

nines

AMERICAN BISTRO

Starters

Artisan Cheese and Charcuterie Platter 18

3 Roth Kase Artisan Cheeses • 3 Smoking Goose Salumis
Grain Mustard • Chutney • Crostini

Bruschetta Alexander 13

Burrata Cheese • Sliced Tomato • Basil Pesto
Balsamic Gastrique • Toasted Crostini

Coconut Shrimp 12

Fried Coconut Shrimp • Sweet Habanero Sauce

Shrimp Kebabs 14

Habanero Mango Sauce

House Smoke Chicken Wings 7/14

Choice of Six or Twelve
Shaved Celery • Buttermilk Ranch
Choice of: Classic Buffalo • Honey BBQ
Sweet Heat • Memphis Dry Rub

Ahi Tuna Stack 14

Sushi-Grade Ahi Tuna • Soy Sauce • Pickled Cucumber
Pineapple • Crispy Sesame Wontons

OOH la la Nacho Platter 15

Beer Cheese • Jalapeño Jack Cheese • Poblano Sauce • Black
Olives • Jalapeños • Black Beans • Pico de Gallo • Guacamole • Sour Cream
Add Chicken 5 Add Beef 3

Crispy Calamari 12

Lemon Aioli • Marinara • Buffalo

Entrée Salads

Fig Goat Cheese Salad 13 [V]

Heritage Greens • Shaved Fig • Pickled Shallot • Chèvre

Roasted Sweet Potato Salad 12 [V]

Heritage Greens • Sweet Potato • Cranberry • Red Onion
Toasted Pecan • Chèvre • Apricot Vinaigrette

Wedge Salad 13

Baby Iceberg • Bleu Cheese • Toasted Walnuts

Classic Caesar 10 [V]

Romaine Heart • Garlic Crouton • Parmesan • Creamy Caesar Dressing

Classic Cobb Salad 12

Romaine • Watercress • Iceberg • Applewood Bacon • Hard-Boiled Egg
Avocado • Grape Tomato • Garbanzo Bean • Red Wine Vinaigrette

ADD Chicken 5 • Steak 7 • Salmon 7 • Shrimp 7

Soup & Salad

Soup Du Jour 5

French Onion Gratinée 6

Chili 5

Side Caesar 5 [V]

Hearts of Romaine • Garlic Croutons • Parmesan • Caesar Dressing

Side House Salad 5 [V]

Mixed Greens • Cucumber • Grape Tomatoes • Shaved Carrot
Croutons • Creamy Garlic Dressing

Entrées

Filet Mignon 35

8 Ounce Prime Angus • Boursin • Grilled Asparagus
Veal Demi Glaze • Haystack Onions

Ribeye 37

20 Ounce Prime Angus • Roasted Rosemary Fingerling Potato
Grilled Asparagus • Haystack Onions

Jack Daniels Heritage Pork Chop 26

14 Ounce Center Cut • Whipped Potato • Grilled Asparagus
Maple Bourbon Glaze

Guinness-Braised Baby Back Ribs 15/28

Guinness BBQ • Mashed Potato • Vegetable Medley

Southern Style Fried Chicken 18

Seasonal Vegetables • Whipped Potato

Mediterranean Tortellini 14

Sun-dried Tomato • Cherry Tomato • Kalamata Olive
Yellow Pepper • Avocado • Feta • Lemon-Basil Pesto

Classic Fettuccine and Meatballs 15

Roasted Tomato • Spicy Jumbo Meatball • Parmesan • Garlic Bread

Hearty Meatloaf 18

Pan Gravy • Mashed Potato • Seasonal Vegetable

Compechano Tacos 16

Flour/Corn Tortillas • Steak • Shrimp • Chorizo • Avocado • Pico de Gallo
Salsa Verde

Loaded Mac-n-Cheese 12

Artisan Three Cheese Sauce • Cavatappi

Grilled Salmon 21

Sweet Potato • Spinach • Roasted Red Pepper • Cilantro Cream

Seared Red Snapper 28

Blackened • Black Rice • Grilled Asparagus

Chilean Sea Bass 32

Chipotle Cream • Black Beans • Corn Relish

Seared Walleye 19

Parmesan Crusted • Caramelized Brussels Sprouts • Bacon • Cranberry

FRIDAY ONLY Cod Fish Fry 14

Champagne Batter or Baked • Fries or Vegetable
Creamy Slaw • Rye • Tartar

FRIDAY ONLY Perch Fish Fry 16

Panko Breaded • Fries or Vegetable • Creamy Slaw • Rye • Tartar

nines

AMERICAN BISTRO

Burgers & Sandwiches

Build Your Own 1/2 lb Butter Burger or Grilled Chicken Sandwich 11

Includes Lettuce • Tomato • Onion and your choice of Cheese & Sauce
All sandwiches include your choice of Fries • Seasonal Fruit • Seasonal Vegetable • House Made Chips

Upgrade to Sriracha Fries .5

Cheese - Cheddar • Swiss • Havarti • Gorgonzola • Muenster • Beer Cheese • Pepper Jack

Sauce - BBQ • Buffalo • Honey Mustard • Mayo

Add-Ons Bacon 1 • Avocado 1 • Fried Egg 1 • Jalapeño Bacon 2 • Caramelized Onion .5

Sautéed Mushrooms .5

Nines Deluxe Burger 13

Half Pound Angus • Bacon • Fried Egg • Beer Cheese • Onion Rings

Baked Turkey Club 13

Shaved Turkey • Applewood Bacon • Artisan Swiss
Caramelized Onion • Nines' Mayo • Lettuce • Tomato • Flatbread

Chipotle Philly Flatbread 14

Shaved Ribeye • Onions • Peppers • Mozzarella
Chipotle Mayo • Flatbread

Fall Flatbread 14

Manchego • Grilled Apple • Grilled Peach
Basil • Fig Balsamic

Supreme Grilled Cheese 12

Muenster • Smoked Gouda • Havarti • Swiss • Cheddar
Bacon • Tomato • Avocado

Loaded Caprese Panini 12

Fresh Mozzarella • Tomato • Basil • Spinach
Balsamic Gastrique • Ciabatta

Cranberry Brie Grilled Chicken 14

Brie • Cranberry • Spinach • Cranberry Mayo • Ciabatta

Cuban Monte Cristo 13

Pork Tenderloin • Shaved Ham • Swiss • Cheddar
Pickles • Dijon Mayo • Texas Toast

Portabella Tacos 12

Portabella • Avocado • Pico De Gallo
Sour Cream • Jalapeño Jack

Build Your Own Pizza

16" Thin OR Thick Crust 12

Marinara • Fresh Mozzarella • Grated Parmesan (Sauce & Cheese selection may be substituted at no charge)

Add-Ons Each Additional Topping 1.5

Sauces - Marinara • Alfredo • BBQ • Sriracha Ranch • Pesto • Red Pepper Coulis

Meat - Sausage • Pepperoni • Bacon • Ham • Canadian Bacon • Chicken • Steak

Veggies - Mushroom • Artichokes • Onion • Avocado • Basil • Green Olives • Tomato • Garlic • Black Olives

Jalapeños • Pineapple

Cheeses - Mozzarella • American • Muenster • Swiss • Gorgonzola • Cheddar • Beer Cheese

Sides

Creamed Corn 3

Baked Potato 3

Onion Rings 3

Whipped Potato 3

Sweet Potato Fries 3

French Fries 3

Roasted Mushrooms 5

Seasonal Vegetables 4

Fried Green Beans 5

Dessert

Goodnight Kiss 13 [V]

Double Fudge Brownie • Marshmallow Creme • Vanilla Bean Ice Cream
Graham Cracker Crust • Chocolate Dome • Hot Chocolate • Marshmallow Powder

Local Selection of Ice Cream or Sorbet 3.5 [V]

Two Scoops of Vanilla • Flavor of the Month • Sorbet of the Month

Brownie Sundae 6 [V]

Double Fudge Brownie • Local Selection of Vanilla Bean Ice Cream
Hot Fudge • Whipped Cream • Toasted Almonds • Luxardo Cherry

Apple Dumpling with Ice Cream 6 [V]

Homemade Apple Dumpling covered in a Caramel glaze
served with Local Selection of Vanilla Bean Ice Cream

Carrot Cake 6 [V]

Homemade Carrot Cake from fresh ingredients with a smooth
Cream Cheese frosting and a Caramel drizzle

*Contains Walnuts