQUIRI	16
dark rum • demerara • cold-pressed lime	
THE PAPER PLANE	17
rye • aperol • amaro • cold-pressed lemon	
AVIATION	16
london dry gin • creme de violette • maraschino liqueur • cold-pressed lemon	
NAKED & FAMOUS	18
mezcal • yellow chartreuse • aperol • cold-pressed lime	

Signature

WITHOUT A DOUBT	16
rye • cocchi americano • aperol • cold-pressed pineapple & lime	
STAY COOL BABY!	16
vodka • limoncello • cucumber-lemon • topped with prosecco	
CATALINA ESPRESSO MARTINI	16
vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso	
THE BEAR NECESSITIES	16
gin • lemon-ginger honey • tonic • orange blossom • fresh herbs	
BAD BUNNY	16
gin • ginger liqueur • carrot-ginger juice • cream • absinthe • hint of mint	
PHILOSOPHER’S STONE	16
blanco tequila • cointreau • passion fruit • jalapeño tincture	
TICKET TO THE TROPICS	16
blanco tequila • orange liqueur • coconut cream • hibiscus • cold-pressed lime	
STRAWBERRY-BASIL SANGRIA	14
albarino wine • pisco brandy • orange liqueur • strawberry • basil • cold-pressed lemon	

Zero Proof Cocktails

LAVENDER LEMONADE	11
fresh lemonade • lavender infused syrup • cold-pressed lemon (add vodka \$3)	
QUEEN CITY SPRITZ	11
cold-pressed grapefruit • rose infused syrup • cold-pressed lime (add reposado tequila \$4)	

PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc	7
noda brewing “lager days” • american lager • charlotte, nc	7
stone brewing “buenaveza” • mexican lager • richmond, va	7
omb “copper” • german amber ale • charlotte, nc	7
burial “surf wax” • west coast ipa • charlotte, nc	8
birdsong “hazy sexy cool” • east coast ipa • charlotte, nc	7
sycamore “mountain candy” • ipa • charlotte, nc	8
sycamore “super quench” • citrus wheat • charlotte, nc	8
stella artois • belgian pilsner • leuven, belgium	8
peroni nastro azzurro • italian lager • rome, italy	7

BOTTLES + CANS

modelo especial • mexican lager • mexico	6
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
michelob ultra • light lager • st. louis, mo	6
potter’s “petite cider” • hard cider • charlottesville, va	6
sycamore “southern girl” • na blonde • charlotte, nc	6
topo chico ranch water • lime • hard seltzer	6

