

CATALINA

Kitchen & Bar

SMALL PLATES

CRISPY BRUSSELS SPROUTS sweet chili, peanut, scallion VG GF	13
WHIPPED BURRATA honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough VG	16
CALIFORNIA DEVILED EGGS avocado, crispy prosciutto, chow chow, tomato, radish GF	14
ARANCINI crusted red pepper risotto, stuffed mozzarella, pomodoro, parmesan reggiano, sweet basil vinaigrette	13
MEATBALLS & POLENTA 100% angus beef, arrabbiata, parmesan reggiano, mascarpone whipped polenta, grilled sourdough	14
SPICY AHI TUNA* soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons	22
FRESH-SHUCKED OYSTERS OF THE DAY* mimosa mignonette, house cocktail sauce, tabasco GF	22
OVEN FIRED BREAD VG rosemary, kosher salt, butter, extra virgin olive oil & parmesan dip VG	9

SOUPS & 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	8
LITTLE CAESAR SALAD romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons	9

BIG SALADS & BOWLS

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

HANDHELDS

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



HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour

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

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

HOUSE SPECIALITIES

CHICKEN PARMESAN pan seared, herb breadcrumb, arrabbiata, house bucatini	22	HEAVY-AGED STEAK FRITES* GF long island strip steak, horseradish cream sauce, bistro fries	34
SALMON CON POMODORO FRESCO* GF baby spinach, crushed italian tomatoes, fresh herbs, mascarpone whipped polenta	29	LINZ HERITAGE ANGUS PETITE FILET MIGNON* GF 6oz. cut, cabernet sauvignon demi, mascarpone whipped polenta, chopped asparagus	39
WILD ALASKAN HALIBUT PICCATA marinated butter beans, capers, lemon butter, chopped asparagus	35	GRILLED CALABRIAN CAULIFLOWER STEAK VG calabrian chili cream, lemon, parsley, arugula, roasted red pepper, caper gremolata, toasted almonds	19



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.

SIDES

CRISPY BRUSSELS SPROUTS VG	10
CHOPPED ASPARAGUS VG GF	10
MASCARPONE WHIPPED POLENTA GF	8
BISTRO FRIES	7
SAUTEED SPINACH VG GF	9
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
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 • tuscany	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	18	72
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

SAUVIGNON BLANC

stoneleigh • marlborough	11	44
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 • tuscany	13	52
poggio al tersoro • super tuscan • tuscany	14	56
mollydooker “the boxer” • shiraz • south australia		58
grands periples • bordeaux • margaux		78
corino “la morra” • barolo • piemonte		96
perrin “les sinards” • chateauneuf-du-pape • rhone		98
gaja “promis” • super tuscan • tuscany		105

OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california	13	52
the paring • blend • california	15	60
quilt “fabric of the land” by caymus • blend • napa val	17	68
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
louis jadot • burgundy	16	64
the calling • russian river valley		55
justin giradin bourgogne • burgundy		59
crustom • 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
minor “emily’s cuvee” • napa valley	22	88
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	
THE PAPER PLANE	17
rye • aperol • amaro • cold-pressed lemon	
BOULEVARDIER	16
bourbon • campari • sweet vermouth	
ESPRESSO MARTINI	16
vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso	
AVIATION	16
london dry gin • creme de violette • maraschino liqueur • cold-pressed lemon	
LAST WORD	16
green chartreuse • american gin • maraschino liqueur • cold-pressed lemon	

Signature

PUMPKIN SPICE & EVERYTHING NICE	15
spiced rum • pumpkin puree • rumchata • vanilla liqueur	
BARREL-AGED BLACK MANHATTAN	17
rye • china-china amaro • black walnut bitters	
BARREL-AGED OAXACAN OLD FASHIONED	17
reposado tequila • mezcal • agave • chocolate & orange bitters	
STAY COOL BABY!	16
vodka • limoncello • cucumber-lemon • topped with prosecco	
BRAZILIAN BLOSSOM	16
brazilian rum • american gin • rose • coconut • cold-pressed lime	
PHILOSOPHER’S STONE	16
blanco tequila • cointreau • passion fruit • jalapeño tincture	
APPLE-CINNAMON SANGRIA	14
spanish grenache wine • brandy • orange liqueur • ginger beer • cinnamon sugar rim	

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
stone brewing “buenaveza” • mexican lager • richmond, va	7
burial “surf wax” • west coast ipa • charlotte, nc	8
omb “copper” • german amber ale • charlotte, nc	6
birdsong “hazy sexy cool” • east coast ipa • charlotte, nc	7
noda brewing “lager days” • american lager • charlotte, nc	7
southern tier “pumking” • imperial ale • lakewood, ny	7

ROTATING BREWERY PARTNER

SYCAMORE BREWING : CHARLOTTE, NC

“double candy” • double ipa	8
“super quench” • citrus wheat ale	8

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	6