

BEVERLY HILLS DINNER

KATE MANTILINI

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**KATE MANTILINI ESTABLISHED ON
ST. PATRICK'S DAY, MARCH 17, 1987**

**CELEBRATE OUR 25TH ANNIVERSARY
WITH OUR SIGNATURE
CORNERED BEEF AND CABBAGE.**

STARTERS

- Guacamole Made Tableside 12.50
Spicy, Medium or Mild.
Allergic to Cilantro? Tell The Server.
Celery/Carrot Sticks and Chips.
- Grilled Artichoke 14.00
w. Chipotle Mayo, Creamy Mustard and Tartar Sauce
- Crispy Calamari w. Spicy Marinara
and Lemon Basil Aioli 12.00
- Warm Jumbo Asparagus (6)
w. Grainy Mustard Sauce 12.50
- Kate's Devilled Eggs 9.00
Fun and Retro. Shrimp, Jamaican Relish,
Sundried Tomato & Basil. One on Each Half.
- Bruschetta (Grilled Garlic Toast)
w. Fresh Roma Tomato Salsa . . . per slice 7.50

RAW BAR

- Oysters (6) Iced (Market Price)
- Baker's Dozen (13) (Market Price)
- Five (5) Jumbo Iced Shrimp Cocktail . . 18.00
- Shrimp Cocktail (2) 10.50
- Shrimp and Avocado Cocktail Baja . . 18.00
- Demi Baja 10.50
- *1/2 lb. Florida Stone Crab Claws
Oct. 15-April 1 (Market Price)

SOUPS

- Signature Tortilla Soup w. Chicken . . 12.50
& All the Trimmings "When Available"
- Lentil Barley Vegetable
(Low Cholesterol) 7.00/9.00
- Split Pea Made w. Ham Hock . . 7.00/9.00
- Boston Clam Chowder 7.00/9.00
- Corn Chowder 7.00/9.00
- Three Little Soups 17.50
- Boston Clam Chowder, Lentil Barley and Split Pea.
Special Soup Add 2.00

HEALTHY ALTERNATIVES

- Fresh Ground Turkey Burger 16.00
- All White Meat on a Bun w. White or Brown Rice
Topped w. Lively Lime Salsa and Fresh Fruit
Add Muenster or Cheddar 2.00
- The Garden Burger 16.00
w. Roasted Peppers and Tomatoes.
Served w. Greek Salad
- Dominican Chicken Burrito (Full Size) 17.50
All White Meat and Onions Simmered Slowly in
Vinegar. Guacamole, Radishes, Scallions and Lots
of Good Things
- Summer Size Burrito 10.00
- Stevie T's Sliced Chicken Paillard Layered
w. Chopped Garlic Spinach on White or
Brown Rice (Low-Low Fat) w. Tomatillo
Salsa 17.50
- Life Chicken 17.50
- Dominican Chicken (All White Meat and
Onions Simmered Slowly in Vinegar) Served on
Hot Steamed White or Brown Rice Surrounded
w. Soothing Tomatillo Salsa
- Cold Sardine Plate 17.50
Imp. Skinless and Boneless Sardines Open Face on
Grilled Sourdough w. Avocado, Low Fat Cottage
Cheese, Red Onion, Tomato, Radishes, Cucumber
and Sliced Banana
- Life Rice (Low-Low Fat) 12.95
White or Brown Rice, Scrambled Egg for Protein
topped w. Chopped Broccoli, Carrots, Peas and
Fresh Lime Salsa
- Life Potato 9.50
Big Idaho Baked Potato (A Good Meal)
Topped w. Black Bean Salsa
- Vegetable Platter 17.50
Choose Cous Cous and Four Vegetables: Corn
on the Cob, Broccoli, Kale, Spinach, Carrots or
Roasted Tomato. Served w. Lemon Basil
Aioli, Tomatillo Salsa and Creamy Mustard

TAPAS/SMALL PLATES

- Fall-Off-The-Bone BBQ Ribs (3) 10.50
- Crispy Calamari w. Spicy Marinara and
Lemon Basil Aioli 9.50
- Caesar Salad of Romaine Spears
in a Pilsner Glass. Finger Food 9.50
- Ahi Medallions (2) 11.00
w. Garlic, Sesame and Coarse Black Peppercorn
Crust w. Ginger Lime Vinaigrette
- Creamed Danish Herring
w. Onions, Apples and a Garnish
of Beets 8.50
w. Corn Rye Circles
- Grilled Eggplant (2)
w. Buffalo Mozzarella and Salsa 12.50
- Warm Jumbo Asparagus (4)
w. Grainy Mustard Sauce 9.00
- The French Way Add a Sunny Side Up Egg Add 3.00
- Onion Rings (5) w. Sage Leaf 7.00

SALADS

- The Bleu-Over-Green Salad
Best Creamy Bleu Salad Ever 9.50
- House Salad Vinaigrette 8.50
- Combination Salad 9.50
- House Salad Vinaigrette w. Chopped Tomatoes
Red Onions and Cucumbers
- Chilled Iceberg Wedge
w. House Vinaigrette 9.00
- Italian Salad Tricolore 12.95
Arugula, Endive, Radicchio Vinaigrette
w. Shaved Parmesan
Add Sautéed Sliced Chicken Breast 6.00
- Greek Salad w. a "K" 12.95/9.50
- Cucumber/Feta Salad 8.95
- Cucumbers, Feta, Chopped Tomato, Red Onion,
Radish and a Dash of Field Greens and
House Vinaigrette
- Pear and Stilton Cheese Salad 12.95
Tossed w. Belgian Endive, Watercress, Walnut Oil
Vinaigrette and Fire-Sugared Walnuts

ENTREE SALADS

- The Wildly Wonderful Cannes
Film Festival Salad 18.50
- Smoked Salmon on Wild Organic Field Greens
Vinaigrette. Served w. Grilled Sourdough Spear &
a Slice of Creamy Duck Paté
- Asian Chicken Salad w. Crispy
Wontons 17.00
- Tossed Shrimp Cobb 21.00
- Tossed Turkey Cobb 17.50
- All Chopped Shrimp or Turkey, Egg,
Tomatoes, Bacon, Bleu Cheese and Avocado
- Classic Caesar Salad w. Anchovy Toast 12.95
(No Egg Used) Grilled Sliced Chicken Breast
or Scoop of Tuna Salad 6.00
(We Will Be Happy to Split the Caesar at No Charge).
- Crab Louis 28.50
- Dungeness Crab Salad w. Shrimp, Hard-cooked
Eggs, Avocado, Nicoise Olives, Anchovies,
Capers and Louis Dressing.
- Chopped Vegetable Salad Vinaigrette . . 17.00
w. Avocado and Crumbled Bleu Cheese

SIDES

- Kate's "Crispy Edge Smashed Potato" 7.50
Topped w. Sour Cream and Szechuan Pepper
- Kate's "Those Potatoes" 7.50
Two Layers of Hash Browns w. Sour Cream and
Spring Onions in Between
- Beer Battered Fries 7.00
- Sweet Potato Fries 7.00
- Spicy Shoestrings 6.00
- Onion Rings 9.00
- Bruschetta/Salsa per slice 7.50
- Hash Browns/Onions 5.00
- Mashed Potatoes/Gravy 7.50
- Idaho Baked Potato, Sour Cream, Chives 8.00
- Sautéed Baby Spinach/Garlic 8.00
- Sautéed Baby Spinach/Lemon & Parmesan 8.00
- Corn on the Cob 6.00
- Carrots 5.00
- Broccoli 7.50
- Kale 8.00
- Roasted Italian Peppers w. Anchovies . . 8.00

FRESH FISH/SEAFOOD

- Signature Fish and Chips 25.00
- Crispy Alaskan Halibut w. Tartar Sauce,
Coleslaw, Beer Battered Fries, Served w. Malt
Vinegar
- Grilled Idaho Trout 23.00
w. Tartar Sauce, Coleslaw and Shoestrings
- Sear'd Ahi Medallions w. Garlic, Sesame,
and Coarse Black Peppercorn Crust
w. Asian Slaw 26.00
- Sautéed Sand Dabs w. Lemon
Caper Sauce 23.00
Shoestrings, Coleslaw and Tartar Sauce
- Grilled Fresh Scottish Salmon 24.00
w. Your Choice of Steamed or Sautéed Spinach w.
Olive Oil and Garlic, Steamed Broccoli or Poached
Carrots
- Slightly Spicy Grilled Salmon 24.00
w. Chipotle Mayo, Corn Relish, Jicama Orange
Salsa, Melon Salsa and Fresh Lime Salsa
- Herb Crusted Whitefish 25.00
w. Your Choice of Steamed or Sautéed Spinach w.
Olive Oil and Garlic, Steamed Broccoli or Poached
Carrots
- Seafood Linguine 22.00

CRAB/SHRIMP/MUSSELS

- Two Signature Crabcakes and Chips . . 25.00
- 2-2oz. Crabcakes w. Coleslaw and Tartar Sauce
- Prince Edward Island Mussels Steamed in
White Wine and Orange Zest w. Chicken
Sausage and a Garlic Spear 26.00
- Grilled Shrimp Salad w. Candied Garlic
Sprinkled w. Feta on Organic
Field Greens Vinaigrette 26.00
- Soft Shell Crabs*
May 1-Sept. 1 (Market Price)

CHICKEN

- Grilled Double Breasted Chicken . . . 22.00
- Brushed w. Grainy Mustard. Served w. Mashed
Potatoes and Blue Lake Green Beans.
Marie's Favorite
- Homemade Chicken Pot Pie (Weekends)
"Voted the Best of L.A."®
Los Angeles magazine® 18.50
- Rotisserie Chicken w. Shoestrings . . 18.00
- Brushed w. Garlic, Rosemary and Sage
- A La Carte Rotisserie Chicken 14.00
w. Roasted Garlic N/C
- Good w. Grilled Chicken Sausage Add 5.00
- Pounded Chicken Paillard 16.00
w. Soothing Tomatillo and Cilantro Salsa Topped
w. Queso Fresco
- Basil Lemon Chicken Breast Sandwich. 17.50
w. Sun Dried Tomatoes on Grilled Rosemary
Bread w. Basil Aioli Served w. Italian Salad
Tricolore
- Kate's Signature White Chili 18.50
Breast of Chicken, White or Brown Rice, White
Beans, White Cheese and Fresh Tomato Salsa

BLACKBOARD SPECIALS

- Kate's Special Meatloaf 18.50
w. Mashed Potatoes, Gravy and Sautéed Kale
w. Garlic and Olive Oil
- Hobo Steak 18.50
Meatloaf Grilled Over Open Fire w.
Mashed Potatoes, Gravy and Sautéed Kale
w. Garlic and Olive Oil
- Meatloaf and Knocwurst Platter . . . 23.00
w. Mashed Potatoes, Gravy and Sautéed Kale
w. Garlic and Olive Oil
- Hot Turkey Sandwich 19.00
Served Open Faced w. Mashed Potatoes,
Mushroom Gravy and Cranberry Sauce
- Homemade Corned Beef Hash
w. Sunny Side Up Eggs (2) 16.00

SPECIALS

- If It's Tuesday (Market Price)
- Lamb Shank w. Braised Vegetables,
Thursday (Market Price)
- Ossobuco w. Mashed Potatoes
- Friday Through Sunday (Market Price)
- Braised Short Ribs w. Mashed Potatoes,
Mixed Vegetables and Creamy Horseradish

While They Last

PASTA

- Our Famous Macaroni and Cheese . . 12.50
w. Canadian Natural Cheddar
- Cappellini w. Fresh Tomato and
Fresh Basil 12.95
- Angel Hair Marinara 12.95
- Angel Hair Arrabiatta 12.95
- Penne w. Broccoli, Sun-Dried Tomatoes,
Garlic, Hot Chile Peppers, Virgin Olive Oil
and Parmesan 12.95
- Spaghetti & Meatballs 18.50
- Seafood Linguini 22.00

STEAKS AND CHOPS

- Sliced New York Steak, Prime & Dry Aged,
Topped w. Arugula and Parmesan Shavings
w. A Touch of Balsamic (9 oz.) 38.00
- Sliced New York Steak, Prime & Dry Aged,
w. Sautéed Baby Spinach/Garlic (9 oz.) 38.00
- Kate's Signature Pork Chop
Mashed Potatoes and Gravy, Sautéed
Spinach and Chunky Apple Sauce . . . 24.00
Add 14.00 for 2nd Pork Chop
- Filet Mignon Dijonnaise
(9 oz.) w. Onion Rings and Mashed Potatoes
or Beer Battered Fries 34.00

Approximate Uncooked Weights

DESSERTS

- Homemade Lemon Icebox Pie 6.95
- Warm Bread Pudding 9.50
Layered w. Caramelized Apples
and Creme Anglaise
- Warm Fresh Fruit Cobbler 8.50
w. Cinnamon Ice Cream and a Drizzle of Caramel
- Kate's Chocolate Layer Cake 9.00
Vanilla Ice Cream, Add 2.00
- Candy Bar Ice Cream Pie 9.50
A Kate's Original
- Warm Apple Pie 6.50
w. Cheddar Cheese, Add 2.00
- Warm Chocolate Pecan Pie 9.50
- Hot Fudge or Butterscotch Sundae
w. Glazed Walnuts, Whipped Cream . . 9.50
and a Little Milk Chocolate Hot Fudge for Dipping
- Fresh Strawberries w. Whipped Cream
and a Little Milk Chocolate Fudge
for Dipping 9.50
- Chocolate Biscotti for Dipping 3.25

18% Gratuity Will Be Added to Parties of 6 or More • Entree Split Charge 1.50 • If Our Kitchen Can't Do It, We'll Bring You a Plate
Not Responsible For Articles Lost Or Exchanged On Premises • We Reserve The Right To Refuse Service So Be Nice!

ESTABLISHED ST. PATRICK'S DAY, MARCH 17, 1987

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

BREAKFAST AND SANDWICHES

SERVED ALL NIGHT

BREAKFAST

Grand Marnier French Toast w. Berries and Bananas	14.00
Huevos Rancheros	14.00
Homemade Corned Beef Hash w. (2) Sunny Side Up Eggs	16.00
Poached Eggs Benedict w. Hollandaise.	12.95
Smoked Salmon Benedict	15.00
Bagel, Cream Cheese and Smoked Salmon Platter.	15.00
w. Tomato, Red Onion, Capers and Olives	
Peppered Bacon, Hash Browns and Eggs	12.95
Barry's Breakfast	14.00
Chicken Sausage Butterfied and Fire Grilled. Eggs are Scrambled w. Onions and Served w. Hash Browns	
Adam's Breakfast	12.95
Scrambled Eggs w. Sliced Shiitake Mushrooms and Goat Cheese, Served w. Hash Browns	
Spinach and Feta Cheese Omelette.	10.95
Smoked Salmon, Scrambled Eggs and Onions.	14.00
Kate's Triangle Cut French Toast (Thick)	10.95
Whipped Butter, Warm Syrup and Powdered Sugar	
w. Berries or Banana Slices 3.50	

BURGERS AND SANDWICHES

All Burgers are Served on a Grilled Brioche Bun

Ground Beef is interchangeable with Ground Turkey at no extra charge

All Sandwiches may be substituted with Rye, Wheat, Sourdough, or White

Grilled Hamburger on Brioche.	10.00
w. Little Sides of Our Own Thousand Island Dressing and Onion Marmalade	
One Delicious Cheeseburger	12.50
Topped w. Melted Muenster & Cheddar, Shredded Lettuce, Onions, Tomato and Pickle w. Little Sides of Our Own Thousand Island Dressing and Onion Marmalade	
The Sautéed Mushroom Burger	16.50
Fresh Ground Chuck Layered w. Sour Cream, Melted Muenster. Topped w. Sautéed Mushrooms, Scallions and Grated Cheddar on Thick Open Faced Sourdough. Choice of Spicy Shoestrings or Beer Battered Fries	
Cheddar & Muenster Bacon Burger w. Thousand Island Dressing on the side	17.50
Choice of Fries, Couscous, White or Brown Rice	
Fire Grilled Burger w. Sonoma Jack, Onion Relish, Balsamic	16.00
And Applewood Smoked Bacon w. Side of Thousand Island Dressing	
BBQ Sauce Burger w. Side of Onion Relish	16.00
The Garden Burger	16.00
w. Roasted Peppers and Tomatoes. Served w. Greek Salad	
Basil Lemon Chicken Breast Sandwich.	17.50
w. Sun Dried Tomatoes on Grilled Rosemary Bread w. Basil Aioli Served w. Italian Salad Tricolore	
Tuna Melt on Grilled Rye and a Side of Coleslaw	14.00
Kate's Tuna Salad Halfer 10.50	The Other Half Add 5.00
On La Brea Bakery Multi-Grain Toast w. Arugula	
Kate's Club w. Roast Turkey and a Side of Coleslaw.	15.00
B.L.T. w. a Side of Coleslaw	15.00
Grilled Mission Jack and Muenster Cheese w. Poblano Chiles on Fire Grilled Sourdough	16.00
w. Chipotle Mayonnaise	
"Little Hollywood" Filet Mignon Steak Sandwich on a Fire Grilled	
Garlic Butter Bun	21.50
Served w. Beer Battered Fries and Onion Rings	
Chatham Sandwich	16.00
Turkey, Ham, Swiss, Coleslaw, Russian Dressing on Soft Rye. This is a Knockout Sandwich.	
Served with Shoestrings	

KATE MANTILINI

BEVERLY HILLS DINNER

Founded in 1987 by Marilyn and Harry Lewis
 Executive Chef: David Lewis
 Catering Director: Michael Hollingsworth

THE STORY

Kate Mantilini was Uncle Rob's mistress
 in Cleveland, Ohio in the '40s.
 She dabbled in all things entrepreneurial.
 When our mother named this restaurant after her,
 she celebrated the courage and the fight it took
 to survive in, what was then, a man's world.

We celebrate her memory.

KATE MANTILINI

KATE MANTILINI BEVERLY HILLS
 (310) 278-3699

KATE MANTILINI WOODLAND HILLS
 (818) 348-1095

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