

# DESSERT

## GRANNY SMITH APPLE PIE

Granny Smith apples, Danish dough crust, Vermont maple caramel sauce, Tillamook vanilla ice cream \$9.49



## BUTTER CAKE

Yellow cake layered with sweetened cream cheese, topped with Tillamook vanilla ice cream, banana rum mousse \$9.49



## OLD-FASHIONED CARROT CAKE

Cream cheese frosting, salted walnuts, 151 caramel sauce baked to order, please allow 20 minutes \$9.49



## FLOURLESS CHOCOLATE CAKE

Callebaut semi-sweet chocolate, caramel sauce, coconut cream, chocolate gelato \$8.49



## CLASSIC CRÈME BRÛLÉE

Caramelized Tahitian vanilla bean custard, fresh berries 8.49

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ANAHEIM | BREAA | CORONA | IRVINE

Private dining rooms available.

# TASTE MORE

## THREE COURSE TASTING MENU 34.99

Enjoy a \$10.00 wine credit toward any one bottle of wine from our wine list  
or a glass of our TAPS award-winning beer for \$4.00

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### 1<sup>ST</sup> COURSE

Clam Chowder | Caesar Salad | Lobster Bisque  
1/2 Wedgie | House Chopped Salad  
Organic Simple Green Salad | Seafood Ceviche Campechana

### 2<sup>ND</sup> COURSE

8-oz. Prime Top Sirloin | Free Range Chicken  
The "Wharf" Cioppino | Shrimp Scampi | Fresh Catch of the Day

### 3<sup>RD</sup> COURSE

Crème Brûlée | Flourless Chocolate Cake

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### SUBSTITUTIONS

8-oz. Filet Mignon - 18.49 | Miso Chilean Sea Bass - 21.49 | 16-oz. Ribeye - 14.49

### ADDS

Five Shrimp Scampi - 15.49 | Oscar Style - 13.49 | Two Scallops - 15.49

*\*Not valid with other promotions.*

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