



## DINNER MENU

### STARTERS

<b>Bruschetta</b>	8
<i>Parmesan toasted crostini topped with a mixture of onions, tomatoes, basil, and spice bound in mozzarella</i>	
<b>Baked Artichoke Dip</b>	9
<i>Artichoke hearts and parmesan in a creamy dip, served with our own locally baked Great Harvest Focaccia Baquette</i>	
<b>'Prava' Tapas</b>	10
<i>Platter of Spanish olives, feta, sausage, roasted vegetables &amp; toasted almonds, served with bread</i>	
<b>The Cheese Plate</b>	10
<i>Chef's choice with bread &amp; seasonal fruit (Try one of our delicious dessert wines with this salty assortment!)</i>	
<b>Hot Bavarian Potato Salad</b>	4
<i>Traditional old world...potato, bacon, herbs &amp; a zesty vinaigrette</i>	
<b>Asian Marinated Chicken Skewers</b>	8
<i>Served with pineapple and a sweet teriyaki dipping sauce</i>	

### SALADS AND SOUP

<b>Caesar Salad</b>	(Add Chicken for \$3)	7
<i>Romaine lettuce, Caesar dressing, homemade croutons &amp; parmesan</i>		
<b>Catacombs Salad</b>		9
<i>Fresh tomatoes, cucumbers, kalamata olives, feta, olive oil &amp; vinaigrette drizzle</i>		
<b>Perpetua's Salad</b>		9
<i>Romaine lettuce topped with roasted chicken, almonds, raisins, gorgonzola, red onions &amp; house raspberry vinaigrette</i>		
<b>Fresh Garden Side Salad</b>		4
<i>Field greens topped with parmesan, tomatoes, croutons &amp; house raspberry vinaigrette</i>		
<b>Caprese Salad</b>		7
<i>Fresh mozzarella, Roma tomatoes &amp; fresh basil, drizzled with olive oil</i>		
<b>Catacombs Signature Tomato Bisque Soup</b>		Cup 3 / Bowl 5
<b>Soup of the Fri-day (Fri- Sun)</b>		Cup 3/ Bowl 5

### ENTREES

<b>Meatloaf</b>	(Wine recommendation—Penfold's Shiraz-Cabernet)	16
<i>Ground beef, sausage, onions, bell peppers, garlic &amp; bread crumbs, topped with cranberry BBQ sauce, topped with sautéed mushrooms &amp; served with rustic garlic smashed potatoes</i>		
<b>Lasagna</b>	(Snoqualmie Syrah)	17
<i>A tower of six Italian cheeses layered with a blend of Italian sausage &amp; ground beef, topped with marinara and fresh basil.</i>		
<b>Three Meat Guinness Irish Stew</b>	(Guinness, of course!)	19
<i>Hearty cuts of beef, lamb &amp; pork braised in Guinness beer stock, stewed with potatoes, carrots, onions, celery &amp; cabbage. Served around an island of home style mashed potatoes and sautéed cabbage.</i>		
<b>Seafood Fettuccine</b>	(Mezzacorona Pinot Grigio)	18
<i>Creamy sage-infused shallot, parmesan &amp; cream sauce with prawns and mussels served over fettuccine noodles</i>		
<b>Beef Stroganoff</b>	(Coppola Rosso)	18
<i>Beef tips braised, served in a rich creamy stroganoff sauce with wild mushrooms</i>		
<b>Hungarian Goulash</b>	(Spaten Optimator)	17
<i>Traditional recipe of beef stewed in a rich stock sauce served with our homemade Spaetzle noodles</i>		
<b>Chicken Paprikash</b>	(Mezzacorona Pinot Grigio)	17
<i>Tender chicken breast in a rich, savory paprika sauce served with our homemade Spaetzle noodles</i>		
<b>Wild Mushroom Ravioli</b>	(Antinori Orvieto)	16
<i>Ravioli stuffed with wild mushrooms, served in a flavorful sage-infused shallot, parmesan &amp; cream sauce</i>		
<b>Chef's Choice Pasta</b>	(Fri-Sun Ask your Server)	14

~Always be sure to inquire about our Weekly Specials~

Single check with 20% gratuity included for all groups of 6 or more

Complimentary valet parking through the Montvale Hotel

**Coupons & Gift Certificates valid Sunday-Thursday only**

# PIZZAS & CALZONES

Fresh Home-Made Thin Crust Pizza

*calzone or small pizza / lrg pizza*

<b>Margherita</b>	11 / 20
<i>Mozzarella, vine-ripened tomatoes, parmesan cheese, basil and the finest olive oil</i>	
<b>Testarossa</b>	12 / 21
<i>Pepperoni, roasted red peppers, mozzarella &amp; feta</i>	
<b>Quattro Formaggio</b>	14 / 23
<i>Mozzarella, gorgonzola, brie &amp; fontina topping individual quarters of the pizza</i>	
<b>Orient Express</b>	15 / 24
<i>Sausage, pepperoni, mushrooms, peppers, onions, tomatoes &amp; mozzarella</i>	
<b>Quattro Stagioni</b>	14 / 23
<i>Mushrooms, artichoke hearts, ham &amp; mozzarella topping individual quarters of the pizza</i>	
<b>Barbeque Chicken</b>	12 / 21
<i>Tangy barbeque sauce, mozzarella, red onions, parmesan cheese &amp; chicken</i>	
<b>Cashew Chicken</b>	14 / 23
<i>Basil Pesto, mozzarella, roasted chicken, cashews, feta, olive oil &amp; pesto</i>	
<b>Garlic Pesto</b>	13 / 22
<i>Basil Pesto, mozzarella, roasted garlic cloves, artichoke hearts, gorgonzola &amp; fontina</i>	
<b>The Antioch</b>	13 / 23
<i>Mozzarella, spinach, kalamata olives, roasted red pepper, feta &amp; rosemary garlic white sauce</i>	
<b>The Tuscany</b>	14 / 23
<i>Rosemary white sauce, sundried tomatoes, mushrooms, spinach, smoked gouda and mozzarella cheese</i>	
<b>Mediterranean</b>	13 / 23
<i>Mozzarella, chicken, artichoke hearts, onions &amp; rosemary white sauce</i>	
<b>The Bratwurst</b>	13 / 23
<i>Your choice of traditional red or rosemary white sauce, brats, tangy sauerkraut &amp; caramelized onions</i>	
<b>The Montvale</b>	13 / 22
<i>Build your own pizza. Pick 3 ingredients, cheese &amp; favorite sauce</i>	

**Additional toppings \$1.00 each ~ Half & Half Pizzas Add \$1.00/sm - \$2.00/lrg**

## DESSERTS

<b>S'mores</b>	7
<i>We provide the ingredients for four s'mores, you do the roasting! Rich chocolate, marshmallows &amp; graham crackers served with a table-top cast iron roaster</i>	
<b>Catacombs Nutella Calzone</b> (Add fruit for \$1.50)	9
<i>Rich chocolate baked inside a calzone. Note: Chocolate contains oils from various nuts, including peanuts</i>	
<b>Big Fat Chocolate Cake</b> (Add ice cream for \$1)	8
<i>Colossal! Layer upon layer of dark moist chocolate cake, sandwiched with smooth chocolate filling</i>	
<b>Carrot Cake</b>	8
<i>Six layers of moist carrot cake sandwiched with cream cheese icing and studded with pecans</i>	
<b>Iron Skillet Cookie</b>	5
<i>Chocolate chip cookie freshly baked in a small iron skillet, topped with vanilla ice cream</i>	
<b>House-Made Apple Crisp</b>	5
<i>The finest of Washington's Granny Smith Apples buried in a soft mixture of buttery brown sugar</i>	

### HISTORY OF CATACOMBS PUB

You are currently sitting in what was once the boiler room of the Montvale Hotel. Coal was delivered from the nearby Northern Pacific Railroad and brought into the building through the coal chute, which is now the "cave" seating area on the pub's east end. The coal was then shoveled into the boiler, which was located where the brick oven now stands.