

Wine

wines by the glass are listed in bold print.

Sparkling / Champagne

Mashio, 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 2015	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 2015	9-/32-
Swanson, Pinot Grigio, Napa 2015	40-
Marlborough "Estate Reserve", Sauvignon Blanc, Marlborough 2014	9-/32-
Charles Krug, Sauvignon Blanc, Napa 2015	44-
Robert Mondavi "Oakville", Fume Blanc, Napa 2011/2013	62-
Caymus, "Conundrum", California 2014	46-

Chardonnay

Benziger "Organic", Chardonnay, Sonoma 2013	10-/34-
Starmont, Chardonnay, Napa 2013	12-/38-
Sequoia Grove, Chardonnay, Carneros 2013	52-
Franciscan "Cuvee Sauvage", Chard, Napa 2012/13	56-
Cakebread Cellars, Chardonnay, Napa 2014	64-
Flowers, Chardonnay, Sonoma Coast 2013	65-
Grigich Hills, Chardonnay, Napa 2013	65-

Pinot Noir

Meiomi, Pinot Noir, Sonoma-Santa Barbara 2015	13-/40-
60 Souls, Pinot Noir, Willamette 2014	14-/44-
Wildhorse, Pinot Noir, Central Coast 2014	42-
Erath "Estate", Pinot Noir, Willamette 2014	51-
Artesa "Estate Reserve", Pinot Noir, Napa 2010	54-
Merry Edwards, Pinot Noir, Sonoma County 2013	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-
Irony, Merlot, Monterey 2013	37-
Duckhorn Vineyards "Decoy", Merlot, Napa 2014	45-
Provenance, Merlot, Carneros, 2009/10/12	50-
Terrunyo "Block 27", Carmenere, Cachapoal 2011	54-
Shafer "Relentless", Syrah, Napa Valley 2013	100-

Mike's Hot Picks

Lamole, Chianti Classico, Italy 2013 14.50-/46-
Kettmeir Pinot Grigio, Italy 2015 14.50-/46-

Cabernet Sauvignon

Boomtown, Cabernet Sauvignon, Washington State 2013	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 2013/14	55-
Flora Spring, Cabernet Sauvignon, Napa 2013	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 2013	82-
Mount Veeder, Cabernet Sauvignon, Napa 2012	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 2012/2013	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 2012/14	51-
Franciscan "Magnificat", Meritage, Napa Valley 2012	86-
Gaja, Red Blend, Bolgheri Tuscany 2014	90-
Priest Ranch "Coach Gun", Red Blend, Napa 2012	100-
I Selvatici, Super Tuscan Red Blend, Tuscany 2007/2008	105-
Cain Five, Red Blend, Napa 2010	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 2014	44-
Kaiken Ultra, Malbec, Mendoza 2013/2014	55-
Orin Swift "D66", Grenache, Cotes Catalanes 2013	65-

Kraft Cocktails

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

THE RUXPIN ~ Ketel One / Domaine De Canton Ginger Liqueur / Ginger Beer / Lime Juice / Lemon Twist / 10-

MAPLE BOURBON SOUR ~ Bulleit Bourbon / Lemon / Rosemary / Maple Syrup / 10-

THE KEENER ~ Tanqueray Gin / Grapefruit Juice / Campari / Cointreau / Sweet Vermouth / 10-

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

BLACKBERRY PISCO SOUR ~ La Caravedo Pisco / Lemon / Blackberry / Egg White / 10-

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

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

House Made Tonics

Quinine

enjoy with soda water or use as a mixer

Hibiscus Lavender

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-

Cold Pressed Pineapple Apple Mint Mojito

Rum / Fresh Mint / Cold Pressed Pineapple and Apple /
Fresh Lime / 11-

Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 11 -

Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps / Agave /
Fresh OJ / Fresh Lime / 11-

Blueberry Lemon Drop

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

Leon Phelps

Courvoisier / Fresh Lemon / Fresh Mint / Rose Water /
Fennel Syrup / 11-

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

Honey Lime Smoked Fish Tostadas / red cabbage / avocado / pickled tomatillos / cilantro lime crema / 14- GF

"Mock Eel" / crisp shiitake mushroom / eggplant / peppers / green onion / basil oil / 9-

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

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 / caramelized onions / carrots / scallions / nuoc cham vinaigrette / 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

Roasted Beets / watercress / hearts of palm / pickled dried apricots / crumbled goat cheese / walnut vinaigrette / 7- GF

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

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: Ribs / Friday: Dessert Souffle

Sides to Share: Hand Cut Fries 5- / Truffle Parmesan Fries 7- / Sweet Potato Fries 5- / Spicy Onion Rings 5- / Mac-n-cheese 6-

Entrées

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

Dan Dan Noodles / Szechuan pork belly / watercress / bean sprout / chopped peanut / 16-

Lobster Mac and Cheese / orzo pasta / sweet peas / black truffles / mascarpone cheese / 29-

Tuscan Spiced Market Fish / fava beans / sunburst squash / fennel / swiss chard / heirloom tomato / Mediterranean salsa verde / MKT- GF SP

Faroe Island Pistachio Crusted Salmon / shallots / sweet corn / mushrooms / swiss chard / rosemary sweet corn cream / 22- GF

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

Spice Rubbed Grilled Pork Chop / fava bean succotash / potato bacon terrine / smoked onion rings / white BBQ sauce / 22-

Chicken Meatloaf with Smoked Provolone / crushed marble potatoes / broccolini / roasted mushrooms / 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

14oz. Black and Blu Dry Aged Rib Eye / spicy onion rings / roasted potatoes / whiskey veal jus / 40-

add an egg +1.5-

Between the Buns

Bison Burger / melted leeks / dill Havarti / black truffle aioli / frisee / 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.