



## STARTERS

### ***Veloute of Winter Vegetables***

Seasonal vegetables simmered in vegetable stock and puréed with cream. Served with polenta chips and herb oil. \$9

### ***Caesar Salad***

Crisp romaine lettuce tossed with peppered bacon and parmesan cheese in our Caesar dressing and topped with an Asiago crisp. \$13

### ***Harvest Salad***

Batons of roasted root vegetables on heritage greens with crumbled goats cheese, lemon vinaigrette and toasted pine nuts. \$15

### ***Mini Crab Cakes***

Tender crab and finely chopped vegetables lightly breaded in panko. Served with rouille and salad greens. \$15

### ***Lobster Tail & Chorizo Sausage Pogos***

Deep fried in cornmeal and tempura batter and served with tarragon aioli. \$18

### ***Charcuterie***

A selection of artesian cheese and meats, sourced from local suppliers, accompanied with assorted chutneys and compotes, with freshly grilled naan bread. \$17.50

### ***Atlantic Salmon and Tiger Shrimp 'Dip'***

Whipped cream cheese dip with roasted red and yellow peppers, hearts of palm and sweet drop peppers in a vol au vent. Crostini and smoked corn relish garnish. \$17

*Katana Cares: Around 20 billion Kg of plastic ends up in the ocean every year, including straws. Katana has joined in the movement to not use straws in our drinks. If you do need a straw, please ask and a paper straw will be provided.*



## MAINS

### ***The Katana "Burger Bar"***

Our 7 Oz. Angus beef patty with smoked cheddar and streaky bacon on brioche bun.  
\$21.50

Add (\$2 each) caramelized onions, sautéed mushrooms, mornay sauce, jalapeño salsa, tempura onion rings, or a fried egg

Or (\$3.50 each) lobster pogo, crab fritter, panko breaded goats cheese wheel or a truffled portobello mushroom cap stuffed with mixed peppers and spinach

### ***The "Chop House" Section***

*(All of our steaks are Canadian AAA and dry aged for a minimum of 30 days)*

**Ribeye: 8oz \$32 10oz \$34 12oz \$36 14oz \$38 16oz \$40**

**Filet Mignon: 7oz \$40 9oz \$43 12oz \$48**

**Rack of Lamb: 4 bones \$37 8 bones \$47**

**Pan Roasted Supreme of Chicken: \$30**

All Chop House selections are served with seasonal vegetables and your choice of triple cooked chips or garlic and cream cheese mashed potato. Choose your accompanying topping: tarragon aioli, tomato jam, mushroom and madeira compote, café de paris compound butter, or Provençal style.

### **Atlantic Salmon Filet**

Char grilled and finished in the oven with wine and herbs. Served with seasonal vegetables, house made chunky tartar sauce, and your choice of triple cooked chips or garlic cream cheese mashed potato. \$29

### ***Katana 'Mac n Cheese'***

Penne, double smoked bacon, shallots and fresh herbs in mornay sauce. Topped with bread crumbs, parmesan and served with a side salad. \$25

### ***Vegetable Strudel***

Caramelised root vegetable florentine wrapped in phyllo pastry and served with roasted pepper coulis. Served with watercress and mushroom madeira compote. \$25

***Catch of the Day*** Wild food from Land and Sea - Market Price