

the CATCH LUNCH

SALADS

Blackened Salmon and Spinach Salad

Scottish salmon over baby spinach and mixed greens in a creamy herb vinaigrette. Garnished with a tropical mango salsa 14.95

Flash Seared Ahi Tuna Salad

Lightly seasoned Ahi tuna is flash-seared rare and served over an Asian vegetable soba noodle salad in sesame soy honey vinaigrette 13.95

VERACRUZ CHOPPED SALAD

Grilled sweet chili marinated jumbo shrimp, sweet mango, grilled corn, avocado, tomato, crispy tortillas and Cotija cheese with a roasted poblano pecan vinaigrette 12.95

The Cobb

Rotisserie chicken breast, applewood smoked bacon, avocado, vine-ripe tomato, chopped hard boiled egg and Point Reyes blue cheese with shredded iceberg lettuce, tossed tableside in blue cheese and herb vinaigrette dressing 12.95

Traditional Caesar

Crisp romaine and freshly baked croutons with grated Pecorino Romano cheese 8.95, charbroiled chicken add 3.95; blackened salmon add 6.95; or grilled jumbo shrimp add 4.95

SANDWICH board

All sandwiches are accompanied with fresh garlic and parsley fries

Cuban Press

Thinly shaved herb-roasted pork loin and smoked ham, pressed until warm with pickled onions, Gruyere cheese, pickles and mustard aioli 11.95

B.L.A.T.T.

Applewood smoked bacon, lettuce, avocado, sliced roasted turkey and vine-ripe tomato on squaw bread with green goddess dressing 11.95

The Beefeater

Thinly shaved house-roasted beef served on toasted sour dough bread with cheddar cheese and horseradish aioli with au jus 12.95

The RiBI

Barbequed St. Louis cut pork ribs on a hoagie roll with sweet onions and dill pickles. Sound familiar? 13.95

MAINE LOBSTER AND SHRIMP ROLL

Gently poached Maine lobster and bay shrimp in a light aioli, served in a toasted brioche roll with fresh made truffled potato chips 14.95

Fried Egg B.L.T.

Taking an American classic to the next level. Toasted sour dough bread, mayonnaise, iceberg lettuce, beefsteak tomato, aged cheddar cheese, applewood smoked bacon and three fried eggs over easy 9.95

Primanti Brothers

A Pittsburgh classic served on toasted sour dough bread piled high with steamed deli-style pastrami, provolone cheese, french fries, vinegar slaw and tomatoes 10.95

Blackened Pacific Ono Fish Tacos

Blackened Pacific Ono in corn tortillas with shredded cabbage, guacamole and chipotle sour cream. Served with dirty rice, pico de gallo and black beans 12.95

BURGERS

Classic CATCH Burger

12-ounces of lean ground chuck broiled to order, covered with aged cheddar cheese and garnished with sweet red onion, vine-ripe tomato, mayonnaise and lettuce 10.95

The Sun Devil

"Throwdown Contest Winner" A toasted brioche bun with cheddar cheese, shredded iceberg lettuce, crisp bacon strips and flash-fried dill pickles, cherry peppers, jalapeños, sweet onions and pepperoncinis. "Sneaky good and addicting" 12.95

Ballpark Bacon Burger Dog a.k.a "The Bur-dog-on"

All of your ballpark favorites in one. The perfect balance of a hot dog, hamburger and pretzel uniquely combined. Tortilla chips and nacho cheese complete your ballpark experience 12.95

The Napa Valley

Fried goat cheese encrusted with bread crumbs and fresh herbs garnished with red pickled onions, herb vinaigrette marinated and grilled portabella mushrooms, butter lettuce, roasted garlic aioli, and drizzled with a red port wine reduction. Served on toasted brioche bun. Goes perfect with a glass of Cabernet! 11.95

The "OMG"

Four pounds of lean ground chuck broiled to order, topped with ten slices of aged cheddar cheese, half head of iceberg lettuce, tomato, red onion, mayonnaise and dill pickles. Served on a 14 inch bun with two pounds of french fries. Sharing highly recommended 35.95

Offered 11:00 AM – 2:00 PM Daily