

# Katerina

## Drinks

### SPARKLING WINE

Kraemer Blanc de Blancs Brut, *France* • 9/30

Ceretto Moscato d'Asti, *Piedmont* • 11/40

In Contrada Vineyard, Piccole Bolle, (*Bottled*) *San Antonio* • 14/50

Avissi Prosecco, *Veneto (Split 187ml)* • 12

Möet & Chandon Brut Rosé, *Champagne (Split 187ml)* • 45

### WHITE AND ROSÉ WINE

Intermingle Chardonnay, *California* • 9/30

Benvolio Pinot Grigio, *Friuli* • 9/30

Echo Bay Sauvignon Blanc, *Marlborough* • 9/30

Bieler Père et Fils Sabine Rosé, *Provence* • 9/30

Kendall-Jackson Vintner's Reserve Chardonnay, *California* • 10/36

Pomelo Sauvignon Blanc, *California* • 12/42

Pavette Chardonnay, *California* • 12/42

Jean-Marc Brocard Chardonnay, *Saint-Claire, Chablis* • 17/62

Famille Natter Sauvignon Blanc, "*Terre Blanches*", *Sancerre* • 20/75

### RED WINE

Tailslide Pinot Noir, *California* • 9/30

Ryder Estate Cabernet Sauvignon, *California* • 9/30

Black Cabra Malbec, *Mendoza* • 9/30

Banfi Chianti Superiore, *Tuscany* • 10/36

Cline Seven Ranchlands Merlot, *Sonoma County* • 12/42

Fossil Point Pinot Noir, *Edna Valley* • 12/42

Pavette Cabernet Sauvignon, *California* • 12/42

Joel Gott 815 Cabernet Sauvignon, *California* • 13/48

Archery Summit Pinot Noir, *Willamette Valley* • 16/60

Canvasback Cabernet Sauvignon, *Columbia Valley* • 17/62

JL Chave Grenache/Syrah, *Mon Coeur, Côtes du Rhone* • 18/68

Belle Glos Clark & Telephone Pinot Noir, *Santa Maria Valley* • 22/84

### MOCKTAILS

#### The More the Berrier • 12

Ritual Zero Proof Gin, Mixed Berries, Lemon Juice,  
Simple Syrup, Rosemary

#### Pear-fectly Spiced Ginger • 13

Ritual Zero Proof Dark Rum, Pear Juice, Ginger Beer,  
Vanilla Simple Syrup, Lime Juice

#### Not Toddy • 12

Ritual Zero Proof Whiskey, Maple Syrup, Orange Bitters

#### Phony Negroni • 14

Ritual Zero Proof Gin, N/A Vermouth, Lime Juice

### COCKTAILS

#### Signature Frozen Margarita • 9

#### Butter Pecan Old Fashioned • 12

Benchmark Old No. 8 Bourbon, Butter Pecan Simple Syrup,  
Angostura and Pecan Bitters

#### Big Tex Margarita • 14

Tres Agaves Blanco, Lime Juice, Orange Juice,  
Orange Agave (Enhance with Herradura Reposado • 16)

#### Lavender Lemonade • 12

Ford's London Dry Gin, Lemon Juice, Lavender Syrup,  
Brut Sparkling

#### Bluebonnet Breeze • 14

The Botanist Gin, Lemon Juice, Blueberry Syrup,  
Simple Syrup, Soda

#### Blood Orange Martini • 12

Cruzan Aged White Rum, Blood Orange Puree, Lemon Juice,  
Simple Syrup

#### Sage and Peach Mule • 13

Enchanted Rock Peach Vodka, Lime Juice, Ginger Syrup,  
Peach Puree, Soda

# Katerina

## Starters

### Artichoke White Bean Dip • 12

Crostini, Vegetable Crudit , Pickles

### Ginger Soy Brussels Sprouts • 15

Ginger Soy Caramel, Sesame Cucumbers, Cilantro-Lime Emulsion, Sesame Brittle, Jalape o, Scallion, Lime

### Crispy Cauliflower • 15

Romesco, Gremolata, Preserved Lemon, Toasted Almonds

### Smoked Wagyu Meatballs • 18

Housemade Wagyu Meatballs, Demi-Glace, Sweet Potato Puree, Pickled Red Onion

### Chili Crunch Calamari • 17

Chipotle Mayo, Pickled Veggies, Cilantro, Lime

### Smoked Salmon & Crispy Polenta • 16

House Smoked Salmon, Crispy Polenta Cakes, Dill Crema, Trout Roe

### Crispy Avocado & Crab Salad • 22

Panko Crusted Avocado, Blue Crab, Cucumber, Pickled Onion, Cilantro

### Chesapeake Crab Cake • 19

Fennel Apple Slaw, Dijon Aioli

### Charcuterie & Cheese Board • 36

A Thoughtful Selection Of Artisan Meats & Cheeses, Assorted Garnishes

## Pizzas

### Sausage, Peppers, & Onions • 17

Italian Sausage, Sweet Onion, Bell Pepper, Marinara, Mozzarella

### Soppressata • 17

Soppressata, Marinara, Mozzarella

### Wild Mushroom • 18

Mixed Mushrooms, Mozzarella, Goat Cheese, Arugula, Truffle Vinaigrette

### Butternut, Kale & Bacon • 20

Butternut Squash, House-Smoked Bacon, Kale, Mozzarella, Pecorino

### Prosciutto & Fig • 20

Marinara, Mozzarella, Whipped Ricotta, Prosciutto, Pickled Red Onion, Fig Jam

## Soup & Salads

### Smoked Onion Soup • 10

Balsamic Onions, Smoked Beef Stock, Croutons, Smoked Gouda, Provolone, Chives

### Butternut Squash Soup • 10

Spiced Crema, Chive Oil

### Simple Salad • 11

Arcadia Greens, Carrots, Cucumber, Tomatoes, Croutons, White Balsamic Vinaigrette

### Stone Oak Salad • 12

Arcadia Greens, Granny Smith Apple, Dried Cherries, Aged White Cheddar, Candied Pecans, Orange Chipotle Vinaigrette

### Caesar • 12

Gem Lettuce, Caesar Dressing, Parmesan Crunch

### Pickled Beet Salad • 14

Arcadia Greens, Whipped Goat Cheese, Baguette Tuile

# Wood-Grilled Steaks

8oz Prime Filet Mignon • 46

14oz Prime NY Strip • 50

16oz Prime Ribeye • 56

Tomahawk Ribeye • 138

Brandied Peppercorn Sauce / Blue Cheese Butter / Herb Butter • 4

Black Truffle Butter / Demi-Glace • 6

## Entrees

Grilled Norwegian Salmon • 36

Roasted Cauliflower, Fingerling Potatoes, Nduja, Cauliflower Puree, Apricot Dijon Glaze

Roasted Catch Of The Day • MP

Celery Root Puree, Granny Smith Apple, Poached Red Grapes, Ruby Port Gastrique, Celery Ribbons

Sautéed Jumbo Shrimp • 32

Housemade Spaghetti, Tomatoes, Pickled Peppers, Arugula, Lemon Cream

Wood-Grilled Half Chicken • 28

Mascarpone Polenta, Roasted Mushrooms, Grilled Asparagus, Chicken Jus

Coriander-Crusted Duck Breast • 39

Poached Medjool Dates, Parsnip Puree, Broccolini, Duck Jus

Braised Beef Short Rib • 38

Parsnip Puree, Fingerling Potatoes, Heirloom Carrots, Demi-Glace, Crispy Onions

14oz Double-Cut Pork Chop • 36

House Spice Rub, Sweet Potato Puree, Asparagus, Cipollini Onions, Apple Mostarda

Parisienne Gnocchi • 26

Butternut Squash, Sage, Pecorino, Crispy Prosciutto, Brown Butter

Black Truffle Burger • 22

Smoked Gouda & Swiss Cheeses, Balsamic Onions, House Pickles, Black Truffle Aioli, Fries

## Sides

Whipped Yukon Gold Potatoes • 12

Au Gratin Potatoes • 14

Gold Potatoes, Bechamel, White Cheddar, Smoked Gouda, Bacon

Whipped Sweet Potatoes • 12

Bourbon Maple Honey Butter

Parmesan Truffle Fries • 12

Truffle Salt, Parmesan, Truffle Aioli

Cauliflower, Potatoes & Nduja • 15

Sautéed Broccolini • 14

Confit Tomatoes, Garlic, Chili, Parmesan Crunch

Signature Onion Rings • 14

Panko Crusted, Buttermilk Ranch & Chipotle Aioli

Grilled Asparagus • 14

Confit Garlic, Black Truffle Aioli, Crispy Shallots

Shrimp & Crab Fried Rice • 19

Sautéed Shrimp, Lump Crab, Egg, Bell Pepper, Jalapeño, Cilantro, Ginger Soy Glaze, Sesame

# Happy Hour

Offered Monday-Friday from 4-7 p.m. Bar area only.

## SMALL BITES

### Artichoke White Bean Dip • 9

Crostini, Vegetable Crudité, Pickles

### Smoked Salmon Dip • 11

Smoked Salmon Mousse, Pickled Mustard Seeds,  
Pickled Red Onion, Chives

### Potato Croquettes • 10

Sour Cream & Onion Dip

### Spiced Nuts & Olives • 10

Spiced Roasted Nuts, House Marinated Olives

### Parmesan Truffle Fries • 9

Truffle Salt, Parmesan, Truffle Aioli

### Bavarian Soft Pretzels • 11

Garlic, Parmesan & Dijon Aioli

### Smoked Wagyu Meatballs (3pc) • 11

Housemade Wagyu Meatballs, Demi-Glace,  
Sweet Potato Puree, Pickled Red Onion

## BIGGER BITES

### Petite Charcuterie • 16

A Sampling of Chef's Selected Charcuterie & Cheese

### Wagyu Smash Burger • 15

American Cheese, Shaved Onion, House Pickles, Dijon Aioli,  
Brioche Bun, Fries (Double + 6)

### Short Rib Grilled Cheese • 22

Braised Short Rib, Swiss Cheese, Balsamic Onions,  
Apricot Dijon Glaze, Sourdough, Fries

## \$2.00 OFF DRAFT BEER

## \$8.00 WINES

Kraemer Blanc de Blancs Brut, *France*

Intermingle Chardonnay, *California*

Benvolio Pinot Grigio, *Friuli*

Pomelo Sauvignon Blanc, *California*

Tailslide Pinot Noir, *California*

Black Cabra Malbec, *Mendoza*

Ryder Estate Cabernet Sauvignon, *California*

## \$8.00 COCKTAILS

Signature Frozen Margarita

Ranch Water

Tequila, Lime Juice, Topo Chico

Old Fashioned

Bourbon, Simple Syrup, Bitters

Moscow Mule

Vodka, Lime Juice, Ginger Beer

Dirty Martini

With Blue Cheese Olives

Mexican Martini

Salty Sweet with a Tajin Rim

Cucumber Martini

Refreshing... Spa Day in a Glass

# Desserts

## Maple Peanut Butter Pie • 11

Maple Peanut Butter Mousse, Honeycomb Crisp, Honey Roasted Peanut Crust, Blackberry Caramel

## Lemon Lime Tart • 12

Citrus Custard, Graham Cracker Crust, Toasted Meringue, Raspberry Sauce

## Caramelized Banana Bread Pudding • 11

Brioche, Custard, Caramelized Banana, Vanilla Bean Ice Cream, Caramel Sauce, Candied Pecans

## German Chocolate Cake • 14

Rich Chocolate Cake, German Filling, Chocolate Cream

## Cheese Plate • 20

A Selection Of Cheeses From Our Chefs, Traditional Accompaniments

# After Dinner Sips

Royal Tokaji 5 Puttnoyos, *Hungary 2018* • 25

Inniskillen Riesling Icewine, *Niagara* • 35

Dow's Fine Ruby Port, *Douro Valley* • 15

Dow's 20 Year Tawny Port, *Douro Valley* • 28

Graham's 30 Year Tawny Port, *Douro Valley* • 45

## Irish Coffee • 10

Jameson, Coffee, Brown Sugar, Whipped Cream

## Tiramisu Martini • 16

Absolut Vanilla, Borghetti Espresso Liqueur,  
Dorda Double Chocolate Liqueur, Espresso

## Carajillo • 14

Liquor 43, Espresso

## Midnight Maverick • 16

Coffee, Courvoisier, Tia Maria,  
Whipped Cream