

Best Corned Beef and Cabbage with Soda Bread, on St Patrick's Day at both Kate's in Beverly Hills and Woodland Hills

KATE'S MANTILINI

Est. 1987

The Original Kate Mantilini Opened St. Patrick's Day March 17, 1987

STARTERS & APPETIZERS

SMALL PLATES

- Fall-Off-The-Bone BBQ Ribs** (3 Bones).....**10.50**
- Crispy Calamari**
with Spicy Marinara and Lemon Basil Aioli.....**9.50**
- Caesar Salad Romaine Spears**
in a Pilsner Glass.....**9.50**
- Jumbo Shrimp Cocktail** (2).....**10.50**
- Ahi Medallions**
with Garlic, Sesame and Coarse Black Peppercorn Crust with Ginger-Lime Vinaigrette.....**12.50**
- Creamed Danish Herring**
with Onions, Apples and a Garnish of Beets and Corn Rye Circles.....**8.50**
- Grilled Eggplant**
With Fresh Buffalo Mozzarella & Salsa.....**12.50**
- Tapas Jumbo Asparagus Dijonnaise**.....**9.00**
- Onion Rings**
With Sage Leaf.....**7.00**

FULL SIZE PLATES

- Guacamole Made Tableside**
Spicy, Medium or Mild. Celery/Carrot Sticks and Chips.....**12.50**
- Kate's Devilled Eggs**
3 Halves Fun and Retro. Shrimp, Jamaican Relish, Sun-dried Tomato & Basil. One on Each Half.....**9.00**
- Bruschetta**
With Fresh Roma Tomato Salsa (per slice).....**7.50**
- Crispy Calamari**
With Spicy Marinara and Lemon Basil Aioli.....**12.00**
- Grilled Eggplant**
With Fresh Buffalo Mozzarella & Salsa.....**15.00**
- Grilled Artichoke**
Chipotle Mayo, Creamy Mustard, Tartar Sauce.....**14.50**
- A Full Order of Jumbo Asparagus Dijonnaise**.....**12.50**
- Creamed Danish Herring**
with Onions, Apples and a Garnish of Beets and Corn Rye Circles.....**10.00**

SOUPS & SALADS

SMALL & ENTREE SIZE

- Signature Tortilla Soup**
With Chicken & All the Trimmings.....**12.50**
- Lentil Barley Vegetable**
(Low Cholesterol).....Small **7.00** Large **9.00**
- Split Pea**
With Ham Hock.....Small **7.00** Large **9.00**
- Boston Clam Chowder**...Small **7.50** Large **9.50**
- Three Little Soups**
Boston Clam Chowder, Lentil Barley, and Split Pea. Special Soup Add 2.00.....**16.50**
- Iceberg Wedge/Tomato**.....**9.50**
- House Salad Vinaigrette**.....**8.50**
- The Blue Over Green Salad**
Best Creamy Blue Salad Ever.....**9.50**
- Greek Salad**.....Small **9.50** Large **12.95**
- Italian Salad Tricolore**
Arugula, Endive, Radicchio, Vinaigrette with Shaved Parmesan.....**12.95**
- The Wildly Wonderful Cannes Film Festival Salad**
Smoked Salmon on Wild Organic Field Greens Vinaigrette. Served w. Grilled Sourdough Spear & a Slice of Creamy Duck Paté.....**18.50**
- Asian Chicken Salad**
With Crispy Wontons.....**17.00**
- Tossed Turkey Cobb**.....**17.50**
- Tossed Shrimp Cobb**.....**19.50**
Shrimp or Turkey, Egg, Tomatoes, Bacon, Bleu Cheese, Avocado, tossed in our House Vinaigrette
- Classic Caesar Salad with Anchovy Toast**
(No Egg Used) Grilled Sliced Chicken Breast or Scoop of Tuna Salad, add 6.00.....**12.95**
- Chopped Vegetable Salad Vinaigrette**
With Avocado and Crumbled Bleu Cheese.....**17.00**
- Crab Louis**
Dungeness Crab Salad w. Shrimp, Hard-Cooked Egg, Avocado, Nicoise Olives & Louis Dressing.....**28.50**

RAW BAR

- Iced Oysters** (6).....(Market Price)
- Bakers Dozen** (13).....(Market Price)
Seasonal Chef's Choice
- Iced Jumbo Shrimp Cocktail** (5).....**18.00**
- Shrimp and Chopped Avocado Baja**
With Cilantro, Cockatail Sauce.....**18.00**
- Demi Baja**.....**10.50**

HEALTHY ALTERNATIVES

- Fresh Ground Turkey Burger**
All White Meat on a Bun with White or Brown Rice, Topped w. Lively Lime Salsa and Fresh Fruit....**16.00**
- The Garden Burger**
With Roasted Peppers and Tomatoes. Served with Greek Salad.....**16.00**
- Dominican Chicken Burrito** (Full Size)
All White Meat and Onions Simmered with Vinegar, Guacamole, Radishes, Scallions, Tomatoes, Romaine and Salsa.....**17.50**
Small Sized Burrito.....**10.00**
- Life Chicken**
Dominican Chicken (All White Meat and Onions Simmered Slowly in Vinegar) served on Hot Steamed White or Brown Rice Surrounded with Soothing Tomatillo Salsa.....**17.50**
- Life Rice** (Low Fat)
White or Brown Rice tossed w. Broccoli, Carrots and Peas. Topped w. Scrambled Egg Whites for Protein, fresh Lime Salsa.....**13.00**
- Stevie T's Sliced Chicken Paillard**
Layered with Chopped Garlic Spinach on White or Brown Rice with Tomatillo Salsa.....**17.50**

- Life Tofu**
Sautéed Vegetables Quesadilla, Open Faced with Melted Jack Cheese.....**17.50**

- Vegetable Platter**
With Tomatillo Salsa, Dijonnaise, Lemon Basil Aioli for dipping.....**17.50**

- Cold Sardine Plate**
Imported Skinless & Boneless Sardines Open Face on Grilled Sourdough w. Avocado, Low-Fat Cottage Cheese, Red Onion, Tomato, Radishes, Cucumber and Sliced Banana.....**17.50**

- Seasonal Fruit Plate**.....**17.00**

SIDES

- Kate's "Those Potatoes"**
Two Layers of Hash Browns with Sour Cream and Spring Onions in between.....**7.50**
- Beer Battered Fries**.....**7.00**
- Sweet Potato Fries**.....**7.00**
- Spicy Shoestrings**.....**6.00**
- Onion Rings**.....**9.00**
- Brushchetta/Salsa** (Per Slice).....**7.50**
- Hash Browns****5.00**
- Mashed Potatoes/Gravy**.....**7.50**
- Sauteed Baby Spinach**
Olive Oil and Garlic.....**8.00**
- Sauteed Baby Spinach**
Lemon and Parmesan.....**8.00**
- Sauteed Garlic Carrots**.....**6.50**
- Carrots**.....**5.00**
- Corn on the Cob**.....**6.00**
- Broccoli**.....**7.50**
- Kale**.....**8.00**

SEAFOOD

- Signature Fish and Chips**
Crispy Alaskan Halibut w. Tartar Sauce, Coleslaw, Beer Battered Fries, Served w. Malt Vinegar.....**24.00**
- Slightly Spicy Grilled Salmon**
With Chipotle Mayo and a Sweet Mix of White Corn, Jicama, Oranges, Melon and Fresh Lime Salsa.....**24.00**
- Grilled Red River Trout**
With Tartar Sauce, Coleslaw, and Shoestrings.....**23.00**
- Prince Edward Island Mussels**
Steamed in White Wine and Shallots with Chicken Sausage and a Garlic Spear.....**24.00**
- Seared Ahi Medallions**
With Garlic, Sesame and Coarse Black Peppercorn Crust with Asian Slaw.....**25.00**
- 2 Crab Cakes** (2 oz. each)
With Mustard Aioli and Organic Field Greens Vinaigrette.....**28.00**
- Life Jumbo Grilled Shrimp** (5)
With Delicious Black Bean Lime Salsa.....**22.00**
- Grilled Shrimp** (3)
With Candied Garlic and Sprinkled with Feta on Organic Field Greens Vinaigrette.....**22.00**
- Fresh Grilled Salmon**
With your choice of Steamed or Sautéed Spinach w. Olive Oil and Garlic, Steamed Broccoli, or Poached Carrots.....**24.00**

PRIME & DRY AGED STEAKS

APPROX UNCOOKED WEIGHTS

- Sliced New York** (9 oz.)
With Arugula and Parmesan Shavings with Touch of Balsamic.....**39.00**
- New York Dijonnaise** (9 oz.)
With Beer Battered Fries.....**39.00**

PASTA

- Spaghetti & Meatballs**.....**18.50**
- Our Famous Mac and Cheese**
With Extra Sharp Vermont Cheddar.....**11.00**
- Cappellini**
With Tomatoes and Fresh Basil.....**13.00**
- Penne w. Broccoli**
With Tomatoes, Garlic, Chili Flakes, Extra Virgin Olive Oil and Parmesan.....**13.00**
- Angel Hair Marinara**.....**13.00**
- Angel Hair Arrabiatta**.....**13.00**

BLACKBOARD SPECIALS

- Kate's Signature White Chili**
Breast of Chicken, Choice of White or Brown Rice, White Beans, Sonoma Jack, and Fresh Lime Salsa.....**18.00**
- Pounded Chicken Paillard**
With Soothing Tomatillo and Cilantro Salsas topped with Queso Fresco.....**16.00**
- A-La-Carte Rotisserie Rosemary & Sage Chicken or Garlic Roti**.....**14.00**
Tell your waiter if you would like to add Shoestrings, Spinach, or Kale (Add 4.00)
- Grilled Double Breasted Chicken**
Brushed with Grainy Mustard. Served with Mashed Potatoes and Blue Lake Green Beans.....**22.00**
- Our Famous Kate's Meatloaf**
Hobo Char Broiled, or Oven Baked With Mashed Potatoes, Gravy, and the Almighty Kale.....**18.50**
Add Knockwurst.....**5.00**
- Hot Turkey Sandwich**
With Mashed Potatoes, Mushroom Gravy, and Homemade Cranberry Sauce.....**19.00**
- Homemade Corned Beef Hash**
With 2 Sunnyside Up Eggs.....**16.00**
- Smoked Salmon Platter**
Smoked Salmon, Low-Fat Cream Cheese, Tomato, Red Onions, Capers, Toasted Bagel.....**17.00**

SANDWICHES

- The Sautéed Mushroom Burger**
Fresh Ground Chuck Layered with Sour Cream, Melted Swiss and Muenster. Topped with Sautéed Mushrooms, Scallions, and Grated Cheddar. Spicy Shoestrings on the side.....**17.00**
- One Delicious Cheeseburger**
With Melted Muenster & Cheddar. Topped with Shredded Lettuce, Onions, Tomato, Mayo, Mustard and Pickle.....**12.50**
(Add 2 strips of Bacon 2.50)
- Grilled Hamburger**.....**10.00**
- Kate's Great American Turkey Burger**
All White Meat w. Muenster Cheese, Shredded Lettuce, Sliced Tomato, Pickles with Ramekin of Thousand Island Dressing, Garni of Fresh Fruit.....**16.00**
- Fresh Ground Turkey Burger**
All White Meat on a Bun with White or Brown Rice, Topped w. Lively Lime Salsa and Fresh Fruit....**16.00**
- Turkey Burger Ala Carte**.....**10.00**
- The Little Hollywood Filet Mignon Steak Sandwich** (A 1950's experience)
On a Fire Grilled Garlic Buttered Bun. Served with Beer Battered Fries and Onions Rings.....**20.50**
- Kate's Soup* and Special Chatham Sandwich**
Turkey, Ham, Swiss, Cole Slaw, Thousand Island Dressing on Soft Rye.....**14.00**
*Choose Any Delicious Soup Listed on This Menu. Fries may be substituted. Tortilla Soup Add 2.00

- Kate's Special Chatham Sandwich**
With Shoestrings.....**17.00**

- Basil-Lemon Chicken Breast**
With Sun-dried Tomatoes on Grilled Rosemary Bread w. Lemon Basil Aioli. Served w. Italian Salad Tricolore....**17.50**

- Fresh Roast Turkey and Swiss**
On Sunflower Cracked Wheat Toast from La Brea Bakery and Homemade Cranberry Sauce Served with Coleslaw.....**16.00**

- Tuna Salad on Multi-Grain Toast**
With Lots of Arugula Served with Coleslaw.....**14.00**

- Sliced Meatloaf Sandwich**
On Sunflower Cracked Wheat Toast, Lettuce, Tomato, Mustard, Mayo, Dill Pickle and Served with Cole Slaw.....**14.00**

- Grilled Tuna Melt on Rye**
Served with Coleslaw.....**15.00**

- Kate's Club or BLT** Served with Coleslaw...**15.00**

DESSERTS

- Homemade Lemon Icebox Pie**.....**7.50**
- Warm Bread Pudding**
Layered with Caramelized Apples and Creme Anglaise.....**9.50**
- Warm Fresh Fruit Cobbler**
With Cinnamon Swirl Ice Cream.....**8.50**
- Candy Bar Ice Cream Pie**.....**9.50**
- Warm Apple Pie**
With Cheddar Cheese, add 2.00.....**7.50**
- Warm Chocolate Pecan Pie**.....**9.50**
- Hot Fudge or Butterscotch Sundae**
With Glazed Walnuts.....**9.50**
- Fresh Strawberries**
With Whipped Cream and a little Milk Chocolate Fudge for Dipping**9.50**
- Kate's Chocolate Layer Cake**
Vanilla Ice Cream, Add 2.00.....**9.50**

Entree Split Charge 1.50 18% Gratuity Will Be Added to Parties of Six or More. Sales Tax will be added to the retail Price on all taxable items.

Not Responsible For Articles Lost, or Exchanged on Premises