

NO PERSONAL CHECKS • MOST MAJOR CREDIT CARDS ACCEPTED

PRICES DISPLAYED ARE SUBJECT TO CHANGE

WOODLAND HILLS DINNER

KATE'S SIGNATURE DISHES

WOODLAND 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

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

APPETIZERS & TAPAS

- TAPAS are delicious small plates
- TAPAS BBQ Baby Back Ribs  
(4 Bones) . . . . . 12.00
- TAPAS One Jumbo Lump Signature  
Crabcake. . . . . 11.00  
w. Jalapeño Tartar Sauce
- TAPAS Caesar Salad Spears As a Finger  
Food. Served in a Pilsner Glass.  
What Fun! . . . . . 9.00
- TAPAS Shrimp Cocktail (2) . . . . . 9.00
- TAPAS Very Danish Creamed Herring  
w. Beets, Apples, Sour Cream &  
Corn Rye . . . . . 7.50
- TAPAS Grilled Asparagus  
Dijonnaise . . . . . 9.00
- TAPAS Grilled Artichoke  
2 Artichoke Halves Grilled Over Oak  
w. Chipotle Mayonnaise . . . . . 14.00

Full Size Plates

- Our Freshly Made, Just For You,  
Guacamole Spicy/Medium/Easy 11.50
- Spinach and Artichoke Dip w. Chips  
(Good for 2 or More). . . . . 12.50
- Iced Jumbo Shrimp Cocktail (5) . 16.00

SALADS

- Creamy Bleu Green Salad . . . . . 9.50  
“Definitely Bleu & Creamy”
- Chilled Iceberg Wedge Vinaigrette 9.50
- House Greens Vinaigrette . . . . . 8.50  
Vinaigrette or 1000 Island Dressing
- Classic Caesar Salad  
w. Anchovy Toast . . . . . 12.95  
(No Egg is Used)
- Rustic Caesar - Adding Grilled Sliced  
Chicken . . . . . Add 4.00
- Spinach Salad Vinaigrette . . . . . 12.95  
w. Feta / Pine Nuts / Apricots
- Pear and Stilton Cheese Salad. . . . 12.95  
Tossed w. Belgium Endive, Watercress  
and Sugared Walnuts
- Cobb Salad. . . . . 12.95  
Avocado, Tomato, Bacon, Bleu  
Cheese and Hard Boiled Egg Tossed  
w. House Greens and Vinaigrette  
w. Turkey add 4.00 or Shrimp add 5.00
- The Wildly Wonderful Cannes  
Film Festival Salad . . . . . 18.50  
Smoked Salmon on Wild Organic  
Field Greens Vinaigrette. Served w.  
Grilled Sourdough Spear and a Slice  
of Creamy Duck Pâté
- Greek Salad w. a “K” . . . . . 14.00  
Little Iceberg Wedges w. Vinaigrette,  
Tomatoes, Greek Olives, Cucumber,  
Feta Cheese, Pepperoncini
- Italian Salad Tricolore . . . . . 14.00  
Arugula, Endive, Radicchio Vinaigrette  
w. Shaved Parmesan  
Add Grilled Sliced Chicken . . . . . 4.00
- Chicken Buffalo Salad . . . . . 18.00  
Hot and Spicy and Good

SOUPS: ONE EACH DAY

- Lentil Soup. . . . . 7.50  
Served w. Red Wine Vinegar
- Boston Clam Chowder . . . . . 7.50  
w. Chowder Crackers
- Delectable
- Kate’s Chicken Tortilla Soup . . . . . 9.00  
Topped w. Grated Cheddar, Avocado,  
Crisp Tortilla Strips and Sour Cream
- Todays Soup and Salad . . . . . 17.50  
Choose Spinach Salad, Caesar or  
House Greens Vinaigrette

SANDWICHES

*CHOOSE TODAYS SOUP OR SALAD \*  
ADD 4.50 (w. Sandwiches)*

*\*Spinach Salad or House Greens Vinaigrette*

*All Sandwiches Served w. Your Choice of  
Choices: Beer Battered Fries or Couscous or  
Coleslaw or Today’s Vegetable*

- Kate’s Special Chatham Sandwich. 15.00  
Turkey, Ham, Swiss, Coleslaw and  
Russian Dressing on Soft Rye
- Grilled Giant Portobello. . . . . 15.00  
On Toasted Bun w. Goat Cheese  
and Grilled Lemon, Served w. Roast  
Caramelized Tomato, Choice of  
Choices
- The Italian Basil Aioli Chicken  
Sandwich . . . . . 17.50  
On La Brea Bakery’s Rosemary Bread  
w. Sun-Dried Tomatoes and Arugula,  
Choice of Choices
- The Veggie Burger . . . . . 16.00  
w. Melted Jack Cheese and All the  
Trimblings, Choice of Choices
- The Sautéed Mushroom Burger. 16.50  
Fresh Ground Chuck Grilled Over Oak  
Then Layered w. Sour Cream, Melted  
Swiss and Muenster and Topped w.  
Sautéed Mushrooms Sprinkled w.  
Scallions and Grated Cheddar
- The Grilled Burger on  
Sourdough Toast . . . . . 14.00  
Fresh Ground Chuck Grilled Over  
Oak w. Double Tomato, Shredded  
Lettuce, Chopped Onion and Pickles  
w. Your Choice of Choices
- The Cheeseburger . . . . . 15.00  
Cheddar and Muenster Cheese w.  
All the Trimblings, Mayo and  
Mustard, which Tastes Just Right  
and Your Choice of Choices.  
BBQ Sauce on the Side  
Add 2 Strips of Bacon 2.00
- The “Little Hollywood” Filet Mignon  
Steak Sandwich. . . . . 18.50  
On Soft Garlic Buttered Bun  
w. a Side of BBQ Sauce and Your  
Choice of Choices
- The French Dip Au Jus . . . . . 18.50  
Roast Prime Rib Thinly Sliced and  
Piled High on a Toasted French Roll  
w. Your Choice of Choices

SIDES

- NEW Kate’s Smashed Potato Topped  
w. Sour Cream . . . . . 8.50  
We Take a Big Ready Baked Potato,  
Smash It Open, Crisp It in the Oven  
w. Cracked Black Pepper and Sea  
Salt. Wait Till You Taste It!
- Mac & Cheese (Enough to Share). 9.50
- “Cool Mac” (No Hot Spice) . . . . 9.50
- Baked Potato (After 5 p.m.) . . . . 8.50  
w. Sour Cream, Bacon, Cheddar,  
Green Onions and Chopped  
Jalapeños on the Side
- Broccoli . . . . . 6.50
- Lemon Parmesan Sautéed Spinach 8.00
- Garlic Sautéed Spinach. . . . . 8.00
- Steamed White Rice. . . . . 3.50
- Green Rice w. Tomatillo Salsa . . . 3.50
- Brussel Sprouts. . . . . 6.50
- Couscous . . . . . 4.00
- Coleslaw . . . . . 4.00
- Beer Battered Fries . . . . . 6.50
- Mashed Potatoes w. Gravy . . . . . 6.50

KATE’S SIGNATURE DISHES

- Fly Me To The Moon Tenders . . 18.50  
Crispy Chicken Tenders w. Two Dips,  
BBQ Sauce and Ranch Dressing. Served  
w. Coleslaw and Beer Battered Fries
- Kate’s Signature Meatloaf . . . . . 18.50  
w. Mashed Potatoes, Gravy and  
Garlic Sautéed Spinach  
Add Grilled Knockwurst. . . . . 4.00
- Homemade Chicken Pot Pie. . . . 20.00  
(While They Last, Dinner Only)

“Congratulations. *Los Angeles* magazine  
named Kate Mantilini’s Chicken Pot  
Pie The Best in L.A.”

- Hot Turkey Sandwich . . . . . 18.50  
w. Mashed Potatoes, Gravy and  
Cranberry Sauce
- Signature White Chili . . . . . 18.50  
All White Meat Chicken, White Rice,  
White Northern Beans, White  
Cheddar and All Topped w.  
Tomatillo and Lively Lime Salsa
- Kate’s Dominican Chicken Burrito 17.00  
All White Meat and Onions Simmered  
w. Vinegar. Guacamole, Radishes,  
Scallions and Lots of Good Things  
(Good to Share)
- Roast Chicken Half w. Grilled Italian  
Chicken Sausage . . . . . 20.00  
Rubbed w. Rosemary, Garlic and Sage,  
Served w. Beer Battered Fries,  
Couscous, Coleslaw or Today’s Veggie
- Life Rice (Great for Your Work-Out) 17.50  
Steamed White Rice Topped w. Four  
Scrambled Egg Whites and Lively Lime  
Salsa Surrounded by Steamed Vegetables
- “Stevie T’s” Sliced Chicken  
Paillard. . . . . 18.00  
Layered w. Chopped Garlic Spinach  
on Steamed White Rice (Low-Low  
Fat) w. Tomatillo Salsa
- Kate’s Assorted Vegetable Plate . . 18.00
- Grilled Double Breasted Chicken. 20.00  
Brushed w. Grainy Mustard. Served w.  
Mashed Potatoes and Blue Lake Green  
Beans
- CHOOSE TODAYS SOUP OR SALAD \*  
ADD 4.50 (w. Kate’s Signature Dishes)*
- \*Spinach Salad or House Greens Vinaigrette*

FISH AND SEAFOOD

- Kate’s Signature Crabcakes . . . . . 25.00  
Two Signature Jumbo Lump  
Crabcakes w. Tartar Sauce, Coleslaw  
and Beer Battered Fries
- Spicy Grilled Salmon. . . . . 23.00  
w. Chipotle Mayo, Sweet White Corn,  
Jicama, Oranges, Melon Salsa and  
Fresh Lime Salsa
- Seared Ahi Medallions. . . . . 24.00  
w. Garlic, Sesame and Black Cracked  
Peppercorn Crust, Served w. Asian Slaw
- Tuna Niçoise . . . . . 24.00  
Grilled Fresh Ahi Tuna on a Bed of  
Baby Greens, Garnished w. New  
Potatoes, Haricot Verts, Tomatoes,  
Hard-Cooked Egg, Capers, Anchovies  
and Niçoise Olives
- Fish and Chips. . . . . 22.00  
Crispy Halibut w. Tartar Sauce,  
Coleslaw and “Our Chips” which  
are Beer Battered Fries, Served w.  
Malt Vinegar
- Red Trout Grilled Over Oak. . . . 22.00  
Served w. Your Choice of Choices

STEAKS/CHOPS/RIBS

- The Way of the Italian  
Sliced Prime New York, Milano Style  
Strip Steak (App. 9 oz.) . . . . . 35.00  
Arugula and Parmesan Shavings w. a  
Touch of Balsamic. Beer Battered  
Fries or The 5 O’Clock Baked Potato  
w. All the Trimblings
- BBQ Baby Back Ribs (Full Slab) 29.00  
Slow Cooked Baby Back Pork Ribs  
w. Coleslaw and Beer Battered Fries  
or The 5 O’Clock Baked Potato w.  
All the Trimblings
- Roast Prime Rib . . . . . 35.00  
Slowly Roasted, Thick Cut, Served w.  
Beer Battered Fries, Mashed Potatoes  
w. Gravy or The 5 O’Clock Baked  
Potato w. All the Trimblings or  
Brussel Sprouts

After Five

- Bombay Madness . . . . . 32.00  
Two Grilled Filet Mignon Medallions  
w. East Indian Accompaniments: Curry  
Butter, Pickled Ginger, Beer Battered  
Fries, Raita and Two Homemade  
Chutneys, Mint and Apricot

- Braised Lamb Shanks on Thursday  
(Come Early!) . . . . . 32.00

*STEAKS Served w. Sautéed Mushroom  
Caps & Beer Battered Fries or  
Mashed Potatoes w. Gravy or  
Baked Potato w. All the Trimblings*

- PRIME NEW YORK STRIP STEAK  
(App. 12 oz.) . . . . . 40.00
- Grilled Filet Mignon Dijonnaise  
(App. 11 oz.) . . . . . 40.00
- Prime New York Pepper Steak. . . 42.00  
A Little Dab of Extra Toasted  
Cracked Black Pepper and Sea Salt  
on the Plate for Dipping
- Ribeye on the Bone (Prime)  
The Best . . . . . 42.00
- CHOOSE TODAYS SOUP OR SALAD \*  
ADD 4.50 (w. Steak/Chops/Ribs)*
- \*Spinach Salad or House Greens Vinaigrette*

DESSERTS

- Homemade Lemon Icebox Pie . . . 6.50
- Warm Chocolate Pecan Pie. . . . . 9.50
- Warm Apple Pie w. Rum Sauce . . 6.50  
w. Cheddar Cheese, Add 1.50
- Frozen Chocolate Dipped Bananas  
on a Stick (3) w. Hot Fudge  
House Specialty . . . . . 7.50
- Baby Hot Fudge Sundae  
w. Glazed Sugared Walnuts and  
Whipped Cream . . . . . 6.50
- Fresh Strawberries w. Whipped Cream  
and a Little Milk Chocolate Fudge  
to Dip in . . . . . 11.00
- Flourless Chocolate Cake . . . . . 9.50  
w. a Little Layer of Chocolate  
Mousse. Utterly Delicious
- Cappuccino or Cafe Latte . . . . . 4.95
- Root Beer Float . . . . . 6.50

Split Plate Charge 1.50

Not Responsible For Articles Lost or Exchanged on Premises – We Reserve the Right to Refuse Service - So Be Nice!

18% Gratuity Will Be Added to  
Parties of 7 or More

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

# KATE MANTILINI

Kate Mantilini was my Uncle Rob's Mistress in the 40's.

She was a Fight Promoter.

My Mother said (before she passed),

"How Could You Name This Wonderful Restaurant  
After Such a Terrible Woman?"

My Husband (Harry) said,

"No One Will Be Able To Spell It!"

... Marilyn Lewis

## Our KATE MANTILINI

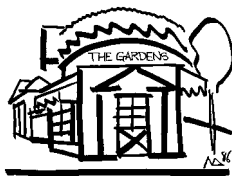
RIGHT HERE IN WOODLAND HILLS

Is A Marvelous Spacious Venue  
For Any Celebration You Can Think Of

*Corporate Events • Birthdays  
Showers • Rehearsal Dinners  
Engagement Parties  
Any Celebration at All*

Remember You Can Have  
A Full Restaurant Takeover  
All Day Saturday or All Day Sunday Till 5  
Complete with Our Park-Like  
Patio and Waterfall.

We Welcome Your Ideas and Wishes  
Speak with Barry or Tony  
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GARDENS ON GLENDON  
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You Can Be Sure The Lewis Family  
Will Be Involved As Well

*Our gift cards are very popular*

# KATE MANTILINI

Woodland Hills

Lunch is Served  
Monday through Friday  
11:30 a.m. to 2:30 p.m.

Dinner is Served  
Monday and Tuesday  
5:00 p.m. to 9:00 p.m.

Dinner is Served  
Wednesday through Friday  
5:00 p.m. to 10:00 p.m.

Dinner is Served  
Saturday  
5:00 p.m. to 10:00 p.m.

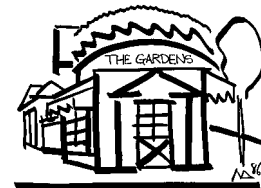
Dinner is Served  
Sunday  
5:00 p.m. to 9:00 p.m.

[www.opentable.com](http://www.opentable.com) for reservations  
or call directly  
(818) 348-1095

Walk-ins are very welcome  
Valet parking or validated self parking

# KATE MANTILINI

Wilshire at Doheny in Beverly Hills  
(310) 278-3699



*The Wonderful Gardens on Glendon  
is also Owned by the Lewis Family*

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(310) 824-1818

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Walk-ins are very welcome  
Valet parking and wonderful for parties

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CLOSED CHRISTMAS  
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*Our gift cards are very popular*

We thank Musso and Frank, Ollie Hammonds and  
Armstrong Schroeder for the inspiration for this menu.  
*Marilyn and Harry Lewis*