



LUNCH

SMALL PLATES

CRISPY BRUSSELS SPROUTS **VG GF**
sweet chili, peanut, scallion 14

WHIPPED BURRATA **VG**
honey balsamic, blistered sweet pepper & tomato, nut free pesto, grilled sourdough 16

CALIFORNIA DEVILED EGGS **GF**
avocado, crispy prosciutto, chow chow, tomato, radish 14

ROASTED BEETS **VG**
sweet potato whipped goat cheese, goat cheese, fennel, candied pecan, mandarin orange, tarragon vinaigrette 15

SPICY AHI TUNA*
soy sriracha sauce, sesame, citrus guacamole, scallion, seasoned crispy wontons 22

PARMESAN FRIES
bistro fries, extra virgin olive oil, parmigiano reggiano, truffle aioli, ketchup 12

OVEN FIRED BREAD **VG**
rosemary, kosher salt, butter, extra virgin olive oil and parmesan dip 10

SOUP & SALADS

SOUP OF THE DAY
bowl 9 | cup 6

THE HOUSE SALAD **VG**
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette 9

LITTLE CAESAR SALAD
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons 9



Catalina Club
20% OFF YOUR NEXT VISIT
scan to join our newsletter



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.

FOOD PEOPLE LOVE

ENTREE SALADS

add any of the following proteins to our salads listed below
grilled chicken 6 • petite filet mignon* 14 • scottish salmon* 14 •
crispy chicken tenders 7 • lemon poached shrimp 9

SONOMA
mixed greens, avocado, corn, almond, date, bacon, tomato, blue cheese crumbles, cornbread croutons, green goddess dressing 15

CHOPPED COBB
romaine, bacon, avocado, tomato, green onion, deviled egg, blue cheese crumbles, lemon-herb dressing 15

TUSCAN **VG**
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette 15

THE BIG HOUSE SALAD **VG**
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette 14

BIG CAESAR
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons 14

PROTEIN BOWLS

AHI TUNA POKE*
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, red pepper, carrot, sushi rice 24

SANTA FE BLACKENED CHICKEN **GF**
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle aioli, cilantro sushi rice 20

HANDHELDS

choice of coleslaw, small mixed greens salad, small caesar salad, or fries (cup of soup add \$1)

LOBSTER & SHRIMP ROLL
poached lobster, lemon boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll 23

ALL LOBSTER ADD \$10

WILD MAHI MAHI TACOS **GF**
pan-seared, chipotle aioli, sour cream, jalapeno slaw, white corn tortillas 19

SPICY BUTTERMILK FRIED CHICKEN SANDWICH
pickle, slaw, ranch dressing, split-top bun 17

DITKA BURGER*
half pound, black angus, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo, split-top bun 17

BLACK ANGUS STEAK SANDWICH*
thin sliced sirloin, smoked gouda, arugula, caramelized onion, sundried tomato aioli, aged balsamic, ciabatta 25

WRAPS

choice of coleslaw, small mixed greens salad, small caesar salad, or fries (cup of soup add \$1)

BLACKENED CHICKEN AVOCADO
grilled chicken, pepper jack, guacamole, chipotle mayo, lettuce, tomato, sundried tomato tortilla 16

CHICKEN CAESAR
grilled chicken, romaine, garlic crouton crumbles, parmigiano reggiano, spinach tortilla 16

BUFFALO CHICKEN
prestige farms crispy chicken tenders, house buffalo, romaine, celery, danish blue cheese, buttermilk ranch, whole wheat tortilla 17

HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour

RIGATONI
vodka sauce, whipped ricotta, prosciutto, fresh basil 19
chicken 6 • shrimp 9 • spicy italian sausage 5

TAGLIATELLE
scallops, lump crab, shrimp, white wine, herb butter, chili flake, fresh lemon 26

gluten free pasta available upon request

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

*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
codorniu • brut cava • spain	11
luca paretti • prosecco • italy	12
chandon • brut rosé • california	16
pommery • brut • champagne	25

INTERESTING WHITES & ROSÉS	
la cabriole • rosé • loire valley	12
chat d’esclans “whispering angel” • rosé • provence	15
single post • riesling • mosel	11
attems • pinot grigio • friuli	12
oro de castilla • verdejo • rueda	12
chateau du trigon • viognier • cotes du rhone	13
sauvion vouvray • chenin blanc • loire valley	13

CHARDONNAY	
noah river • california	12
sonoma cutrer • russian river valley	15
alpha omega “II” (unoaked) • napa valley	17

SAUVIGNON BLANC	
stoneleigh • marlborough	11
round pond • napa valley	16
le garenne • sancerre	19

INTERNATIONAL REDS	
bodegas lan “reserva” • rioja • spain	13
giuliano rosati • montepulciano • abruzzo	11
chateau de la durandiere • cabernet franc • loire valley	11
chateau reynaud lacoste • blend • bordeaux	14
poggio al tersoro • super tuscan • tuscany	14

OTHER REDS AND RED BLENDS	
jax “y3 taureau” • cabernet blend • napa valley	16
quilt “fabric of the land” by caymus • blend • napa	18

PINOT NOIR	
lyric by etude • santa barbara	12
illahe “cuvee miette” • willamette valley	15

CABERNET SAUVIGNON	
delille “metier” • columbia valley	13
austin hope “austin” • paso robles	15
rutherford road • napa valley	18

PREMIUM BEER

DRAFT	
triple c “golden boy” • blonde ale • charlotte, nc • 7	
legion brewing “penguin pils” • pilsner • charlotte, nc • 7	
stone brewing “buenaveza” • mexican lager • richmond, va • 7	
burial “surf wax” • west coast ipa • charlotte, nc • 8	
birdsong “hazy sexy cool” • e.c. 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	

HANDCRAFTED COCKTAILS

The Mimosas

BY THE GLASS
french bubbles • choice of flavor • 11

BOTTLE SERVICE
bottle of french bubbles • choice of three flavors
• orange juice • house lavender
• house rose flower • house strawberry
• passion fruit puree

Signature

BARREL-AGED OAXACAN OLD FASHIONED
reposado tequila • mezcal • agave •
chocolate & orange bitters • 16

WITHOUT A DOUBT
rye • cocchi americano • aperol •
cold-pressed pineapple & lime • 16

STAY COOL BABY!
vodka • limoncello • cucumber-lemon •
topped with prosecco • 16

CATALINA ESPRESSO MARTINI
vodka • coffee liqueur • vanilla liqueur •
fresh brewed espresso • 16

TICKET TO THE TROPICS
blanco tequila • orange liqueur • coconut cream •
hibiscus • cold-pressed lime • 16

BAD BUNNY
gin • ginger liqueur • carrot-ginger juice • cream •
absinthe • hint of mint • 16

PHILOSOPHER’S STONE
blanco tequila • cointreau • passion fruit •
jalapeño tincture • cold-pressed lime • 16

STRAWBERRY-BASIL SANGRIA
spanish white wine • pisco brandy • orange liqueur •
strawberry • basil • cold-pressed lemon • 14

Classics to Perfection

BARREL-AGED BUFFALO TRACE OLD FASHIONED
bourbon • demerara • aromatic & orange bitters • 17

LAST WORD
french dry gin • maraschino liqueur • green chartreuse •
cold-pressed lime • 19

BEES KNEES
california gin • cold-pressed lemon • honey • 16

NC BOURBON SOUR
oaklore north carolina bourbon • cold-pressed lemon •
classic foam • 16

THE PAPER PLANE
rye • aperol • amaro • cold-pressed lemon • 17

HUGO SPRITZ
elderflower liqueur • french bubbles • mint •
cold-pressed lime • 12

APEROL SPRITZ
aperol • french bubbles • sparkling water • orange slice • 12

Zero Proof Cocktails

LAVENDER LEMONADE
lemonade • lavender infused syrup •
cold-pressed lemon • fizzy water • 11 (add vodka \$3)

QUEEN CITY SPRITZ
grapefruit • rose infused syrup • cold-pressed lime •
fizzy water • 11 (add reposado tequila \$4)