

Hamburgers

Half Pound Jumbo Burger

Our Flame-Broiled Burgers are Made with Your Choice of Ground Turkey, Garden Vegetable Patty or Half Pound 100% Ground Chuck Patty and Are Served with a Choice of Seasoned French Fries, Homemade Onion Rings or Cole Slaw. (Add Homemade Soup or a Garden Salad for Just \$1.49)

Blackjack Cheeseburger

Our 1/2 lb. burger crusted with garlic peppercorn seasoning topped with marinated red onions and tomatoes, melted Pepper Jack cheese and creole mustard. 8.69

San Franciscan Burger

Served on grilled sourdough cheese bread with melted Swiss and American cheese, grilled onions and thousand island dressing. 9.29

Jumbo Patty Melt

With melted American and Natural Swiss cheese on grilled rye bread. Chopped onions on request. 8.79

Katella Grill Jumbo Burger

Flame-broiled just the way you like it. Served with our famous "Jim Sauce". 7.69

Garden Burger

A tasty all natural vegetable patty topped with sprouts, ripe tomato, cucumbers and red onions. 7.49

Chili Size 7.99

An open-faced 1/3 lb. burger covered with our famous homemade chili and beans topped with shredded cheddar cheese. Diced onions on request.

Sandwiches

Includes a Choice of Seasoned French Fries, Homemade Onion Rings, Fresh Fruit or Cole Slaw. Add Your Choice of a Cup of Chili, a Bowl of Homemade Soup or a Garden Salad for Just \$1.49

Classic French Dip

USDA Choice roast beef sliced thin and served on a french roll with au jus, horseradish sauce and a choice of sauteed peppers and onions or sauteed mushrooms. 8.99

Club Sandwich

A triple decker with fresh roasted turkey breast, extra thick bacon, tomatoes and lettuce. 8.79


Turkey and Avocado Sandwich

Hand carved turkey breast roasted fresh daily served on squaw bread with fresh sliced avocado. 8.79

Roast Beef Melt

USDA Choice top round, piled high on grilled sourdough cheesebread with melted natural Swiss cheese. 8.59

Philly Cheese Steak Sandwich

Thin slices of chopped beef steak on a french roll with melted  cheese, sauteed onions and bell pepper. 8.49

Seafood

All Entrees Include a Choice of Potato or Rice and Vegetables. Add a Bowl of Homemade Soup or a Garden Salad for \$1.49

SALMON FILET

Large salmon filet broiled over an open flame with lemon herb seasoning. 12.99

❖ **TILAPIA**

A mild and delicious filet lightly battered and grilled Topped with a creamy Bechemel sauce. 11.49

❖ **CATFISH**

Farm raised catfish grilled with a lemon herb seasoning or blackened cajun style. 10.99

Bar-B-Que

Enjoy Our Delicious and Authentic BBQ Selections Served with Our Famous Homemade BBQ Sauce.
Includes Cornbread and a Choice of Any Two of the following Sides.

**BAKED POTATO
CREAMED CORN**

**SEASONED FRENCH FRIES
STEAMED VEGETABLE**

**COLE SLAW
FRESH MASHED POTATOES**

PORK BABY BACK RIBS

Tender pork baby back ribs marinated, slow roasted and flame-broiled for unbeatable flavor. 16.29

BBQ PORK PLATTER

Delicious smoked boneless pork covered with BBQ sauce. 12.49

BBQ COMBINATION

Hickory smoked boneless pork with a large marinated, flame-broiled chicken breast. 16.99

BBQ BEEF PLATTER

Slow roasted USDA choice beef covered with our famous BBQ sauce. 11.99

❖ **CAJUN STYLE MEATLOAF**

Sliced homemade meatloaf with cajun spices grilled over an open flame and brushed with our famous BBQ sauce. 10.99

BBQ CHICKEN BREAST

A large marinated chicken breast flame-broiled and brushed with BBQ sauce. 10.99

BBQ SANDWICH

Your choice of boneless smoked pork, slow roasted beef or sliced ham piled high on a sesame seed bun covered with BBQ sauce and served with seasoned french fries or cole slaw. 9.49

Steaks

The following Steaks are Cut from USDA Choice Mid-Western, Corn Fed Beef, Taste the Exceptional, Mouth-Watering Flavor and Juiciness That Comes with Our Expertly Aged Cuts of Beef.

(NOT RESPONSIBLE FOR WELL DONE STEAKS.)

CHOP HOUSE NEW YORK . 17.99

A 10 ounce USDA Choice New York strip steak rubbed with our famous garlic peppercorn seasoning, flame-broiled and topped with herb butter.

CHOP HOUSE TOP SIRLOIN 15.99

A 10 ounce USDA choice mid-western top sirloin steak crusted with our famous garlic peppercorn seasoning, flame-broiled and topped with herb butter.

❖ **RANCH STEAK 12.99**

USDA Choice expertly aged sirloin steak rubbed with our garlic peppercorn seasoning and broiled to perfection over an open flame.

Entrees

Includes a Choice of Baked Potato, Fresh Mashed Potato or Mediterranean Rice and Vegetables.

Add a Bowl of Homemade Soup or a Garden Salad for \$1.49

SOUTHWEST CHICKEN BREAST

Our large chicken breast seasoned, flame-broiled and topped with fresh salsa. 10.49

❖ **MUSHROOM CHICKEN BREAST**

Our large marinated chicken breast flame-broiled and topped with fresh sauteed mushrooms and melted natural Swiss cheese. 10.49

❖ **CHICKEN FRIED STEAK OR CHICKEN**

Texas Style Breaded steak or chicken breast served with country gravy. 10.49

PORK CHOPS

Two center cut boneless pork chops flame-broiled. Served with apple dressing and fresh mashed potatoes. 12.99

❖ **LIVER AND ONIONS**

*Tender beef liver smothered with grilled onions. 10.29
Two slices of thick bacon, add \$1.99*

❖ **SPAGHETTI WITH MARINARA 10.49**

A plate of spaghetti pasta covered with our homemade sauce and served with garlic bread. Add Grilled Italian Sausage 2.49

FRESH ROASTED TURKEY BREAST

Natural turkey breast roasted daily in our ovens. Served with apple dressing, fresh mashed potatoes with gravy, whole cranberry sauce and vegetables. 11.49

OLD-FASHIONED POT ROAST

Roasted slowly in beef stock and fresh vegetables, with natural gravy and served with fresh mashed potatoes. 11.49

❖ **HOMEMADE MEATLOAF**

Enjoy This "Family" Favorite.
Made from scratch using ground chuck. Served with fresh mashed potatoes and steamed vegetables. 10.99

STIR-FRY BOWL

An array of stir-fry vegetables served over a bed of steamed rice with teriyaki sauce and a choice of tender pieces of sirloin steak, chicken breast or shrimp. 10.49

PASTA PESTO 11.29

Rotelle pasta in our delicious pesto sauce topped with red peppers, tomatoes and pine nuts. Add Chicken \$2.49

We are Proud to Offer Our Senior Guests \$1.00 Off Any Menu Item Highlighted with a ❖

“Blue Plate Specials”

In Honor of the ‘Great American Diner’, We are Pleased to Offer the following
Blue Plate Classic Entrees With a Choice of Soup or Garden Salad
Potato or Rice and Vegetable (Service Begins at 3:00 p.m.)



- Monday:** **Roasted 1/2 Chicken** Half of a California Fresh Foster Farms chicken marinated, slow roasted and then seared over an open flame. 10.29
- Tuesday:** **Roast Tri-Tip** Slow roasted Tri-tip handcarved and topped with demi glace. 10.49
- Wednesday:** **Southern Style Chicken Fried Steak** Pan fried Chicken fried steak topped with country gravy. 10.49
- Thursday:** **Ground Chuck Beef Steak** A juicy chopped beef steak flame-broiled and smothered with grilled onions. 10.99
- Friday:** **Prime Rib** A generous cut of our succulent, slow roasted prime rib served with au jus and horseradish sauce. 15.99
- Saturday:** **Roast Pork Loin** Slow roasted center cut boneless pork loin hand carved and served with apple dressing and fresh mashed potatoes with gravy. 11.99
- Sunday:** **BBQ Short Ribs** USDA Choice kosher short ribs marinated, slow roasted and covered with homemade BBQ sauce. 11.99

Desserts

Mile High Chocolate Cake

Our gift to chocolate lovers everywhere.

Perfect Dessert to Enjoy with a Latte. 6.99

Homemade Cheesecake

Creamy and delicious baked fresh and topped with a choice of sauces. 5.29

Peach Cobbler

A Southern Style treat best served warm with whipped cream. 4.29 Ala mode add 1.79

Fresh Baked Fruit Pies

Loaded with fruit, not filling. Ask your server for today's selection. 3.99 Ala mode add \$1.79.

Homemade Cream Pies

Made daily in our kitchen, your choice of coconut, chocolate or banana cream. 3.99

Rice Pudding

A family recipe passed down through the generations. Served hot or cold with whipped cream and cinnamon sugar. 3.99

Southern Style Bread Pudding

A southern style classic and house specialty served warm with our famous Bourbon sauce. 4.99

Don't forget to visit our bakery case for fresh baked muffins, pastries and desserts.
Bring a baked treat home for tomorrow's breakfast!

Ice Cream Treats from the Fountain

Banana Split

Two scoops of creamy Alta Dena pure vanilla ice cream, sliced banana, topped with rich fudge, chocolate syrup, strawberries, whipped cream and diced roasted almonds. 4.99

Ice Cream Sundaes

Your choice of chocolate syrup, strawberries or hot fudge on a scoop of Alta Dena pure vanilla ice cream and covered with whipped cream and diced roasted almonds. 4.49

Old-Fashioned Shakes & Malts

Enjoy a classic from the diner days of the 40's and 50's made the right way, smooth and refreshing with creamy Alta Dena ice cream and topped with whipped cream. 4.49


Strawberry Shortcake

A scoop of creamy Alta Dena vanilla ice cream on a slice of fresh yellow pound cake topped with strawberries and whipped cream. 4.99

Let Us Cater Your Next Event. For Details Visit Us on the web at www.katellagrill.com

~ Breakfast Dishes ~

Eggs & Things

Two Eggs, Any Style, Served with a Choice of Hash Browns, Home-Style Potatoes or Grits and Your Choice of Buttermilk Biscuit, Fresh Baked Muffin or Toast featuring  jellies.

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| Ranchman's Steak and Eggs 9.49
<i>A large flame-broiled cut of our USDA Choice sirloin steak.</i> | Pork Chops and Eggs 9.99
<i>Two large flame-broiled center cut boneless pork chops.</i> |
| Smoked Pit Ham and Eggs 8.19 | Chicken Fried Steak and Eggs . . 8.99 |
| Thick Bacon or Sausage and Eggs 7.79 | Two Eggs (Any Style) 5.89 |

Omelettes

Three California Fresh Eggs Served in a Skillet with a Choice of Home-Style Potatoes or Hash Browns and a Choice of Toast, Buttermilk Biscuit or Muffin.

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| Smokehouse Omelette
<i>Diced sausage, smoked ham and bacon topped with melted cheddar cheese. 8.99</i> | Garden Omelette
<i>An array of garden vegetables topped with melted cheddar cheese. 8.49</i> |
| Cheese Omelette
<i>Loaded with melted cheddar, natural Swiss and American cheese. 8.79</i> | Denver Omelette
<i>A delicious blend of diced smoked ham, diced bell peppers and onions. 8.99</i> |

SINCE 1914

The Coffee Counter

GOURMET COFFEE

We are Proud to Feature Apffels Gourmet Whole Bean Coffees Ground Fresh Before Brewing. Since 1914, the Apffel Family Has Been Providing Quality Roasted Coffees to Many of Southern California's Finest Restaurants.

Choose from One of the Following Selections of Coffees Served in a Refillable Pot

<p>HOUSE BLEND <i>100% Colombian for a Smooth Yet Full Bodied Cup of Coffee.</i></p>	<p>DARK ROAST <i>Our Blend of Kenyan & Sumatran for Richer, Deeper Flavor.</i></p>
<p>DECAF COLOMBIAN</p>	<p>VANILLA NUT</p>
<p>\$2.14</p>	

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| Cafe Mocha
<i>A single shot of espresso with chocolate, steamed milk and whipped cream. 3.09</i> | Raspberry Mocha
<i>Enjoy this blend of chocolate and raspberry blended with the rich flavor of espresso coffee. 3.19</i> |
| Cafe Latte
<i>A robust shot of espresso added to steamed milk and topped with cinnamon. 3.09</i> | Cappuccino
<i>A single shot of our robust espresso with steamed milk, milk foam and cinnamon. 3.19</i> |

Add .45 for each additional shot • No refills on Gourmet Coffee drinks
All Gourmet coffee drinks available iced and/or decaffeinated

Beverages



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| with Free Refills 2.34 | or Root Beer | Steamed Hot Chocolate Large 2.69 |
| Fresh Lemonade 2.69 | | Regular 2.39 |
| Strawberry Lemonade 2.69 | | Fiji Artesian Water 2.50 |
| Fresh Brewed Iced Tea 2.34 | | Milk or Lowfat Milk Large 2.49 |
| | | Regular 2.29 |
| | | Fruit Punch 2.34 |

\$1.00 Will Be Added for An Extra Plate & Split Orders. A 15% Gratuity Will Be Added to Groups of 10 or More. Not Responsible for Lost or Stolen Articles. Sales Tax Will Be Added Where Applicable. Discounts May Not Be Available on All Items. We Reserve the Right to Refuse Service.