

Katz Nip

Prime Tenderloin Sliders

House Ground Prime Aged Tenderloin with Aged
Wisconsin Cheddar
9

Maine Lobster Tacos

House Made Fresh Tortillas with Grilled Sweet Corn
Pico
17

Jumbo Lump Crab Cake

Maryland Style with Creamy Remoulade
17

Escargot Provencal

Sautéed Snails in a Garlic Butter Sauce,
Served with Garlic Bread
14

Top with Fresh Jumbo Lump Blue Crab
5

*Pacific Ahi Tuna Tartare**

Asian Pear & Mango Salsa,
Avocado & Citrus Filet
14

Pot Stickers

Filled with Mouthwatering Trio of Spicy Shrimp,
Pork, and Beef in Light Soy Sauce
11

Crispy Fried Shrimp

Southern Style Seared Vegetables
13

Cajun Fish Tacos

House Made Fresh Tortillas with Grilled Sweet Corn
Pico, Avocado & Spicy Remoulade
Two for 7 or Three for 9

Prime Tenderloin Meatballs

House Ground Tenderloin Meatballs Blended with
Fresh Herbs Topped with House Marinara sauce
8

Filet Mignon Tacos

House Made Fresh Tortillas with Grilled Sweet Corn
Pico, Avocado & Spicy Remoulade
14

Katz Nip

*Hawaiian Yellowtail Sashimi**

Cilantro, Red Chilies & Ponzu
15

Bruschetta Milan's

Golden & Roma Tomato, Parmigiana Herb Oil,
Avocado Guacamole, Fresh Basil, Aged Balsamic,
Extra Virgin Olive Oil, Italian Snowflake Salt
11

Charcuterie Board

Assorted Artisanal Cheeses,
Domestic and Imported Cured Meats,
Seasonal Preserves & Baguette Bread
Full 26 / Half 16

Katz Meow

Sautéed Shrimp and Crab Placed atop Roasted
Crostoni and Garnished with Fresh Béarnaise
16

Point Judith Calamari

Asian Style with Roasted Cashews & Sautéed
Vegetables
14

Oysters Rockefeller

½ Dozen Oysters Served on the Half Shell
Topped with Sautéed Spinach, Scallions, Cream
Cheese, Asiago, Bacon and Herbs
16

Katz Tenderloin Burger

House Ground Prime Aged Tenderloin Burger
with Aged Wisconsin Cheddar
10

Prime Rib Bites

Served with Creamy Horseradish
10

Maine Lobster Bisque

Fresh Maine Lobster, Cream & Cognac
7/10

Happy Hour

Available in the Lounge

Nightly 4:00pm - 7:00pm

All Night Monday

\$2.75 Domestic

\$3.75 Imports

\$4 House Liquor & Wine

\$5 Cucumber Martinis

Jumbo Lump Crab Cake

Maryland Style with Creamy Remoulade

13

Point Judith Calamari

Asian Style with Roasted Cashews & Sautéed

Vegetables

11

Pot Stickers

Filled with Spicy Shrimp & Pork in a Light Soy Broth

8

Crispy Fried Shrimp

Southern Style Seared Vegetables

8

*Pacific Ahi Tuna Tartare**

Asian Pear & Mango Salsa,

Avocado & Citrus Filet

10

Filet Mignon Tacos

House Made Fresh Tortillas with Grilled Sweet Corn

Pico, Avocado & Spicy Remoulade

10

Maine Lobster & Shrimp Bisque

Fresh Maine Lobster, Cream & Cognac

5

Cajun Fish Tacos

House Made Fresh Tortillas with Grilled Sweet Corn

Pico, Avocado & Spicy Remoulade

Two for 7 or Three for 9

Ask Your Server about Daily Happy Hour

Drink Specials

**Contains or may contain raw or uncooked ingredients and may increase your risk of foodborne illness.*

Signature Cocktails

Club 21's Chocolate Martini

Dark and White Godiva Chocolate Liqueur +
Absolut Vanilla Vodka + Hershey's Chocolate

13

Cucumber Martini

Absolut Vodka + Mint + Lemon + Cucumber +
Cucumber juice + Chili Salt + Cucumber slice

13

Strawberry Jalapeño Rita

Olmecca Altos Tequila + Lime Juice + Agave
Nectar + Fresh Strawberries + Jalapeño

12

Red Pepper Smash

The Botanist Gin + Red Bell Pepper + Honey +
Elderflower Liqueur + Mint + Lemon + Lime

13

The Katz 21 Signature Martini

Absolut Vodka + Olive Juice +
Fresh Bleu Cheese Stuffed Olives

13

Love Potion

Absolut Mandarin + Elderflower Liqueur + Basil
Strawberries + Blood Orange & Cranberry juice

11

Espresso Martini

Lavazza Espresso + Absolut Vanilla Vodka +
Kahlua + Cream de Cacao

13

Blueberry Pomegranate Martini

Dripping Springs Vodka + Pomegranate Liqueur
+ Cranberry Juice + Fresh Blueberries

12

The Stiletto

Solerno Blood Orange Liqueur + Egg White
Blood Orange Juice + Lime + Lemon Bitters

13

