

Hot off the Grill

Oven Roasted Penne

Grilled chicken, mushrooms, spinach, and Bermuda onion in our roasted garlic tarragon rose sauce, glazed with mixed cheese 15.99

Fettuccine with Black Tiger Shrimp

Pan roasted garlic shrimp sautéed in extra virgin olive oil with Portobello mushrooms, green onion, Bermuda onion, fresh basil, roasted garlic, fresh tomatoes and spinach 16.99

Catch 22's Blue Cheese Penne

With grilled chicken, spinach, sun dried tomatoes, Bermuda onion and blue cheese roasted garlic cream 15.99

Fettuccine Carbonara

Double smoked bacon, red onion, field mushrooms and baby spinach in a white wine garlic cream finished with Parmesan cheese 15.99

Bowtie with House Made Sausages

Bowtie pasta with house made spicy garlic pork sausages, fire roasted red onion, sweet peppers, and spinach in our scratch made tomato basil sauce with extra virgin olive oil 14.99

From the Steakhouse

Ribeye Steak

Well marbled, making this cut tender, juicy, and our most flavourful steak

10 oz 23.99 14 oz 29.99 20 oz 39.99

New York Striploin

Hearty and robust, with a perfect balance of flavour, texture, and tenderness

10 oz. 24.99 14 oz 30.99 20 oz 40.99

Top Sirloin Steak

Naturally lean and firm, with a bold meaty flavour
not recommended to cook more than medium

6 oz 19.99

Filet Mignon

Considered the finest of all cuts, it is lean and naturally tender, with a mild flavour and fine texture

6 oz Petit Filet 26.99 10 oz Filet 34.99

Chef Bob's Secret To Great Steak

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

Ageing Age the steak a minimum of 30 days.

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

Rest It Allowed 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

Additions

Catch 22 cognac Madagascar peppercorn sauce	3.99	7 day cabernet sauvignon demi glace	3.99
Fresh béarnaise sauce	4.99	Catch 22's golden fried Tabasco onions	3.99
Skillet of butter sauteed exotic mushrooms	4.99	Caramelized onion	3.99

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

How would you like that cooked?

Blue rare - cool centre, quick sear

Medium rare - warm centre, red throughout

Medium well - cooked throughout slightly pink in centre

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

Rare - cool centre, bright red throughout

Medium - warm pink centre

Well done - hot, fully cooked throughout