

CATALINA

Kitchen & Bar

SHAREABLES

- CRISPY BRUSSELS SPROUTS** VG GF 13
sweet chili, peanut, scallion
- WHIPPED BURRATA** VG 15
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough
- CALIFORNIA DEVILED EGGS** GF 14
avocado, crispy prosciutto, chow chow, tomato, radish
- OVEN FIRED BREAD** VG 9
rosemary, kosher salt, butter, extra virgin olive oil and parmesan dip

SEAFOOD STARTERS

- SPICY AHI TUNA*** 22
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons
- MARYLAND STYLE CRAB CAKE** 24
house tartar, frisee & mixed green salad tossed in lemon vinaigrette, grilled lemon
- FRESH-SHUCKED OYSTERS OF THE DAY*** GF 22
mimosa mignonette, house cocktail sauce, tabasco

SOUPS & SALADS

- SOUP OF THE DAY**
bowl 9 | cup 6
- A NICE LITTLE HOUSE SALAD** VG GF 9
radicchio, onion, cucumber, garbanzo bean, fontina, red wine vinaigrette
- LITTLE CAESAR SALAD** 9
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons

BIG SALADS

- SONOMA CHICKEN SALAD** 19
grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, cornbread croutons, green goddess dressing
- CHOPPED SALAD** GF 18
radicchio, genoa salami, pepperoncini, onion, cucumber, garbanzo bean, fontina, creamy italian herb dressing add grilled chicken 4
- TUSCAN FILET MIGNON SALAD*** 26
frisee, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese, garlic croutons, sweet basil vinaigrette
- SEAFOOD COBB SALAD** 26
shrimp, lump crab, bay scallops, avocado, egg, tomato, bacon, danish blue cheese, ditalini pasta, lemon vinaigrette
- BIG CAESAR SALAD** 14
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons
add grilled chicken 4 • add filet mignon 11 • add verlasso salmon 13 •
add lemon poached shrimp 9 • add shrimp, crab & scallops 11

HANDHELDS

- served with fries, slaw or small salad
- LOBSTER & SHRIMP ROLL** 22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll
- SPICY BUTTERMILK FRIED CHICKEN** 17
pickle, slaw, ranch dressing
- DITKA BURGER*** 17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo
- MAHI MAHI TACOS** GF 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
- GEMELLI** VG 22
wild mushrooms, mushroom cream, parmigiano reggiano, white truffle
gluten free pasta available upon request
- BUCATINI** VG 19
san marzano pomodoro sauce, fresh basil, parmigiano reggiano add spicy italian sausage 4
- RIGATONI** 19
vodka sauce, whipped ricotta, prosciutto, fresh basil
- PAPPARDELLE** 24
short rib ragu, roasted tomato, fresh herbs

HOUSE SPECIALITIES

- SALMON CON POMODORO FRESCO*** GF 28
baby spinach, crushed italian tomatoes, fresh herbs
- FISH OF THE DAY PICCATA** mkt
marinated butter beans, crispy capers, lemon butter, chopped broccolini
- AHI TUNA POKE BOWL*** 25
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, pickled carrot, sushi rice
- FISH N' CHIPS** 24
alaskan cod, triple c golden boy beer batter, slaw, fries, tartar
- BUTTERMILK FRIED HALF CHICKEN** 24
fries, slaw, side of ranchero sauce
- RED TOP FARMS BERKSHIRE PORK CHOP** GF 28
10oz. bone-in, cherry jus, apple chutney, french whipped potatoes
- HEAVY-AGED STEAK FRITES*** GF 34
long island strip steak, horseradish cream sauce, bistro fries
- BARREL-CUT FILET MIGNON*** GF 53
8oz. center cut, chopped asparagus, french whipped potatoes, roasted tomato



all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house.



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms.



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

SIDES

- CRISPY BRUSSELS SPROUTS** VG 10
- CHOPPED BROCCOLINI** VG GF 10
- FRENCH WHIPPED POTATOES** VG GF 8
- GRILLED ASPARAGUS** VG GF 10
- FRENCH FRIES** 7

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
risata prosecco • veneto	11	40
chandon brut rosé • california	16	64
pommery brut • champagne	25	90
veuve clicquot “yellow label” brut • champagne		135

CHARDONNAY

mer soleil unoaked • monterey	11	44
sonoma cutrer • russian river valley	14	56
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

SAUVIGNON BLANC

nobilo • marlborough	11	44
le garenne • sancerre	17	68
cakebread • napa valley		70

INTERESTING WHITES & ROSÉS

august kessler riesling • germany	11	44
chat d’esclans “whispering angel” rose • france	14	56
harvey & harriet albarino/chardonnay blend • cali	14	56
danzante pinot grigio • delle venezie	12	48

PINOT NOIR

westmount • willamette valley	11	44
belle glos “clark & telephone” • santa maria valley	16	64
the calling • russian river valley		50
bouchard reserve bourgogne • burgundy		58
crustom • willamette valley		70
etude • carneros		92
chev by kostal browne russian river valley		140

CABERNET SAUVIGNON

browne family “heritage” • columbia valley	12	48
austin hope “austin” • paso robles	14	56
valrav • sonoma county	16	64
magnolia • sonoma county		58
delille cellars “metier” • columbia valley		62
clos pegase • napa valley		85
honig • napa valley		95
faust • napa valley		105
my favorite neighbor • san luis obispo county		115
nickel & nickel “state ranch” • napa valley		175

INTERNATIONAL REDS

dona paula “velvet red” malbec blend • mendoza	10	40
southern belle blend in pappy v.w. barrels • spain	13	52
bodegas lan “reserva” rioja • spain	13	52
querceto chianti classico • tuscan	13	52
quattro mani montepulciano • abruzzo	10	40
mollydooker “the boxer” shiraz • south australia		55
grands periples bordeaux • margaux		75
corino “la morra” barolo • piemonte		95
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
qupe syrah • central coast	13	52
quilt “fabric of the land” blend by caymus • napa val	16	64
alpha omega “II” blend • napa valley	22	88
goldschmidt “fidelity” blend • alex valley		45
walla walla vineyards merlot • washington		59
mauritson zinfandel • dry creek valley		70
penner-ash syrah • oregon		70
caymus “the walking fool” blend • suisun valley		72
ramey “claret” blend • napa valley		75
stags’ leap winery petite sirah • napa valley		85
shafer “td-9” blend • napa valley		125
orin swift “papillon” blend • napa valley		145



PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc	7
stone brewing “buenaveza” • mexican lager • richmond, va	7
red oak • amber lager • whitsett, nc	7
omb “hornets nest” • hefeweizen • charlotte, nc	7
birdsong “hazy sexy cool” • east coast ipa • charlotte, nc	7
noda brewing “jam session” • pale ale • charlotte, nc	7

ROTATING BREWERY PARTNER

BURIAL BREWING CO: CHARLOTTE, NC

“prophetmaker” • dry-hopped pale ale	7
“shadowclock” • german style pilsner	7
“surf wax” • west coast ipa	7

BOTTLES + CANS

modelo especial • mexican lager • mexico	6
winchester • apple cider • shenandoah, virginia	5
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
bitburger • na euro lager • germany	6
topo chico ranch water - lime - hard seltzer - lime	6

HANDCRAFTED COCKTAILS

BARREL-AGED OLD FASHIONED

elijah craig small batch bourbon • demerara • aromatic & orange bitters	17
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BARREL-AGED OAXACAN OLD FASHIONED

lunazul reposado tequila • los vecinos mezcal • agave • chocolate bitters	17
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THE PAPER PLANE

journeyman last feather rye • aperol apertif • amaro nonino • cold-pressed lemon	17
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VICTORIAN QUEEN

appleton estate rum • hibiscus • ginger • cold-pressed lemon	15
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STAY COOL BABY!

ketel one vodka • il tramonto limoncello • cucumber • lemon • topped with prosecco	14
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STRAWBERRY BASIL SANGRIA

spanish albarino wine • brandy • orange liqueur • strawberry • basil • cold-pressed lemon	13
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ESPRESSO MARTINI

tito’s vodka • kahlua • licor 43 vanilla liqueur • fresh brewed la colombe espresso	15
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BRAZILIAN BLOSSOM

leblon cachaca rum • hendrick’s gin • rose • coconut • cold-pressed lime	15
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CENOTE

hornitos cristalino anejo tequila • blue curacao • cold-pressed lime & pineapple	14
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PHILOSOPHER’S STONE

espolon blanco tequila • cointreau • passion fruit • jalapeño tincture	16
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ZERO PROOF COCKTAILS

LAVENDER LEMONADE

fresh lemonade • lavender infused syrup • cold-pressed lemon (tito’s vodka \$2)	11
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QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup • cold-pressed lime (lunazul reposado tequila \$3)	11
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