

# CATCH35 SEAFOOD & PREMIUM STEAKS

# Lunch Menu | \$25

Choose one item from each category

# **Starters**

# Seafood Gumbo or Shrimp Bisque Roasted Beet Salad

Kale - frisee lettuce - chevre - crushed pistachios - Dijon vinaigrette

### Chive Potsticker

Scallions - bell peppers - shitake mushrooms - Szechwan sauce

# **Mains**

### Hawaiian Tuna Poke Bowl

Cilantro rice or kale - seaweed - avocado - edamame - radish - cucumbers - carrots - sriracha aioli

### Maryland Style Crabcake

1 crabcake - corn relish - remoulade - green beans

### Black & Blue Burger

Blackened steakhouse burger - blue cheese - arugula- tomato - turf sauce - fries - brioche

## Honey Butter Chicken Sandwich

Mayo - pickles - honey butter sauce - Nashville spice - slaw - fries

## Lake Superior Whitefish Cajun Style +4

Blackened - and ouille sausage - red & green peppers - etouffee sauce - green beans

### Atlantic Salmon Wellington +5

Salmon wrapped in puff pastry - filled with creamed spinach – parmesan – wine - garlic & shallots Pepper aioli - whipped potatoes

### Filet Mignon Medallion +5

4oz center cut choice medallion - demi-glace - asparagus

# **Desserts**

### Classic Tiramisu

Sweet creamy mascarpone - layered with espresso & coffee dipped lady fingers - topped with cocoa powder

### Mini Dessert Trio

Brownie - Key Lime Pie - Cheesecake

The Restaurant Week menu is for each guest to enjoy individually
No Substitutions - Dine in only
Beverage, tax and gratuity not included
Please inform your server of any know food allergies