

## ---Shareables---

### **CHERRY BRIE - 12.**

Warm brie topped with spirited rosemary cherries and plenty of warm bread for spreading.

### **BACON-WRAPPED SCALLOPS - 13.**

Three large sea scallops bacon-wrapped and served with lemon-garlic aioli.

### **BUFFALO HUMMUS - 8.**

Traditional hummus blended with a spicy wing sauce topped with Gorgonzola and served with pita chips and celery sticks.

### **LOBSTER BITES - 12.**

Battered and fried lobster pieces served with remoulade sauce for dipping.

### **TEMPURA ASPARAGUS - 10.**

Tempura battered asparagus; flash-fried, drizzled w/wasabi cream sauce & sesame seeds.

### **FRIED DILL PICKLE SPEARS - 8.**

Crispy breaded dill pickle spears served with green onion dressing.

### **ESCARGOT - 10.**

A mix of garlic sautéed escargot and diced Portobello mushrooms served in a fresh-baked puff pastry.

### **LILI'S NACHOS - 10.**

Pita chips topped with Gorgonzola, bacon, tomato, and green onions. Served with avocado and jalapenos.

### **SMOKED SALMON ROULADES (4) - 12.**

Sliced smoked salmon rolled with our cream cheese mix and a pickled green bean.

### **CHEESE BREAD - 6.**

Generously covered with garlic butter, jack, cheddar and parmesan cheeses.

## ---Salads---

*Dressings: Plum vinaigrette, cucumber ranch, Gorgonzola cheese, tomato vinaigrette or Caesar*

### **CAT STACK - 7.**

Iceberg lettuce wheel, red cabbage, diced tomatoes, green onions and topped with tortilla strips.

### **LAYERED SPINACH SALAD - 8.**

Spinach leaves, mandarin oranges, dried cherries, pine nuts, mushrooms, bacon, and Gorgonzola crumbles, tossed in plum vinaigrette and layered between three crispy wontons.

### **CAESAR SALAD - 8.**

Romaine lettuce, sliced red onion rings, croutons, shredded Parmesan and tossed with Caesar dressing.

### **TORTELLINI ANTIPASTO - 9.**

Tri-color tortellini tossed with jack and cheddar cheese, Kalamata olives, roasted red peppers, salami, and tarragon vinaigrette dressing.

## ---Steaks---

*Cooked to your specs and served with a baked potato and steamed broccoli. Add a small salad - \$4.*

### **TENDERLOIN FILET – 25.**

The leanest cut of all. Slow wet-aged for tenderness.

### **12-oz RIBEYE - 25.**

The most marbled cut for the most flavor.

### **10-oz FLAT IRON STEAK - 23.**

Second only to the filet for tenderness coupled with the great flavor of a strip steak.

### **NEW YORK STRIP – 23.**

An in-between cut to the tenderness of the filet and the flavor of the ribeye.

### **20-oz PORTERHOUSE – 44.**

(LIMITED QUANTITIES).

Simply the best. Tenderloin and strip steak, together as one!

### **STEAK AND SHRIMP – 26.**

Our flat iron steak accompanied by two jumbo garlic shrimp.

### **BLUE CAT WELLINGTON – 26.**

Our tenderloin filet wrapped in puff pastry with melting Gorgonzola cheese and bacon.

### **TEXAS STEAK - 18.**

Lightly breaded beef cutlet seasoned and pan-fried. Served with cream gravy.

***Items and prices are subject to change without notice.***

## ---Seafood---

*Served with wild rice and bok choy medley  
Add a small salad - \$4.*

### **SEAFOOD CAKES – 24.**

A blend of shrimp, crab and lobster meat in a rosemary polenta. Flash-fried and topped with spicy Cajun crawfish.

### **SEA BASS – 25.**

Poached in a light lemon sauce.

### **GRILLED AHI – 22.**

Grilled medium rare and served with a strawberry-mandarin pico.

### **ONION CRUSTED TILAPIA – 18.**

Lightly coated with panko and dried onions. Drizzled with wasabi cream sauce.

### **SESAME SEED SALMON – 20.**

Plum and sesame glazed salmon filet.

### **STUFFED FLOUNDER – 21.**

Special crab filled stuffed in a flounder fillet that's lightly breaded and pan grilled. Topped with a lemon-cilantro drizzle.

## ---Other Specialties---

*Served with gorgonzola fries and roasted corn  
and poblano. Add a small salad - \$4.*

### **CHICKEN ROULADE – 18.**

Boneless, skinless chicken breast stuffed with asparagus and melting brie cheese.

### **CORNBREAD-TAMALE GAME HEN – 22.**

Roasted game hen stuffed with a mixture of tamales and cornbread dressing and served with a chicken-mushroom jus.

### **CHICKEN-FRIED PORK MEDALLIONS – 18.**

Tender pork loin lightly breaded and pan-fried. Topped with cream gravy and chopped bacon.

### **CAT CITY MEAT LOAF – 18.**

Each individual loaf is made exclusively from the trimmings of our filet and ribeye. Served with mushroom jus.

### **BABY BACK RIBS – 19.**

Slow roasted and charred to finish, and served with Cat City Grill's BBQ sauce.

### **LAMB RACK GREMOLATA – 24.**

Roasted medium rare and topped with gremolata (minced parsley, mint, garlic and lemon zest).



## Dinner

Mon - Thu 5-9 p.m. | Fri - Sat 5-10 p.m.  
Bar opens at 4 p.m. daily.

### **LUNCH**

Mon - Fri 11-2:30 p.m.

### **SUNDAY BRUNCH**

10:30 a.m. – 2:00 p.m.

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## ---Join Us for Happy Hour Mon-Fri 4-7pm---

**SELECT APPETIZERS HALF PRICE 5-7PM (BAR ONLY)**

**INFUSED MARTINIS \$5 | SWEET TEA MARTINI \$5 | DOMESTIC BOTTLED BEER \$2  
HOUSE WINE \$4 | WELL, HI BALLS \$3 | FROZEN MARGARITA \$4 | FROZEN CATNIP \$4**