



CATHOUSE GENERAL INFO

AS YOU COME UP THE STAIRS, STEP INTO THE MOST ELECTRIFYING CHANDELIER ROOM LAS VEGAS HAS TO OFFER. COMBINED IS A WORLD CLASS RESTAURANT, ORCHESTRATED BY CELEBRITY CHEF KERRY SIMON, WITH AN UPSCALE LOUNGE TO CREATE A SEDUCTIVE NIGHTLIFE VENUE. STAYING TRUE TO HIS ROOTS KERRY SIMON PUTS A NEW SPIN ON HIS SIGNATURE APPROACH: MODERN AMERICAN CUISINE PREPARED WITH THE FINEST INGREDIENTS AND FLAIR. ALLOW YOURSELF TO BE SEDUCED BY THE FLAVORS AND AMBIANCE, AS WE CUSTOMIZE MENUS FOR PARTIES OF 12-60 PEOPLE. CATHOUSE GIVES YOU THE UNIQUE OPPORTUNITY TO CREATE A SPECTACULAR AND MEMORABLE OCCASION, WHEN YOUR GUESTS ARE IN OUR CARE. WE OFFER A CHOICE OF EARLY OR LATE DINING. CATHOUSE SPECIALIZES IN FRESH SEASONAL CUISINE AND OUR MENUS CHANGE FREQUENTLY

*WE REQUEST ALL MENU CHOICES ONE WEEK IN ADVANCE OF YOUR FUNCTION DATE TO GUARANTEE YOUR CHOICES ARE AVAILABLE. LATE MENUS WILL BE SUBJECT TO QUALITY AT CHEF'S DISCRETION. SPECIAL DIETARY REQUESTS ARE ALWAYS AVAILABLE UPON REQUEST.

*A 7.75% SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES, AS WELL AS A 20% SERVICE CHARGE.

*DUE TO THE DESIGN AND SPACE OF THE RESTAURANT PARTIES MIGHT NOT BE ON ONE TABLE BUT 2 OR MORE ADJACENT TABLES.

*ALL PARTIES MUST BE ON ONE CHECK. OUR SYSTEM WILL ALLOW US TO TAKE UP TO 4 DIFFERENT TYPES OF PAYMENTS.

*CREDIT CARDS WILL BE NEEDED TO HOLD THE RESERVATION AS WELL AS A PHONE NUMBER FOR A CONTACT PERSON ATTENDING.

*WE HOLD RESERVATIONS FOR 15 MINUTES. FAILURE TO SHOW WILL BE PENALIZED WITH A NO SHOW FEE. PLEASE CALL IF YOUR PARTY IS RUNNING LATE.

*WE DO OFFER CAKES UPON REQUEST. OUR PASTRY DEPARTMENT NEEDS 48HOURS PRIOR TO YOUR DINNER RESERVATION FOR ALL CAKE ORD

THE CHANDELLIER MENU

\$55

ALL FAMILY STYLE

Salad & Starter

The Classic Caesar

AND

Buffalo chicken wing lollipops, celery and blue salad

Or

Kentucky fried calamari, grilled lemon, sweet pepper aioli

Entrée

Prime top sirloin steak

Spaghetti with shaved parmesan, tomato and basil

Lamb Tagine, cous cous, cucumber, curry and mint

Sides

Truffle Mac and Cheese

Classic Frites

Dessert

Chef Selected

THE RED LIGHT MENU

\$65

EVERYTHING SERVED INDIVIDUAL EXCEPT SIDES PORTION

Starters (choice of)

French onion soup

Blue crab poppers, crab salad, chipotle sauce

“BLT” iceberg lettuce, cherry tomatoes, smoked bacon and bleu cheese

Or

The Classic Caesar

Entrée (choice of)

Prime top sirloin steak

Spaghetti with shaved parmesan, tomato and basil

Organic salmon with ratatouille, grilled eggplant and herb butter

Lamb Tagine, cous cous, cucumber, curry and mint

Sides “Family Style”

Bamboo steamed vegetables

Classic frites

Truffle Mac and cheese

Desserts

Cotton candy and Red Velvet Cupcakes

THE BORDELLO TASTING MENU

\$85

ALL COURSES SERVED INDIVIDUALLY

Soup

French Onion

Starter

Big eye tuna tartare, avocado, yuzu and grapefruit

OR

Chilled Shrimp bloody marry and horseradish

Salad

Duck confit, baby spinach, roasted beets and grilled figs

Or

“BLT” iceberg lettuce, cherry tomatoes, smoked bacon and bleu cheese

Entrees

(Groups of 30 or more pre-select three items)

Prime top sirloin steak, baby carrots, honey glazed turnips, and potato puree

Wild mushroom ravioli, parmesan butter, black truffle and sage

Organic salmon with ratatouille, grilled eggplant and herb butter

Maple honey glazed pork, smoked bacon and brussel sprout hash, roasted apple and autumn puree

Desserts

(pre-select 3 items)

Crème brulee Trio

Red velvet cupcakes

Cotton Candy

Warm Doughnuts and vanilla ice cream

MEET OUR MADAME – FAMILY STYLE

\$99

STARTER 1 (pre select 3)

The Classic Caesar
Shrimp cocktail, lime horseradish
Kentucky Fried Calarmi, sweet cherry peppers and red pepper mayonnaise
Big eye tuna tartare, avocado, yuzu and grapefruit

ROUND 2 (pre select 2)

(Pre-select two items)

Seared day boat scallops, cauliflower risotto and salsify
Beer cheddar fondue, granny smith apples, pretzel bread, fried artichokes, pigs in a blanket
Duck confit, baby spinach, roasted beets and grilled figs

Entrees

(Pre-select three items)

Prime top sirloin steak
Berkshire pork
Atlantic salmon
Spaghetti, shaved parmesan, tomato and basil
Lamb Tagine
Wild Mushroom Ravioli

SIDES

(Pre-select three items)

Creamed Spinach
Whipped Polenta
Bamboo steamed vegetables
Potato puree
French fries
Truffle mac and cheese

Desserts

Red velvet cupcakes
Cotton Candy

After Desserts

Coffee or tea