



LUNCH

SMALL PLATES

- CRISPY BRUSSELS SPROUTS** VG GF 13
sweet chili, peanut, scallion
- WHIPPED BURRATA** VG 16
honey balsamic blistered
sweet pepper & tomato,
nut free pesto, grilled sourdough
- CALIFORNIA DEVEILED EGGS** GF 14
avocado, crispy prosciutto,
chow chow, tomato, radish
- SPICY AHI TUNA*** 22
soy sriracha sauce, sesame,
yuzu guacamole, scallion,
seasoned crispy wontons
- PARMESAN FRIES** 11
bistro fries, extra virgin olive oil,
parmigiano reggiano, truffle aioli,
ketchup
- OVEN FIRED BREAD** VG 9
rosemary, kosher salt, butter,
extra virgin olive oil
and parmesan dip

SOUP & SALADS

- SOUP OF THE DAY**
bowl 9 | cup 6
- THE HOUSE SALAD** VG 8
mixed greens, grape tomato,
red onion, cucumber, french feta
toasted pine nut, garlic crouton,
creamy herb vinaigrette
- LITTLE CAESAR SALAD** 9
romaine leaves, romaine hearts,
parmigiano reggiano, garlic croutons



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all of our fish and seafood are sourced
from the most sustainable sources
possible, delivered daily,
and butchered in house



meats by linz from chicago breeds,
butchers, & heavy - ages all
of our meat.

ENTREE SALADS

add any of the following proteins to our salads listed below
grilled chicken 5 • petite filet mignon* 12 • salmon* 13 •
lemon poached shrimp 9

- SONOMA** 15
mixed greens avocado, corn, almond, date, bacon, tomato,
danish blue cheese crumbles, cornbread croutons, green goddess dressing
- HARVEST** GF 15
organic kale, romaine, butternut squash, dried cranberry, red quinoa,
goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette
- TUSCAN** VG 15
arugula, sundried tomato, red onion, artichoke, pumpkin seed,
goat cheese crumbles, garlic croutons, sweet basil vinaigrette
- BIG CAESAR** 14
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons

PROTEIN BOWLS

- AHI TUNA POKE*** 24
sushi grade tuna, sesame seed, edamame, cucumber, avocado,
scallion, pineapple, cherry pepper, carrot, sushi rice
- SANTA FE BLACKENED CHICKEN** GF 20
organic kale, romaine, cheddar-jack, avocado, pico de gallo,
corn & black bean salsa, chipotle mayo, cilantro rice

HANDHELDS

- choice of coleslaw, small mixed greens salad, small caesar salad,
or fries (cup of soup add \$1)
- LOBSTER & SHRIMP ROLL** 22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce,
traditional new england roll
- ALL LOBSTER ADD \$10**
- WILD MAHI MAHI TACOS** GF 19
pan-seared, chipotle mayo, sour cream, jalapeno slaw,
white corn tortillas
- DITKA BURGER*** 17
half pound, black angus, aged cheddar, lettuce, tomato, onion, pickle,
mustard, mayo
- MEATBALL GRINDER** 17
100% angus beef, spicy tomato sauce, parmigiano reggiano,
seasoned breadcrumbs, mozzarella, side of spicy giardiniera
- SPICY BUTTERMILK FRIED CHICKEN SANDWICH** 17
pickle, slaw, ranch dressing

WRAPS

- choice of coleslaw, small mixed greens salad, small caesar salad,
or fries (cup of soup add \$1)
- BLACKENED CHICKEN AVOCADO WRAP** 16
grilled chicken, pepper jack, guacamole, chipotle mayo, lettuce, tomato,
sundried tomato tortilla
- CHICKEN CAESAR WRAP** 16
grilled chicken, romaine, garlic crouton crumbles, parmigiano reggiano,
spinach tortilla
- CLUBHOUSE TURKEY WRAP** 16
oven roasted turkey breast, ranch, bacon, cheddar, swiss, lettuce,
tomato, whole wheat tortilla

HOUSE MADE PASTA

with house filtered water & caputo 00 semolina flour
add any of the following proteins to our pastas listed below
chicken 5 • shrimp 9 • spicy italian sausage 5

- BUCATINI** 19
pomodoro sauce, fresh basil, parmigiano reggiano
 - RIGATONI** 19
vodka sauce, whipped ricotta, prosciutto, fresh basil
 - GEMELLI** VG 21
wild mushrooms, mushroom cream, parmigiano reggiano,
white truffle
- gluten free pasta available upon request

GF = gluten free **VG** = vegetarian
cashless payments preferred

*These items may be consumed raw.
Consuming raw or under-cooked meats,
poultry, eggs or seafood poses a health
risk of foodborne illness.

FOOD PEOPLE LOVE

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

codorniu • brut cava • spain
 risata • prosecco • veneto
 chandon • brut rosé • california
 pommery • brut • champagne

INTERESTING WHITES & ROSES

tormaresca “salento calafuria” • rose • italy
 chat d’esclans “whispering angel” • rose • france
 chehalem • pinot gris • willamette valley
 banfi • vermentino • tuscany
 sauvionouvray • chenin blanc • lourie valley

CHARDONNAY

noah river • california
 sonoma cutrer • russian river valley

SAUVIGNON BLANC

stoneleigh • marlborough
 mason • napa valley
 le garenne • sancerre

INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain
 clos de los siete “c7” • malbec blend • mendoza
 belposto • montepulciano • abruzzo
 querceto • chianti classico • tuscany
 poggio al tersoro • super tuscan • tuscany

OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california
 jax “y3 taureau” • cabernet blend • napa valley
 quilt “fabric of the land” by caymus • blend • napa

PINOT NOIR

block nine “caiden’s vineyards” • california
 montinore • willamette valley

CABERNET SAUVIGNON

cataclysm • columbia valley
 austin hope “austin” • paso robles
 post & beam by far niente • napa valley

PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc 7
 stone brewing “buenaveza” • mexican lager • richmond, va 7
 burial “surf wax” • west coast ipa • charlotte, nc 8
 sycamore “mountain candy” • ipa • charlotte, nc 8
 wicked weed “milk & cookies” • stout • asheville, nc 8
 omb “copper” • german amber ale • charlotte, nc 7
 birdsong “hazy sexy cool” • e.c. ipa • charlotte, nc 7
 nodabrewing “lager days” • american lager • charlotte, nc 7
 southern tier “pumking” • imperial ale • lakewood, ny 7
 stella artois • belgian pilsner • leuven, belgium 8

BOTTLES + CANS

modelo especial • mexican lager • mexico 6
 coors light • light lager • golden, co 5
 miller lite • light lager • milwaukee, wi 5
 michelob ultra • light lager • st. louis, mo 6
 potter’s “petite cider” • hard cider • charlottesville, va 6
 sycamore “southern girl • na blonde • charlotte, nc 6
 topo chico ranch water • lime • hard seltzer 6



HANDCRAFTED COCKTAILS

GLASS

11	BARREL-AGED OLD FASHIONED	17
12	bourbon • demerara • aromatic & orange bitters	
16	BARREL-AGED OAXACAN OLD FASHIONED	17
25	reposado tequila • mezcal • agave • chocolate & orange bitters	
12	BARREL-AGED BLACK MANHATTAN	17
14	rye • china-china amaro • black walnut bitters	
12	MONTE CASSINO	18
13	rye • yellow chartreuse • benedictine • cold-pressed lemon • honey	
13	THE PAPER PLANE	17
	rye • aperol • amaro • cold-pressed lemon	
12	LOVE ON THE ROCKS	16
14	reposado tequila & grand marnier clarified with coconut milk • luxardo cherry juice & chocolate	
	STAY COOL BABY!	16
11	vodka • limoncello • cucumber-lemon • topped with prosecco	
14	APPLE-CINNAMON SANGRIA	14
18	spanish grenache wine • apple brandy • orange liqueur • ginger beer • cinnamon sugar rim	
	CLASSIC ESPRESSO MARTINI	16
	vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso	
	COCO LOCO ESPRESSO MARTINI	16
	reposado tequila • coconut cream • rumchata • fresh brewed espresso	
	PHILOSOPHER’S STONE	16
	blanco tequila • cointreau • passion fruit • jalapeño tincture	
	ORANGE AMERICANO	15
	amaro • honey • orange juice • fresh brewed espresso	
	HUGO SPRITZ	12
	elderflower liqueur • french bubbles • mint	
	APEROL SPRITZ	12
	aperol • french bubbles • sparkling water • orange slice	

The Mimosas

BY THE GLASS	11
french bubbles • choice of flavor	
BOTTLE SERVICE	30
bottle of french bubbles • choice of three flavors	
Classic = orange juice	
Floral = house rose flower	
Tropical = passion fruit puree	
Tuscan = house lavender	
Autumn = cinnamon apple	

ZERO PROOF COCKTAILS

LAVENDER LEMONADE	11
fresh lemonade • lavender infused syrup • cold-pressed lemon (add vodka \$3)	
QUEEN CITY SPRITZ	11
cold-pressed grapefruit • rose infused syrup • cold-pressed lime (add reposado tequila \$4)	