

CLASSICS *of*
NEW ORLEANS
TO GO



791
THE PERIODIC TABLE
at Catamount Ranch

APPETIZERS

MINI CAST IRON CORNBREAD

• 9 •
poblano honey butter
2 per order

CHICKEN & ANDOUILLE GUMBO

• 7 PINT / 14 QUART
gold rice, chive

BURRATA

• 10 •
creole tomato pesto, house sesame toast,
kalamata tapenade

SALADS

ICEBERG CHOPPED SALAD°

• 11 HALF / 22 FULL •
confit tomato, grana padano, pickled red onion, olive,
buttermilk dill vinaigrette

WINTER MIXED GREENS°+

• 11 HALF / 22 FULL •
satsuma, pear, brown butter pistachio, goat cheese,
balsamic honey vinaigrette

ADD TO ANY SALAD

ROASTED CHICKEN • 6 • BEEF TIPS • 8 • GRILLED SHRIMP • 9 •

SANDWICHES

MUFFULETTA SANDWICH

• 17 •
smoked burrata, ham, mortadella, calabrese salami
creole olive salad, house sesame bun

CLASSIC SMASHED BURGER

• 18 •
Double patty, american cheese, confit tomato, griddled
onion, shredded lettuce, pickle, secret sauce

SANDWICHES SERVED WITH HOUSE CREOLE POTATO CHIPS

MAINS

BLACKENED DAILY FISH 8OZ.°

• 19 •
dill beurre blanc

ANGUS BEEF TENDERLOIN 8 OZ.°

• 36 •
red wine shallot jam, beef jus

VEGGIE JAMBALAYA°

• 19 •
roasted seasonal veggies, gold rice, smoked trinity
creole tomato sauce

ROASTED CHICKEN°

• 14 HALF / 28 FULL •
garlic confit, chicken jus

SIDES

BRABANT POTATOES° • 10 •

garlic, parmesan, lemon, herbs°

BRAISED GREENS • 8 •

corn cake crumble, smoked ham, pickled red onion

ROASTED DAILY FARM VEGGIES° • 8 •

herbs, olive oil, balsamic glaze

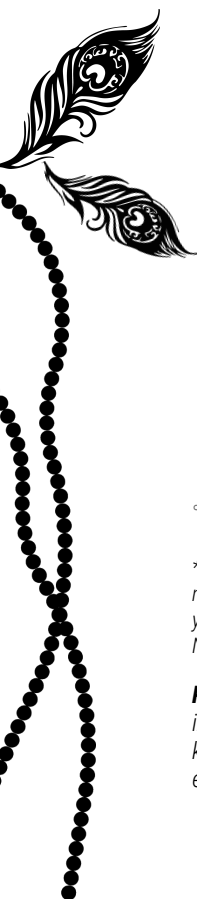
ANSON MILLS GRITS° • 8 •

parmesan, olive salad

° GLUTEN FREE + CONTAINS NUTS

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inquire with your server prior to ordering if you require a dish to be modified for your dietary needs. Your well-being is important to us. Please notify us of any allergies. Not all ingredients are listed on the menu.

Please note that a Kitchen Appreciation surcharge of 3% will be included in your bill. This fee is 100% paid to our kitchen employees in order to provide a more sustainable compensation model for our valued team members. By doing this, our Destination Hospitality kitchen employees will be better equipped to meet the incredibly high cost of living in our resort markets and our guests will be able to enjoy our restaurants for years to come.





DESSERTS

WHITE CHOCOLATE BREAD PUDDING FOR 4
• 28 •

roasted pineapple jam, salted butterscotch sauce

PECAN PRALINE CHEESECAKE +
• 8 HALF / 16 FULL •

pecan crumble, dark chocolate, praline sauce, compressed pear

COCKTAILS
(SERVES 1, 2 OR 4)

BARREL-AGED VIEUX CARRE
• 18/32/60 •

laws original rye, benedictine d.o.m.,
maison rouge vs, dolin rouge, qcreole
bitters

HEVIOSO
• 16/28/50 •

plantation original dark rum, luxardo,
passion fruit, ginger, lime, mint

OGUN

• 16/28/50 •

rittenhouse bottled-in-bond rye, sugar,
creole bitters, pernod, oak smoke

SATSUMA DAIQUIRI

• 12/22/40 •

white rum, satsuma, lime, mint

ERZULIE

• 12/22/40 •

breckenridge vodka, giffard vanilla
liqueur, stewed raspberry, charred
pineapple

