



Starters

The Katz Meow 16

*Jumbo Gulf Shrimp | Jumbo Lump
Blue Crab | Toast Points | Béarnaise*

Sautéed Salt & Pepper 15

Shrimp

*Stir Fried Vegetables | Kung Pao Sauce
Szechuan Peppercorn*

Crispy Calamari 14

*Atop Stir Fried Carrots, Green Onions
& Cashews | Kung Pao Sauce*

Jumbo Lump Crab 18

Cake
Maryland-Style | Creamy Remoulade

Escargot Provencal 15

*Garlic Butter Sauce | Toasted La Brea
Bakery Garlic Bread*

Panko Crusted Ahi Tuna* 18

*Shoyu Wasabi Beurre Blanc | Sesame &
Chile Oils | Pickled Ginger | Fresh Lime
Cilantro*

Filet Mignon Meatballs 16

*Spicy Marinara | Parmesan Cheese
Toasted La Brea Bakery Garlic Bread*

Chef's Board

Charcuterie & Cheese 31

*Assorted Cured Meats & Cheeses
Accompanied with Dried Fruits | Menage of
Olives | Horseradish Bread & Butter Pickles
Dijon Mustard | Herbed Goat Cheese Spread
Toasted La Brea Bakery Garlic Bread*

Soup & Salads

Maine Lobster Bisque 7/10

Cream & Cognac

Soup of the Day 7/10

Iceberg BLT 12

*Crispy Bacon | Gorgonzola Crumbles
Tomato | Buttermilk Bleu Cheese Dressing*

Steak House 9

*Mixed Greens | Red Onion | Tomatoes
Carrots | Cucumbers | Balsamic Vinaigrette*

Honey Walnut 11

*Mixed Greens | Honey Roasted Walnuts
Gorgonzola Bleu Cheese | Honey Vinaigrette*

Classic Caesar Salad 10

*Shaved Parmesan | Garlic Herb Croutons
Sun Dried Tomato Tapenade*

Katz21 Steak & Spirits proudly serves *USDA Prime Beef*.

USDA Prime Beef represents the top 2% of all beef production in the United States.

The enhanced marbling in USDA Prime Beef results in superior flavor.

We then select specific cuts and “wet-age” each for an average of 28-35 days,
this extended aging process leads to exceptional tenderness.

Our steaks represent the very best beef in the industry.

-Executive Chef John Dominguez

Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness. Please notify your server if you have any food allergies prior to ordering.

*Contains or may contain raw or uncooked ingredients.

Steaks & Chops

Center-Cut Filet Mignon

Citrus-Braised Baby Carrots | Whipped Potatoes
 8oz 45
 12oz 59

USDA Prime NY Strip 51

*Citrus-Braised Baby Carrots | Whipped Potatoes
 Dijon Herbal Butter*

USDA Prime Ribeye 52

*Citrus-Braised Baby Carrots | Whipped Potatoes
 Dijon Herbal Butter*

USDA Prime Bone-In Ribeye 62

*Citrus-Braised Baby Carrots | Whipped Potatoes
 Dijon Herbal Butter*

Katz's Famous Prime Rib 52

*Citrus-Braised Baby Carrots | Whipped Potatoes
 Natural Jus | Horseradish Cream*

Grilled Iberico Pork Loin 38

*Wrapped in Tender Belly Bacon | Roasted
 Marble Potatoes | Brandy Honey Cider Sauce*

Greek-Style Rack of Lamb 50

*Marinated in Olive Oil, Lemon, & Fresh Herbs
 Sautéed Spinach*

Katz Steak & Cake 52

*6oz Filet Mignon | Jumbo Lump Crab Cake
 With Creamy Remoulade | Asparagus*

Rare	Medium Rare	Medium	Medium Well	Well
<i>Red, Cool Center</i>	<i>Red, Warm Center</i>	<i>Bright Pink Center</i>	<i>Slightly Pink Center</i>	<i>Broiled Throughout</i>

Today's Fresh Catch

*The fresh catch changes frequently,
 please contact the restaurant for
 today's fresh selections.*

Katz Classics

Broiled Redfish 35

*Atop Sautéed Spinach & Rice Pilaf | Beurre
 Blanc*

Herb Crusted Norwegian 37

Salmon

*Atop Lemon, Dill & Asparagus Risotto
 Garlic Dijon Sauce*

Theo's Pasta 36

*Filet Mignon Medallions | Jumbo Gulf Shrimp
 Garlic Linguini | Garlic Oregano Lemon Sauce*

Chicken Athenian 28

*Stuffed with Sautéed Spinach | Feta Cheese
 Fresh Herbs | Rice Pilaf*

Crab Stuffed Shrimp 38

Herb Oreganata Style | Sautéed Spinach

Crab Stuffed Lobster Tail 56

Sweet Corn Risotto | Lobster Cream

Enhancements

Spiny Lobster Tail	37	Au Poivre Sear	8
Jumbo Gulf Shrimp	5ea	Lobster Cream	8
Crab Stuffed Shrimp	8ea	Gorgonzola Crown	11
Oscar Style	15	Roasted Bone Marrow	14

Shareable Sides

Mushroom Medley	11	Whipped Potatoes	10
Potatoes Au Gratin	14	Creamed Spinach	12
Asparagus <i>Steamed or Grilled</i>	12	Crab Fried Rice	15

Made to Order Mac~n~Cheese 12

Add Lobster +12