

## STARTERS

<b>CANDIED BACON</b>	<b>16</b>
Thick cut bacon, house-made bourbon/brown sugar glaze, Thai peanut sauce	
<b>CRAB DIP</b>	<b>19</b>
Lump crab meat blended with a mix of cheeses, fresh dill & bread crumbs baked golden brown. Served with grilled pita.	
<b>TUNA WONTONS</b>	<b>18</b>
Raw tuna, assorted peppers & onion in a sweet chili glaze with chipotle aioli over crispy wontons	
<b>HONEY PECAN SHRIMP</b>	<b>20</b>
Tempura fried with maple glaze, sriracha, and honey pecans	
<b>CHICKEN LOLLIPOPS</b>	<b>19</b>
Lollipop shaped chicken wings in buffalo or sweet chili sauce served with your choice of dressing	
<b>TRUFFLE STEAK FRIES</b>	<b>12</b>
Truffle oil, shredded parmesan, roasted garlic aioli, & scallions	
<b>PRIME RIB CROSTINI</b>	<b>21</b>
Shaves prime rib over grilled ciabatta with arugula, horseradish cream & shaved parmesan	
<b>SPICY FETA DIP</b>	<b>15</b>
Spicy whipped feta with roasted pecans & drizzled with honey. Served with grilled pita.	
<b>BLACKENED SHRIMP NACHOS</b>	<b>19</b>
Corn tortilla chips, citrus cilantro seasoned black beans, cheese, fresh jalapeños, ground chorizo & diced tomatoes <b>ADD CHICKEN \$8</b>	
<b>FOCACCIA PIZZA</b>	<b>20</b>
House-baked focaccia topped with a curated selection of seasonal ingredients, thoughtfully composed by the chef.	

## LAND & SEA

<b>*14 oz RIBEYE</b>	<b>48</b>
Well-seasoned & chargrilled. Served with crispy smash potatoes & seasonal vegetables.	
<b>*FILET MIGNON</b>	<b>52</b>
Seared & finished with a house compound butter. Served with potato puree & seasonal vegetables.	
<b>STUFFED MAHI</b>	<b>36</b>
Crab & cheese stuffed Mahi with a Cajun cream sauce. Served with potato puree & seasonal vegetables	
<b>YELLOW FIN TUNA*</b>	<b>34</b>
Seared and sliced thin with a soy reduction, wasabi cream & pickled ginger over citrus arugula	
<b>PAN SEARED SALMON*</b>	<b>33</b>
With a soy brown butter glaze, seasonal vegetables, rice & pickled onions	
<b>CARIBBEAN CHICKEN &amp; SHRIMP</b>	<b>24</b>
Marinated and grilled, topped with mango salsa & pineapple teriyaki sauce. Served with jasmine rice.	
<b>SHRIMP &amp; SCALLOP SCAMPI</b>	<b>36</b>
Sautéed with fresh garlic, spinach, tomatoes & shallots in a lemon caper sauce. Served over fettuccine and finished with shaved parmesan	
<b>HALF RACK BBQ BABY BACK RIBS</b>	<b>29</b>
Served with confit potatoes & bacon braised collards. Topped with tobacco onions.	
<b>CHICKEN CARBONARA RAVIOLI</b>	<b>32</b>
Three cheese ravioli topped with chicken carbonara, crispy bacon, spinach, sun-dried tomato & romano cheese.	

## OYSTER BAR

<b>RAW / STEAMED OYSTERS</b>	<b>18/32</b>
Half or Full Dozen	
*Fresh or steamed oysters on the half shell with cocktail sauce, mignonette & lemon	
<b>OYSTERS ROCKEFELER</b>	<b>19</b>
Broiled with a creamed spinach topping, bacon, parmesan & breadcrumbs	

<b>CHARBROILED OYSTERS</b>	<b>19/34</b>
Half or Full Dozen On an open flame, garlic, lemon, butter & parmesan	
<b>SHRIMP COCKTAIL</b>	<b>21</b>
Old Bay & lemon	

## SALAD & SOUP

<b>SEAFOOD BISQUE</b>	<b>9</b>
<b>GARDEN SALAD</b>	<b>11</b>
Blend of lettuces, grape tomatoes, cucumber, carrots & red onions	
<b>CAESAR SALAD</b>	<b>11</b>
Crisp romaine lettuce blended with Caesar dressing, parmesan & house-made croutons.	
<b>SPINACH &amp; BACON</b>	<b>14</b>
Baby spinach tossed with bacon, eggs, pickled red onion & drizzled with Honey Dijon vinaigrette	
<b>ICEBERG WEDGE</b>	<b>13</b>
With house made Bleu Cheese dressing, bacon & pickled red onions	
<b>SHAVED BEET SALAD</b>	<b>14</b>
Mixed greens, orange segments, dried cranberry & goat cheese finished with champagne vinaigrette	

## HANDHELDS

<b>*CATCH BURGER</b>	<b>19</b>
Black angus ground chuck on a brioche bun, topped with applewood smoked bacon, cheddar cheese, lettuce, tomato & pickled onions. Served with french fries.	
<b>*BLACKENED TUNA BURGER</b>	<b>23</b>
Yellow fin tuna seared rare with lettuce, tomato, & chipotle aioli. Served with french fries	
<b>SHRIMP TACOS</b>	<b>19</b>
Blackened shrimp tacos with citrus slaw & a sweet chili sauce on toasted flour tortillas. Served with rice.	
<b>CHOPPED STEAK &amp; CHEESE</b>	<b>22</b>
Chopped prime rib, grilled peppers, onions, mushrooms, white American cheese & mayonnaise on ciabatta bread. Served with fries.	

## FOR THE TABLE

Balsamic Parmesan Brussel Sprouts	9
Potato Puree	6
Seasonal Vegetables	6
Crispy Smashed Potatoes	8
Basket of Fries	7
Truffle Mac & Cheese	13

\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially with certain medical conditions. Items marked should be identified and will be cooked to order.

# COCKTAILS

<b>Old Fashioned</b>	15	<b>Espresso-tini</b>	15
* Catch 109 Special Blend Woodford Reserve, Cherry & Orange		Fresh Espresso, Vanilla Vodka, Kahlua, Frangelico & Baileys	
<b>Grapefruit Cosmo</b>	13	<b>Cucumber Collins</b>	12
Vodka, Elderflower, Grapefruit & Lemon		Vodka, Cucumber, Lemon-Lime & Simple	
<b>Pom Spritz</b>	15	<b>Spicy Margarita</b>	12
Pomegranate, Elderflower & Prosecco		Chile Infused Blanco, Fresh Citrus & Orange Agave	
<b>The Painkiller</b>	12	<b>Blueberry Mule</b>	12
Dark Rum, Coconut, Pineapple & Nutmeg		Vodka, Blueberry & Ginger Beer	
<b>Lavender 75</b>	15		
Gin, Lemon, Simple, Lavender & Prosecco			

# BY THE GLASS

<b>Chenin Blanc Simonsig</b> <i>South Africa</i> 9/36	<b>Prosecco Col Solivo</b> 9/32
<b>Sauvignon Blanc Giesen</b> <i>New Zealand</i> 9/36	<b>Pinot Noir Block Nine</b> <i>California</i> 11/42
<b>Chardonnay Matchbook</b> <i>California</i> 10/38	<b>Cabernet Sauvignon Daou</b> <i>California</i> 15/52
<b>Chardonnay Chehalem</b> <i>Oregon</i> 10/38	<b>Cabernet Sauvignon Josh</b> <i>California</i> 12/46
<b>Rosé Mas Daumas Guilhem</b> <i>France</i> 10/36	<b>Malbec Vista Flores</b> <i>Argentina</i> 11/38
<b>Pinot Grigio Benvolio</b> <i>Italy</i> 10/36	<b>Garnacha Honoro Vera</b> <i>Spain</i> 10/35
<b>Riesling Peter Weinbach</b> <i>Germany</i> 10/32	<b>Nero D'Avolo Stemmari</b> <i>Italy</i> 10/34

# BEER

Bud Light, Michelob Ultra, Miller Lite, Natural Light, Budweiser, Modelo,  
Lagunitas IPA, Stella, Red Oak, Corona Extra, Corona Light, Coors Light,  
Bold Rock Cider, Assorted Seltzers, Athletic Brewing Co. NA

## ON TAP

All local and rotating

# BOURBON

Michter's Single Barrel Rye	14	1792 Small Batch	12
Catch 109 Woodford Reserve Special Blend	15	Eagle Rare	20
Woodford Rye	12	Rabbit Hole Boxergrail Rye	15
Woodford Reserve Double Oak	18	Rabbit Hole Dareringer Bourbon	22
Whistle Pig Piggy Back 6 years	13	Rabbit Hole Cavehill Bourbon	18
Whistle Pig Farmstock Rye	21	Rabbit Hole Heigold Bourbon	17
Whistle Pig 10 years	23	Four Roses Single Barrel	17
Whistle Pig 12 years	30	Four Roses Small Batch	14
Whistle Pig 15 years	45	Four Roses Small Batch Select	18
Whistle Pig The Boss Hog	120	Larceny Small Batch	18
Buffalo Trace	14	Angels Envy	18
Blanton's Single Barrel	25	Jefferson's Ocean Aged At Sea	23
Bulleit Bourbon	12	Jefferson's Ocean Aged At Sea Rye	18
Bulleit Bourbon Rye	11	Jefferson's Ocean Ver Small Batch	13
Bulleit Bourbon 10 year	15	Knob Creek	12
Bib & Tucker 6 year	15	Basil Hayden	17
Defiant Single Malt	13	Basil Hayden Dark Rye	15
Old Forester 1910	15	Jack Daniel's Gentleman Jack	12
Old Forester 1920	16	Jack Daniel's Single Barrel Select	16
George Dickel 15 years	18	Elijah Craig	13
Blade and Bow	15	Elijah Craig Barrel Proof	22
Noble Oak Double Oak	12	Old Elk	20
Noble Oak Double Oak Rye	14	Garrison Brothers Small Batch	21
Stagg	16		

# TEQUILA

Altos Blanco	11	Patron Silver	15	Cincoro Blanco	25
Altos Reposado	11	Don Julio Blanco	15	Gran Coromino Cristalino	16
Casamigos Blanco	15	Don Julio Reposado	17	Del Maguey Mezcal	12
Casamigos Reposado	18	Don Julio Anejo	25	Lunazul	11
Codigo Blanco	13	Don Julio Anejo 1942	49	Codigo Anejo	30