

Wine

wines by the glass are listed in bold print.

Sparkling / Champagne

Zonin, Prosecco, Italy Split	8-
Mondoro, Asti, Italy NV	42-
Moet Chandon, Champagne NV	55-
Taittinger Cuvee Prestige, Brut NV	68-
Dom Perignon, France 2006	225-
Taittinger Comtes De Champagne, Brut 1998	220-

Lighter Whites

Stella, Moscato, Italy 2016	9-/32-
Pacific Rim, Riesling, Columbia Valley 2015	8-/30-
Dr L, Dry Riesling, Mosel 2015	32-
Villa Wolf, Pinot Noir Rose, Pfalz 2016	9-/32-
Caposaldo, Pinot Grigio, Italy 2016	9-/32-
Swanson, Pinot Grigio, Napa 2015	40-
Marlborough "Estate Reserve", Sauvignon Blanc, Marlborough 2016	9-/32-
Charles Krug, Sauvignon Blanc, Napa 2016	44-
Robert Mondavi "Oakville", Fume Blanc, Napa 2013	62-
Caymus, "Conundrum", California 2014	46-

Chardonnay

Benziger "Organic", Chardonnay, Sonoma 2014	10-/34-
Mer Soleil "Reserve", Chardonnay, Saint Lucia Highlands 2014	12-/38-
Sequoia Grove, Chardonnay, Carneros 2015	52-
Franciscan "Cuvee Sauvage", Chardonnay, Napa 2013	56-
Cakebread Cellars, Chardonnay, Napa 2014	64-
Krupp Brothers, Chardonnay, Napa 2014	80-
Pahlemeyer, Chardonnay, Napa 2013	95-

Pinot Noir

Cooper Hill, Pinot Noir, Willamette 2014	10-/34-
Meiomi, Pinot Noir, Sonoma-Santa Barbara 2016	13-/40-
Wildhorse, Pinot Noir, Central Coast 2015	42-
Erath "Estate", Pinot Noir, Willamette 2014	51-
Artesa "Estate Reserve", Pinot Noir, Napa 2014	54-
Merry Edwards, Pinot Noir, Sonoma County 2014	60-
Cuvaison "Spire", Pinot Noir, Carneros 2011/2013	78-

Merlot / Syrah / Carmenere

Coppola, Merlot, Sonoma 2014	9-/32-
Liberty School, Merlot, Central Coast 2014	34-
Duckhorn Vineyards "Decoy", Merlot, Napa 2014	45-
Thorn, Merlot, Napa, 2014	55-
Terrunyo "Block 27", Carmenere, Cachapoal 2011	54-
Shafer "Relentless", Syrah, Napa Valley 2013	100-

Mike's Hot Picks

Symposio / Red Blend / Butera Italy 2013 / 13-/42-
McBride Sisters / Red Blend / Central Coast 2015 / 10-/34-

Cabernet Sauvignon

Boomtown, Cabernet Sauvignon, Washington State 2015	9-/32-
BR Cohn, Cabernet Sauvignon, Sonoma County 2015	13-/42-
Simi, Cabernet Sauvignon, Alexander Valley 2014	15-/48-
Black Stallion, Cabernet Sauvignon, Napa 2013	48-
Starmont, Cabernet Sauvignon, Napa 2012	50-
J Lohr "Hilltop", Cabernet Sauvignon, Paso Robles 2014	55-
Flora Spring, Cabernet Sauvignon, Napa 2014	66-
Freemark Abbey, Cabernet Sauvignon, Napa 2012	78-
Quilt, Cabernet Sauvignon, Napa Valley 2014	80-
Brandlin, Cabernet Sauvignon, Mount Veeder 2012	80-
Faust, Cabernet Sauvignon, Napa 2014	82-
Mount Veeder, Cabernet Sauvignon, Napa 2013	85-
Caymus, Cabernet Sauvignon, Napa 2014 Litre	120-
Dunn Vineyards, Cabernet Sauvignon, Howell Mountain 2011	125-
Nickel & Nickel "C.C. Ranch", Cabernet Sauvignon, Rutherford/Napa 2014	136-
Somerston, Cabernet Sauvignon, Napa 2012	160-
Staglin, Cabernet Sauvignon, Rutherford/Napa 2012	280-

Red Blends

Le Volte, Red Blend, Tuscany 2014	50-
Balbio, Super Tuscan Red Blend, Tuscany 2014	51-
Franciscan "Magnificat", Meritage, Napa Valley 2013	86-
Gaja, Red Blend, Bolgheri Tuscany 2014	90-
Priest Ranch "Coach Gun", Red Blend, Napa 2012	100-
I Selvatici, Super Tuscan Red Blend, Tuscany 2008	105-
Cain Five, Red Blend, Napa 2010/2012	190-
Quintessa, Red Blend, Rutherford 2008/2010	192-

Zinfandel / Malbec / Grenache

Cosentino Winery "The Zin", Zinfandel, Lodi 2014	43-
Mauritson, Zinfandel, Dry Creek Valley 2013	52-
Mountain Door, Malbec, Mendoza 2015	8-/30-
Acheval Ferrer, Malbec, Mendoza 2015	44-
Kaiken Ultra, Malbec, Mendoza 2015	55-
Orin Swift "D66", Grenache, Cotes Catalanes 2014	65-

Kraft Cocktails

GRAPEFRUIT OLD FASHIONED ~ Buffalo Trace / Muddled Grapefruit / Luxardo Cherries / Grapefruit Bitters / 10-

BLUEBERRY BOURBON COCKTAIL ~ Bulleit Bourbon / Lemon / Rosemary / Maple Syrup / 10-

GINGER STAR ~ Bontinist Gin / Star Anise / Tonic / Lime / / 8-

CATABLU SAZARAC ~ Tempelton Rye / Bitters / Absinthe / Lemon Twist / 10-

WARM UP ~ Buffalo Trace Bourbon / Orange Hickory Syrup / Caramelized Orange / Served Warm and Up / 11-

Lighter Alcohol

STRAWBERRY FIELDS ~ Hendrick's Gin / St. Germaine / Balsamic Vinegar / Fresh Strawberry Muddle / Lime Twist / 10-

AVOCADO MARGHARITA ~ Silver Tequila / Fresh Lime / Fresh Lemon / Cointreau / Avocado / 10-

RICE WINE FIZZ ~ Saki / Peach Schnapps / Prosecco / 10-

Martini List

Pineapple

House Made Pineapple-Vanilla Bean Infused Vodka /
Pineapple Juice / 11-

Pomegranate

Pearl Pomegranate Infused Vodka / Pearl Pomegranate
Liqueur / Fruit Juice / 11-

Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur /
Chambord / Cream / 11-

Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 11 -

Blueberry Lemon Drop

Stoli Blueberry Vodka / Stoli Citron / Lemon Lime Sour / 10-

Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps / Agave /
Fresh OJ / Fresh Lime / 10-

X Rated

X Passion Fruit Infused Vodka Liqueur / Svedka Vodka /
Splash Pineapple / 11-

Caffeinitini

Vanilla Vodka / White Chocolate Liqueur / Kahlua /
Cointreau / Espresso / Cream / 11-

Beer

Ask Your Server About Our **Seasonal** and **Draft Selections**

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Amstel, Sam Adams, New Castle, Stella Artois,
Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter

Share

Baked Goat Cheese Ricotta Spread / black truffle / tomato marmalade / grilled artisan bread / 11-

Kimchee Fried Black Rice / smoked bacon / cucumber scallion salad / sesame seeds / 12- GF

Hearts of Palm Cake / arugula / fennel / smoked garlic beet vinaigrette / shiitake bacon / saffron tarragon sauce / 12- SP

Rice Fried Jumbo Firecracker Shrimp / sweet hot chili sauce / green onion / 13-

Sesame Crusted and Buttermilk Fried Calamari / Asian dipping sauces / 12-

Crispy Brussels Sprouts / bacon / pecorino cheese / roasted garlic aioli / chili flakes / 10- GF

Mediterranean Grilled Filet Mignon Skewers / pita / smoked hummus / cucumber / radish / toy box tomatoes / herb feta drizzle / 13-

The Chefs at Catablu Grille want to keep our customers engaged, by creating foods that ignite the senses. It's no secret; use great ingredients and in turn create great tasting food. Our Simply Pure Preparation (SP) creations are made with no dairy or gluten and are simply grilled or roasted. The idea is to have healthy options that truly taste great. Enjoy your experience with us.

Flatbreads

gluten free flatbread available / 3-

Oven Roasted Tomato / fresh mozzarella / sweet basil oil / 10-

Smoked Duck / fresh spinach / cilantro sour cream / roasted mushrooms / balsamic vinaigrette / 12-

Uncle Antonio's / avocado puree / refried beans / sour cream / tomato / cheddar cheese / jalapeno slices / 11- [add chorizo](#) / 2-

Greens

add: grilled chicken +5- / shrimp +8- / salmon +7- / beef skewers +7-

Wedge Salad / heart of romaine / candied apple smoked bacon / tomato / blue cheese vinaigrette / 7- GF

Shaved Brussels Sprouts / radicchio / roasted rainbow carrots / pecorino cheese / pine nuts / herbs / golden raisin turmeric dressing / 7- GF

Apple Salad / romaine / spiced candied walnuts / gorgonzola / red grapes / maple sherry vinaigrette / 6- GF SP

Chop Chop Salad / carrots / cucumbers / garbanzo beans / red pepper / tomato / provolone cheese / balsamic vinaigrette / 6- GF

*Executive Chef: Tony Valenza
Chef de Cuisine: Michael Mongiello
Chef de Partie: Fletcher Brown*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Daily Features

Martini Monday / 2- off any martini / Tuesday: Pad Thai / chicken / beef / shrimp

Wednesday / 20% off Bottle Wine

Thursday / Hungarian Goulash / Friday: Dessert Souffle

**Sides to Share / Hand Cut Fries 5- / Truffle Parmesan Fries 7- / Sweet Potato Fries 5- /
Spicy Onion Rings 5- / Lobster Mac and Cheese 14- / Mac and Cheese 6-**

Entrées

Sweet Potato Risotto / braised beef / pecorino cheese / arugula / hickory honey pecan drizzle / 22-

Cauliflower Stir Fry / peppers / bok choy / mushrooms / acorn squash / red onions / toasted sesame seeds /
cashews / honey chili drizzle / 16- GF SP grilled chicken +5- / shrimp +8- / salmon +7-

House Spiced Market Fish / roasted heirloom carrots / Brussels leaves / fingerling potatoes / celery root puree /
garlic herb drizzle / MKT- GF SP

Faroe Island Pistachio Crusted Salmon / arugula / roasted acorn squash / caramelized onions / acorn sage cream / 22- GF

Buttermilk Fried Walleye Pike / crisp home fried potatoes / bell peppers / green beans / jalapeno aioli / 22-

Hickory Brined Local Pork Chop / smoked cheddar cauliflower grits / Brussels sprout leaves /
heirloom carrots / hickory syrup / 23- GF

Chicken Meatloaf with Smoked Provolone / fingerling potatoes / broccolini / roasted mushrooms /
dried apricot agrodolce / 20-

Grilled Filet Mignon / roasted garlic parmesan smashed potatoes / asparagus / caramelized shallots /
red wine veal jus / 6oz 25- / 8oz 33- Larger Custom Cuts Available 2oz. Increments / 4- per oz. GF

14oz. Char Grilled Dry Aged Rib Eye Steak / hand cut fries / bacon cheddar butter / 40- GF

Black & Blu Ribeye / blackened / blue cheese / spicy onion rings / fingerlings potatoes / red wine veal jus / 42-

add an egg +1.5-

Between the Buns

Bison Burger / sweet sour red cabbage and onions / local butterkase / whole grain mustard sauce /
pretzel bun / hand cut fries / 18-

B.B.Q. Ranch Burger / all natural beef patty / apple smoked bacon / cheddar cheese / spicy onion rings /
ranch dressing / B.B.Q. sauce / hand cut fries / 13-

Blackened Mahi Mahi Sandwich / tomato / tangy slaw / house tartar sauce / sweet potato fries / 14-

+5- split plate charge / Special requests may take additional preparation time.