

THE CATACOMBS

SOUPS:

SOUP DU JOUR | MARKET PRICE

BAKED TOMATO SOUP | 9

WITH CROUTONS, SWISS, & PROVOLONE CHEESE.

BAKED FRENCH ONION | 9

WITH CROUTONS, SWISS, & PROVOLONE CHEESE.

HORS D' OEUVRES:

BALSAMIC MARINATED GRILLED PORTABELLA | 13

MARINATED & GRILLED PORTABELLA MUSHROOM, TOPPED WITH ROASTED VEGETABLES & MELTED VEGAN MOZZARELLA CHEESE.

FONTIA MEATBALLS | 13

OVEN BAKED ITALIAN MEATBALLS TOPPED WITH OUR HOUSE ARRABIATA & PARMESAN CHEESE ON A BED OF FRESH SPINACH & THINLY SLICED MOZZARELLA CHEESE.

MARYLAND STYLE CRAB DIP | 16

SUCCULENT CRAB CAKES WITH A BOOST OF FLAVOR FROM FRESHLY ZESTED LEMONS & LIMES, TOPPED WITH SHREDDED CHEDDAR CHEESE, & BROILED TO A GOLDEN-BROWN PERFECTION. SERVED WITH A SIDE OF OLIVE OIL TOASTED CROSTINI SEASONED WITH A FRESH HERB MIX. **ADD EXTRA CROSTINI | 4.00**

ENTREES:

ADD BROCCOLI, CHICKEN, SHRIMP, 4OZ. FILET, SALMON, CRAB CAKE, SCALLOPS
TO ANY ENTRÉE

8OZ. FILLET MIGNON | 34

A PRIME, HAND CUT, 8OZ. FILLET MIGNON TOPPED WITH A FOIE GRAS HERB BUTTER, COMPLIMENTED BY ROSEMARY & SERVED WITH WHIPPED MASHED POTATOES & VEG.

12OZ. NEW YORK STRIP | 30

A 12OZ. HAND CUT NEW YORK STRIP TOPPED WITH A TOMATO BASIL BUTTER, TOPPED WITH CRISPY FRIED LEEKS & SERVED WITH WHIPPED MASHED POTATOES & VEG.

SURF & TURF | 45

A SEASONED & GRILLED 8OZ. FILET, & A JUMBO LUMP CRAB CAKE BROILED TO GOLDEN BROWN PERFECTION WITH WHIPPED POTATOES & HOUSE VEGETABLES.

10 OZ. FRENCH CUT PORK CHOP | 30

JERK SEASONED SEARED FRENCH CUT PORK CHOP FINISHED WITH GRILLED PINEAPPLES, FIRE ROASTED SWEET PEPPERS, & A PINEAPPLE PUREE OVER A BED OF RICE WITH VEG.

PAN SEARED SCALLOPS

PAN SEARED SEA SCALLOPS, TOPPED WITH A RED PEPPER COULIS,
ON A BED OF RICE, & SERVED WITH VEG DU JOUR.

BRAISED BEEF SHORT RIB RATATOUILLE | 34

BEEF SHANK FALLING OFF THE BONE, SERVED WITH WHIPPED
MASHED POTATOES & A SIDE OF RATATOUILLE.

WILD GAME MEATLOAF | 31

ELK, WILD BOAR, & BISON MEAT LOAF, WRAPPED IN LOCAL SMOKED BACON, ON A
BED OF WHIPPED MASHED POTATOES, FINISHED WITH A PORTABELLA MUSHROOM
DEMI-GLACE, TOPPED WITH OUR STOUT BBQ SAUCE & FRIED LEEKS.

CREOLE SHRIMP & CRAB | 34

PAUL PRUDHOMME SEASONED SAUTEED PLUMP SHRIMP, LUMP CRAB MEAT,
& ANDOUILLE SAUSAGE, MIXED WITH PEPPERS, ONIONS, AND SUN-DRIED
TOMATOES, SERVED OVER RICE, WITH A SIDE OF VEG.

CHICKEN BREAST DINNER | 29

TWO CHICKEN BREASTS GRILLED TO PERFECTION, TOPPED WITH A
RED PEPPER COULIS. SERVED OVER SMOKED GOUDA & AGED
CHEDDAR MAC N' CHEESE WITH BACON BITS & VEG.

CHICKEN COSTELLO | 35

THIN CUT SEARED CHICKEN STUFFED WITH OUR HOUSE CRAB CAKE
& WRAPPED IN LOCAL SMOKED BACON, FINISHED WITH A
CHERRY PEPPER AIOLI, & SERVED WITH MASHED POTATOES & VEG.

PAN POACHED SALMON | 31

A FRESH CAUGHT WILD SALMON FILLET, PAN POACHED IN A LEMON
BUTTER WHITE WINE SAUCE OVER A BED OF WILD RICE PILAF WITH VEG.

CRAB CAKE DINNER | 36

TWO JUMBO LUMP CRAB CAKES BROILED TO GOLDEN BROWN
PERFECTION. SERVED OVER A BED OF WILD RICE PILAF WITH VEG.

ALFREDO PENNE PASTA | 25

PENNE PASTA TOSSED IN A GARLIC CREAM SAUCE WITH FRESH SPINACH
& CHERRY TOMATOES. PLATED WITH A GARNISH OF PARSLEY
& TOPPED WITH A SPRINKLE OF PARMESAN CHEESE.

ADD BROCCOLI | 3 ADD CHICKEN | 5 ADD SHRIMP | 9

MEDITERRANEAN DISH | 25

CAVATAPPI PASTA COATED IN A LEMON GARLIC & OLIVE OIL SAUCE.
MIXED WITH SAUTÉED BELL PEPPERS & ONIONS,
KALAMATA OLIVES, CAPERS, FETA CHEESE, & SPINACH.

ADD BROCCOLI | 3 ADD CHICKEN | 5 ADD SHRIMP | 9

SIDES:

WHIPPED MASHED POTATOES | VEGETABLE DU JOUR

WHOLE GRAIN RICE PILAF | MAC N' CHEESE

*AN 18% GRATUITY MAY AUTOMATICALLY BE ADDED FOR GROUPS OF SIX OR MORE.
BUBE'S BREWERY IS NOT RESPONSIBLE FOR THE QUALITY OF
MEAT ITEMS ORDERED "WELL DONE"*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
MORE SO IF YOU HAVE A MEDICAL CONDITION*