PRICES DISPLAYED ARE SUBJECT TO CHANGE

KATE MANTILINI

BEVERLY HILLS DINNER

BEST CORNED BEEF AND CABBAGE w. SODA BREAD, ON ST. PATRICK'S DAY AT BOTH KATE'S IN BEVERLY HILLS AND WOODLAND HILLS

BEVERLY HILLS DINNER

THE ORIGINAL KATE MANTILINI OPENED ST. PATRICK'S DAY, MARCH 17, 1987

RAW BAR

Oysters (6) Iced 18.00
Baker's Dozen (13) 34.00

Five (5) Jumbo Iced Shrimp Cocktail. 16.00
TAPAS Shrimp Cocktail (2) 9.50

Shrimp and Avocado Cocktail Baja . . 16.00
Tapas Baja. 9.00

*1/2 lb. Florida Stone Crab Claws
Oct. 15-April 1 (Market Price)
*Subject to Availability

SOUPS

Soup of the Day . . . . . (Market Price)

Lentil Barley Vegetable
(Low Cholesterol) 6.50/7.50

Split Pea Made w. Ham Hock. . . 6.50/7.50

Boston Clam Chowder 7.00/8.00

Three Little Soups 16.50
Choose from Boston Clam Chowder, Lentil Barley and Split Pea
Soup of the Day Add 2.00

HEALTHY ALTERNATIVES

Fresh Ground Turkey Burger. 16.00
All White Meat on a Bun w. White or Brown Rice Topped w. Lively Lime Salsa and Fresh Fruit

Kate's Special Turkey Burger 16.00
All White Meat w. Muenster Cheese, Shredded Lettuce, Sliced Tomato, Pickles w. Ramekins of Thousand Island Dressing & Dill Mayonnaise. Garni of Fresh Fruit

The Garden Burger 16.00
w. Roasted Peppers and Tomatoes. Served w. Greek Salad

Dominican Chicken Burrito (Full Size) 17.50
All White Meat and Onions Simmered Slowly in Vinegar. Guacamole, Radishes, Scallions and Lots of Good Things

Summer Size Burrito 8.50

Stevie T's Sliced Chicken Paillard Layered w. Chopped Garlic Spinach on White or Brown Rice (Low-Low Fat) w. Tomatillo Salsa 17.50

Cold Sardine Plate 17.50
Imp. Skinless and Boneless Sardines Open Face on Grilled Sourdough w. Avocado, Low Fat Cottage Cheese, Red Onion, Tomato, Radishes, Cucumber and Sliced Banana

Life Chicken. 17.50
Dominican Chicken (All White Meat and Onions Simmered Slowly in Vinegar) Served on Hot Steamed White or Brown Rice Surrounded w. Soothing Tomatillo Salsa

Life Rice (Low-Low Fat) 12.95
Tossed w. Chopped Broccoli, Carrots and Peas. Topped w. Scrambled Egg Whites for Protein, Fresh Lime Salsa (Great for Your Workout)

Life Potato 9.50
Big Idaho Baked Potato (A Good Meal) Topped w. Black Bean Salsa

Vegetable Platter
Choose Cous Cous and Four Vegetables: Corn on the Cob, Broccoli, Kale, Spinach, Carrots or Roast Tomato. Served w. Lemon Basil Aioli,Tomatillo Salsa and Creamy Mustard 17.50

TAPAS/SMALL PLATES

Grilled Artichoke . . .12.95
w. Chipotle Mayo and Creamy Mustard

TAPAS Fall-Off-The-Bone BBQ Ribs (3) 9.50

TAPAS Crispy Calamari
w. Spicy Marinara 9.50

TAPAS Caesar Salad Romaine Spears in a Pilsner Glass. Finger Food 9.50

TAPAS Jumbo Shrimp Cocktail (2) . . . 9.50

TAPAS Ahi Medallions (2) 9.50
w. Garlic, Sesame and Coarse Black Peppercorn Crust w. Ginger Lime Vinaigrette

TAPAS Creamed Danish Herring
w. Onions, Apples and a Garnish of Beets 7.50
w. Corn Rye Circles

TAPAS Grilled Eggplant (2)
w. Buffalo Mozzarella & Salsa 12.00

TAPAS Warm Jumbo Asparagus (4)
w. Grainy Mustard Sauce 9.00
The French Way Add a Sunny Side Up Egg Add 3

TAPAS Onion Rings (5) w. Sage Leaf. . 7.00

Bruschetta (Grilled Garlic Toast)
w. Fresh Roma Tomato Salsa per slice 7.50

SALADS

The Bleu-Over-Green Salad
Best Creamy Bleu Salad Ever 9.50

House Salad Vinaigrette. 7.50

Combination Salad 9.00
House Salad Vinaigrette w. Chopped Tomatoes and Onions

Chilled Iceberg Lettuce Wedge w. Vinaigrette or Thousand Island or Creamy Bleu. 9.00

Italian Salad Tricolore 12.95
Arugula, Endive, Radicchio Vinaigrette w. Shaved Parmesan
Add Sauteed Sliced Chicken Breast 5.00

Greek Salad w. a "K" 12.95/9.50

Cucumber/Feta Salad. 8.95
Cucumbers, Feta, Chopped Tomato, Radish and a Dash of Field Greens and House Vinaigrette

Crab Louis. 25.00/16.00
Full or Half Size Dungeness Crab Salad w. Shrimp, Hard Cooked Eggs, Avocado, Niçoise Olives & Louis Dressing. Wednesday thru Sunday

ENTREE SALADS

The Wildly Wonderful Cannes Film Festival Salad. 18.50
Smoked Salmon on Wild Organic Field Greens Vinaigrette. Served w. Grilled Sourdough Spear & a Slice of Creamy Duck Paté

Asian Chicken Salad w. Crispy Wontons 17.00

Tossed Shrimp or Turkey Cobb 17.50
All Chopped: Shrimp or Turkey, Egg, Tomatoes, Bacon, Bleu Cheese and Avocado

Classic Caesar Salad w. Anchovy Toast 12.95
(No Egg Used) Grilled Sliced Chicken Breast or Scoop of Tuna Salad 5.00
(We Will Be Happy to Split the Caesar at No Charge).

FRESH FISH/SEAFOOD

Signature Fish and Chips 22.00
Crispy Alaskan Halibut w. Tartar Sauce, Cole Slaw, Beer Battered Fries, Served w. Malt Vinegar

Grilled Red River Trout 22.00
w. Tartar Sauce, Cole Slaw and Shoestrings

Seared Ahi Medallions w. Garlic, Sesame, and Coarse Black Peppercorn Crust w. Asian Slaw 22.00

Sauteed Sand Dabs w. Lemon Caper Sauce 22.00
Shoestrings, Cole Slaw & Tartar Sauce

Fresh Grilled Scottish Salmon 20.00
w. Your Choice of Steamed or Sautéed Spinach w. Olive Oil and Garlic, Steamed Broccoli or Poached Carrots

Slightly Spicy Grilled Salmon. 22.00
w. Chipotle Mayo, Corn Relish, Jicama Orange Salsa, Melon Salsa and Fresh Lime Salsa

Herb Crusted Whitefish. 22.00

Seafood Linguine 22.00

CRAB/SHRIMP/MUSSELS

Two Signature Crabcakes and Chips . 22.50
w. Cole Slaw and Tartar Sauce

Prince Edward Island Mussels Steamed in White Wine and Orange Zest w. Chicken Sausage and a Garlic Spear. 20.00

Grilled Shrimp Salad w. Candied Garlic Sprinkled w. Feta on Organic Field Greens Vinaigrette. 20.00

Florida Stone Crab Claws*
Oct. 15-April 1 (Market Price)

Soft Shell Crabs*
May 1-Sept. 1. . . . . (Market Price)

**When Available*

CHICKEN

Grilled Double Breasted Chicken . . . 20.00
Brushed w. Grainy Mustard. Served w. Mashed Potatoes and Blue Lake Green Beans. Marie's Favorite

Homemade Chicken Pot Pie (Weekends) "Best of L.A. Magazine". 18.50

Rotisserie Chicken w. Shoestrings . . . 17.50
Brushed w. Garlic, Rosemary and Sage

A-La-Carte Rotisserie Chicken. 12.95
w. Roasted Garlic N/C
Good w. Grilled Chicken Sausage Add 5.00

Pounded Chicken Paillard 15.00
w. Soothing Tomatillo and Cilantro Salsa Topped w. Queso Fresco

Basil Lemon Chicken Breast 17.50
w. Sun Dried Tomatoes on Grilled Rosemary Bread w. Basil Aioli Served w. Italian Salad Tricolore

KATE'S SIGNATURE WHITE CHILI. 18.50
Breast of Chicken, White Rice, White Beans, White Cheese and Fresh Tomato Salsa

BLACKBOARD SPECIALS

KATE'S SPECIAL MEATLOAF 18.50
w. Mashed Potatoes, Gravy and Chopped Kale

HOBO STEAK 18.50
Meatloaf is Grilled Over Open Fire w. Mashed Potatoes, Gravy and Chopped Kale

MEATLOAF AND KNOCKWURST PLATTER 22.00
w. Mashed Potatoes, Gravy and Chopped Kale

HOT TURKEY SANDWICH 18.00
w. Mashed Potatoes, Mushroom Gravy and Cranberry Sauce

HOMEMADE CORNED BEEF HASH W. SUNNY SIDE UP EGG 16.00

SPECIALS

IF IT'S TUESDAY
LAMB SHANK w. Braised Vegetables, While They Last

FRIDAY/SATURDAY/SUNDAY
HOMEMADE CHICKEN POT PIE "Best of L.A. Magazine"

THURSDAY THROUGH SUNDAY
WHILE THEY LAST
BRAISED SHORT RIBS w. Mashed Potatoes, Mixed Vegetables and Creamy Horseradish

PASTA

Our Famous Macaroni and Cheese . . . 12.50
w. Canadian Natural Cheddar

Cappelini/Fresh Tomato/Fresh Basil . . 12.95

Angel Hair Marinara 12.95

Angel Hair Arrabiatta. 12.95

Penne w. Broccoli, Sun-Dried Tomatoes, Garlic, Hot Chile Peppers, Virgin Olive Oil and Parmesan. 12.95

Spaghetti & Meatballs 18.50

Fusilli Salmoriglio w. Rock Shrimp, Scallops, Arugula, Olive Oil and Lemon Very Delicate, w. Bruschetta. 16.50

STEAKS AND CHOPS

SLICED NEW YORK PRIME DRY AGED W. ARUGULA THE ITALIAN WAY
(9 oz.) Topped w. Arugula and Parmesan Shavings w. a Touch of Balsamic. . . 38.00

SLICED NEW YORK PRIME DRY AGED W. SPINACH
(9 oz.) On Grilled Garlic Spinach. . 38.00

SINGLE PORK CHOP ENTREE
Mashed Potatoes, Gravy/Spinach/Chunky Apple Sauce 24.00
Add 14.00 for 2nd Pork Chop

FILET MIGNON DIJONNAISE
(9 oz.) w. Onion Rings and Mashed Potatoes or Beer Battered Fries 28.00

Approximate Uncooked Weights

SIDES

Kate's "Crispy Edge Smashed Potato" . 7.50
Topped w. Sour Cream and Szechuan Pepper and Sea Salt

KATE'S "THOSE POTATOES" 7.50
Two Layers of Hash Browns w. Sour Cream and Spring Onions in Between

Beer Battered Fries 7.00

Sweet Potato Fries 7.00

Spicy Shoestrings. 5.00

Onion Rings 8.00

BRUSCHETTA/Salsa. . . . . per slice 7.50

Hash Browns/Onions. 5.00

Mashed Potatoes/Gravy 7.00

Idaho Baked Potato, Sour Cream, Chives 7.50

Sauteed Baby Spinach/Garlic. 7.50

Sauteed Baby Spinach/Lemon and Parmesan 7.50

Corn on the Cob 5.00

Carrots 5.00

Broccoli 6.50

Kale. 5.00

Roasted Italian Peppers w. Anchovies . . 6.00

Crispy Calamari w. Spicy Marinara and Lemon Basil Aioli 12.00

ESTABLISHED ST. PATRICK'S DAY, MARCH 17, 1987

NO PERSONAL CHECKS • MOST MAJOR CREDIT CARDS ACCEPTED

SALES TAX WILL BE ADDED TO THE RETAIL PRICE ON ALL TAXABLE ITEMS

18% Gratuity Will Be Added to Parties of 8 or More • Entree Split Charge 1.50 • If Our Kitchen Can't Do It; We'll Bring You a Plate
Not Responsible For Articles Lost Or Exchanged On Premises • We Reserve The Right To Refuse Service So Be Nice!

4/10 BH