



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,
citrus 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



Catalina Club
20% OFF YOUR NEXT VISIT
scan to join our newsletter



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.

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
sauvion vouvray • 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
legion brewing “penguin pils” • pilsner • charlotte, nc
stone brewing “buenaveza” • mexican lager • richmond, va
omb “copper” • german amber ale • charlotte, nc
burial “surf wax” • west coast ipa • charlotte, nc
birdsong “hazy sexy cool” • e.c. ipa • charlotte, nc
sycamore “mountain candy” • ipa • charlotte, nc
sycamore “super quench” • citrus wheat • charlotte, nc
stella artois • belgian pilsner • leuven, belgium
peroni nastro azzurro • italian lager • rome, italy

BOTTLES + CANS

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

HANDCRAFTED COCKTAILS

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
Island = house hibiscus

Signature

WITHOUT A DOUBT 16
rye • cocchi americano • aperol • cold-pressed pineapple & lime

STAY COOL BABY! 16
vodka • limoncello • cucumber-lemon • topped with prosecco

CATALINA ESPRESSO MARTINI 16
vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso

THE BEAR NECESSITIES 16
gin • lemon-ginger honey • tonic • orange blossom • fresh herbs

BAD BUNNY 16
gin • ginger liqueur • carrot-ginger juice • cream • absinthe • hint of mint

PHILOSOPHER’S STONE 16
blanco tequila • cointreau • passion fruit • jalapeño tincture

TICKET TO THE TROPICS 16
blanco tequila • orange liqueur • coconut cream • hibiscus • cold-pressed lime • topped with prosecco

STRAWBERRY-BASIL SANGRIA 14
albarino wine • pisco brandy • orange liqueur • strawberry • basil • cold-pressed lemon

Classics to Perfection

BARREL-AGED OLD FASHIONED 17
bourbon • demerara • aromatic & orange bitters

BARREL-AGED OAXACAN OLD FASHIONED 17
reposado tequila • mezcal • agave • chocolate & orange bitters

BARREL-AGED DAIQUIRI 16
dark rum • demerara • cold-pressed lime

THE PAPER PLANE 16
rye • aperol • amaro • cold-pressed lemon

AVIATION 17
london dry gin • creme de violette • maraschino liqueur • cold-pressed lemon

NAKED & FAMOUS 18
mezcal • yellow chartreuse • aperol • cold-pressed lime

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

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)

