

Catch 22 Fresh Market Grill From The Steakhouse

T-Bone 18 oz - 29.99

Top Sirloin Steak 10 oz - 19.99

Filet Mignon **Petit Filet** 6 oz - 24.99 **Filet** 10 oz - 34.99

Ribeye Steak 8 oz - 21.99 14 oz - 27.99 20 oz - 37.99

New York Striploin 8 oz - 22.99 14 oz - 28.99 20 oz - 38.99

Addition's

Fresh béarnaise 2.99

Caramelized onion 2.99

Butter sauteed wild mushroom medley 2.99

Catch 22's golden fried Tabasco onions 2.99

Catch 22 cognac Madagascar peppercorn sauce 3.99 7 day cabernet sauvignon demi glace 2.99

You may **Oscarize** any steak with crab meat fresh asparagus and béarnaise sauce 9.99

All of our steaks can surf

4 oz Lobster Tail 14.99

8oz Lobster tail 27.99

4 Garlic Shrimp 7.99

1/2 lb King Crab 18.99

How would you like that cooked?

Blue rare - cool centre, quick sear

Rare - cool centre, bright red throughout

Medium rare - warm centre, red throughout

Medium - warm pink centre

Medium well - cooked throughout slightly pink in centre **Well done** - hot, fully cooked throughout,

Chicago - seared to crisp on the outside and cooked to desired doneness on the inside

Pittsburgh - black and blue - seared crisp on the outside and blue on the inside

Chef Bob's Secret To Great Steak

Buy Quality Start with a great beef, AAA to prime and trimmed to Chef Bob's exact specifications.

Ageing Age the beef a minimum of 30 days.

Season It Season the steak with our own blend of sea salt and medley of cracked peppercorns.

Rest It Allow the steak to rest after cooking to let the natural juices settle back into the steak

Compliment It Chef Bob suggests a good cabernet or red zinfandel