

MANTILINI

BEST CORNED BEEF AND CABBAGE
w. SODA BREAD, SERVED ON OUR DAY

Dinner Served 5:00 p.m. to 1:00 a.m.

KATE MANTILINI IN BEVERLY HILLS
OPENED ST. PATRICK'S DAY, MARCH 17, 1987

LIFESTYLE

GETTING OMEGA-3 INTO YOUR DIET WE HAVE IT ALL

Salmon, Grilled	Halibut, Grilled
Tuna, Grilled	Herring Appetizer
Tuna Salad Order on Multi Grain Toast	Sardines, Boneless and Skinless
Trout, Grilled	Avocado
Kale	Strawberries

HEALTHY ALTERNATIVES

Fresh Ground Turkey Burger
All White Meat on Sunflower Cracked Wheat
Toast from La Brea Bakery w. White Rice
Topped w. Lively Lime Salsa and Fresh Fruit

Grilled Portobello Balsamic Topped w.
Arugula and Shaved Parmesan

The Garden Burger
w. Roasted Peppers, Tomatoes and Watercress.
Served w. Greek Salad

Dominican Chicken Burrito
All White Meat, Poached Onions, Guacamole,
Radishes and Lots of Good Things. Order w.
No Guacamole and Just a Little Cheese

Stevie T's Sliced Chicken Paillard
Layered w. Chopped Garlic Spinach
on Rice (Low-Low Fat)
Tomatillo Salsa on the Side

Imp. Skinless and Boneless Sardines w.
Thin Sliced Avocado Open Face on
Grilled Sourdough w. Low Fat Cottage
Cheese, Red Onion, Sliced Tomato,
Radishes and Cucumber

Pounded Chicken Paillard
w. Tomato and Cilantro Salsas

Life Chicken
Dominican Chicken (All White Meat
and Onions Simmered Slowly in Ale
and Vinegar) Served on Hot Steamed Rice
Surrounded w. Soothing Tomatillo Salsa

Life Rice (Low-Low Fat)
Tossed w. Chopped Broccoli, Carrots and Peas.
Topped w. Scrambled Egg Whites for Protein,
Fresh Lime Salsa

ALL VEGETABLE PLATTER
w. Corn on the Cob.

Angel Hair Marinara
(Called "Life Angel")

*Penne w. Broccoli, Sun-Dried Tomatoes,
Garlic and Hot Chile Peppers
(Called "Life Penne") Order It w. a Little
Parmesan and No Oil

Chopped Tomatoes and Cucumbers
(Called "Life Salad") Tossed w.
Rice Wine Vinegar

Large Idaho Baked Potato
Topped w. Black Bean Salsa

* Penne Can Be Made w. Chicken Stock Instead
of Extra Virgin Olive Oil, By Request

BEER

**DO YOU FEEL LIKE AN
AROGANT BASTARD TODAY?**
(A mysterious dark amber ale - 22 oz.)

Bottled

Amstel Light, Netherlands	Guinness Stout, Ireland
Anchor Steam, San Francisco	Heineken, Netherlands
Bass Ale, England	Kaliber (non-alcoholic)
Beck's, Germany	Miller Lite, U.S.A.
Budweiser, U.S.A.	Pete's Wicked Ale, U.S.A.
Corona, Mexico	Rolling Rock, U.S.A.
Corona Light, Mexico	Samuel Adams, U.S.A.
Foster's, Australia	Sierra Nevada, U.S.A.

ROOT BEER FLOAT - WONDERFUL!

BEVERAGES

Hot

Kate's Special Hot Chocolate (50 calories)
Brewed Coffee Tea Espresso
A Big Hot Steamy Bowl of
Cappuccino/Cafe Latte
All coffees available decaffeinated

Cold

Blended Iced Mocha (No Fat)
Iced Tea Milk Soft Drinks
Orangina Fresh Orange Juice
Fresh Grapefruit Juice
Bottled Waters

RAW BAR

Oysters (6) Iced
Baker's Dozen (13)
Seasonal Chef's Choice

Jumbo Iced Shrimp Cocktail
TAPAS Shrimp Cocktail (2)

Shrimp and Avocado Cocktail Baja
Demi Baja

*1/2 lb. Florida Stone Crab Claws
Oct. 15-April 1 (Market Price)
*Subject to Availability

APPETIZERS & TAPAS

TAPAS are delicious small plates.

TAPAS Calamari

TAPAS Crabcake w. Tartar Sauce

TAPAS Caesar Salad Spears w. Our Best
Caesar Dressing, Served in a Pilsner Glass.
A Finger Food. Enjoy It

TAPAS Shrimp Cocktail (2)

TAPAS Creamed Herring

TAPAS Grilled Eggplant (2)

TAPAS Asparagus

TAPAS Onion Rings

Deep Fried Calamari, Marinara Sauce
w. Jalapeño Tartar Sauce

Creamed Herring Appetizer w. Beets and
Sour Cream, Corn Rye

Grilled Eggplant, Smoked Buffalo
Mozzarella, Tomato Coulis (3)

Jumbo Asparagus Dijonnaise

Deep Fried Red Onion Rings w. Sage

Bruschetta (Grilled Garlic Toast)
w. Fresh Roma Tomato Salsa per slice

Grilled Artichokes
w. 3 Sauces, Chipotle Mayo, Tartar Sauce
and Creamy Mustard

SOUPS

Corn Chowder
w. Chowder Crackers

Lentil, Barley and Vegetable
(Low Cholesterol)

Split Pea w. Ham Hock

Boston Clam Chowder

Special Tortilla Soup
w. All the Trimmings Fri. thru Mon.

APPETIZER SALADS

Black Olive Salad w. Tomatoes and
Red Onions, Sprinkled Lightly w. Grated
Cheese and Balsamic Vinaigrette

Sliced Mushroom, Arugula
and Belgian Endive

Italian Salad Tricolore
Arugula, Endive, Radicchio Vinaigrette
w. Shaved Parmesan
Add Sautéed Sliced Chicken Breast

Radicchio w. Shaved Parmesan,
Balsamic Vinegar

Big Greek Salad w. a "K"

Small Greek Salad w. a "K"

Combination House Salad
w. Chopped Tomato and Red Onions

Iceberg Wedge/Tomato

House Salad Vinaigrette

Kate's Special Cole Slaw

Creamy Bleu Cheese Green Salad
1000 Island, Vinaigrette, Creamy Bleu
Anchovies a la carte

ENTREE SALADS

The Wildly Wonderful Cannes
Film Festival Salad
Smoked Salmon on Wild Organic Field Greens
Vinaigrette. Served w. a Fire Grilled Sourdough
Spears w. a slice of Creamy Duck Paté

Asian Chicken Salad w. Crispy Wontons

Tossed Shrimp or Turkey Cobb
All Chopped: Shrimp or Turkey, Egg,
Tomatoes, Bacon, Bleu Cheese and Avocado

Classic Caesar Salad w. Anchovy Toast
(No Egg is Used)
Add Portobello Mushroom or Grilled Sliced
Chicken Breast or Scoop of Tuna Salad
(We Will Be Happy to Split the Caesar
at No Charge).
Adding Lump Crabmeat to Your Caesar Add

FRESH FISH/SEAFOOD

Signature Fish and Chips
Crispy Halibut w. Tartar Sauce, Cole Slaw,
Beer Battered Fries, Served w. Malt Vinegar

Grilled Red River Trout
w. Tartar Sauce and Cole Slaw

Seared Ahi Medallions w. Garlic,
Sesame and Black Cracked
Peppercorn Crust
Asian Slaw - We Cut a Limited Number
Each Day to Keep It Very Fresh.

Sauteed Sand Dabs w. Lemon
Caper Sauce
Shoestrings, Cole Slaw & Tartar Sauce

Fresh Grilled Ahi w. Ginger/Lime
Vinaigrette

Fresh Grilled Salmon

Herb Crusted Whitefish

CRAB/SHRIMP/MUSSELS

Three Crab Cakes and Chips
w. Cole Slaw and Tartar Sauce

Three Crab Cakes and Golden Caviar w.
Organic Field Greens Vinaigrette

Prince Edward Island Mussels Steamed
White Wine and Orange Zest w. Spicy
Chicken Sausage and Garlic Spear

Grilled Shrimp Salad w. Candied Garlic
Sprinkled w. Feta on Organic
Field Greens Vinaigrette

Florida Stone Crab Claws
Oct. 15-April 1 (Market Price)

Soft Shell Crabs
May 1-Sept. 1 (Market Price)

CHICKEN

Grilled Double Breasted Chicken
Marinated w. Grainy Mustard. Served w.
Mashed Potatoes and Blue Lake Green Beans

Homemade Chicken Pot Pie (Weekends)
"Best of L.A. Magazine"

ROSEMARY & SAGE ROTISSERIE
CHICKEN or

ROASTED GARLIC ROTISSERIE
CHICKEN w. Shoestrings, Broccoli
or Spinach
Adding Grilled Chicken-Tequila
Sausage Add

Pounded Chicken Paillard
w. Tomatillo and Cilantro Salsas

SIGNATURE WHITE CHILI
Breast of Chicken, White Rice, White Beans,
White Cheese and Fresh Lime Salsa

SPAGHETTI/PASTA

Cappellini/Fresh Tomato/Fresh Basil

Penne w. Broccoli, Sun-Dried Tomatoes,
Garlic, Hot Chile Peppers, Virgin Olive
Oil and Parmesan

Linguine w. Meatballs

Bowtie Pasta (Farfalle)
Italian Sausage, Roasted Peppers

House Macaroni and Cheese
w. Canadian Natural Cheddar

Fusilli Salmoriglio w. Rock Shrimp,
Scallops, Arugula, Olive Oil and Lemon
Very Delicate, w. Bruschetta

Rigatoni w. Goat Cheese, Ratatouille
and Italian Sweet and Spicy
Sausage/Arugula

Seafood Linguine

Pasta Gorgonzola/Peas/Prosciutto
A Tangle of Fettuccine and Fusilli

BLACKBOARD SPECIALS

KATE'S SPECIAL MEATLOAF
w. Mashed Potatoes, Gravy and Chopped Kale

HOBO STEAK
Meatloaf is Grilled Over Open Fire w.
Mashed Potatoes, Gravy and Chopped Kale

MEATLOAF AND
KNOCKWURST PLATTER
w. Mashed Potatoes, Gravy and Chopped Kale

HOT TURKEY SANDWICH
w. Mashed Potatoes, Mushroom Gravy
and Cranberry Sauce

OPEN FACE PETITE FILET MIGNON
"AU POIVRE" w. Special Dijon Mustard
Sauce on Sourdough Toast Point, Shoe
Strings and Onion Rings

FROG LEGS w. Plenty of Garlic

CORNED BEEF HASH w. (1) Egg

SPECIALS

TUESDAY & WEDNESDAY
LAMB SHANK w. Braised Root
Vegetables, While They Last

THURSDAY
OSSO BUCCO w. Mashed Potatoes
and Gremolada

FRIDAY/SATURDAY/SUNDAY
HOMEMADE CHICKEN POT PIE
"Best of L.A. Magazine"

FRIDAY/SATURDAY
POUNDED VEAL MILANESE

STEAKS AND CHOPS

PRIME AND DRY AGED PORTERHOUSE
* Here We Have the Best of a New York
Steak and a Filet Mignon
(18 oz.) w. Beer Battered Steak Fries or
Mashed Potatoes or Side of Linguine
Arrabiata

GRILLED RIB EYE STEAK, PRIME
AGED (16 oz.), Bone In
Served w. Sautéed Mushroom Caps and
Beer Battered Steak Fries

FILET MIGNON DIJONNAISE (12 oz.)
w. Onion Rings and Mashed Potatoes or
a Side of Linguine Arrabiata

SLICED NEW YORK W. ARUGULA
(9 oz.) Topped w. Arugula and Parmesan
Shavings w. a Touch of Balsamic

SLICED NEW YORK W. SPINACH
(9 oz.) On Grilled Garlic Spinach

GRILLED PORK CHOPS, A PAIR,
Mashed Potatoes, Gravy/Spinach/
Chunky Apple Sauce

SINGLE PORK CHOP ENTREE
Approximate Uncooked Weights

SIDE DISHES

KATE'S "THOSE POTATOES"
Two Layers of Hash Browns w. Sour Cream
and Spring Onions in Between

Beer Battered Steak Fries

Sweet Potato Fries

BRUSCHETTA/Salsa per slice

Hash Browns/Onions

Shoestrings, Skin On

Mashed Potatoes/Gravy

Large Idaho Baked Potato,
Sour Cream, Chives

Fresh Sautéed Baby Spinach/Garlic

Sautéed Baby Spinach/Lemon and
Parmesan

Corn on the Cob

Poached Carrots

Broccoli Hollandaise

Asparagus Dijonnaise

Roasted Peppers

DESSERTS

The Ultimate Dark Chocolate
Glazed Cheesecake on a Stick
Wonder of All Wonders

Homemade Lemon Icebox Pie

Warm Bread Pudding
Layered w. Caramelized Apples
and Creme Anglaise

Warm Fresh Fruit Cobbler
w. Cinnamon Swirl Ice Cream

Candy Bar Ice Cream Pie
A Kate's Original

Warm Apple Pie w. Rum Sauce
w. Cheddar Cheese, Add

Warm Chocolate Pecan Pie

Hot Fudge or Butterscotch Sundae
w. Glazed Walnuts

Fresh Strawberries w. Whipped Cream
and a Little Milk Chocolate Fudge
to Dip in

Flourless Chocolate Cake
w. a Little Layer of Chocolate Mousse.
Utterly Delicious

Chocolate Biscotti for Dipping

Smokers Welcome Outside on
Our Patio - Let Us Know