

9900

STEAKHOUSE, BAR, CIGARS

SOUP OF THE RIGHT NOW - CUP: 4 BOWL: 7

MIXED GREEN SALAD 6

Cherry Tomatoes, Cucumbers, Red Wine Vinaigrette

BACON CAESAR SALAD 7

Romaine, Bacon, Parmesan, Croutons

WEDGE SALAD 7

Iceberg Lettuce, Blue Cheese, Crumbled Bacon, Tomatoes

CRAB GRATIN 11

Cheese Blend, Old Bay Seasoning, Tri-Colored Tortilla Chips

SHRIMP COCKTAIL 13

Poached Shrimp, Sea Greens, Spicy Cocktail Sauce

CHICKEN WINGS 9

Traditional Spicy, BBQ, Old Bay or Salt and Pepper Style

*SPICE SEARED TUNA 14

Served Rare, Cucumber Salad, Scallion Oil, Soy Mustard Sauce

PULLED PORK NACHOS 11

Slow Roasted Pork, Green Chile-Tomatillo Salsa, All the Goodies

LOBSTER SPRING ROLLS 13

Coconut Curry Dipping Sauce

*OYSTER SHOOTERS 5

2 Pacific Coast Oysters, Spicy Housemade Cocktail Sauce

PANKO CRUSTED CALAMARI 12

Spicy Marinara and Grilled Lemon Tartar Dipping Sauces

BLT 10

Bacon, Lettuce, Bacon, Tomato, Bacon, Mayo, Grilled Multi-Grain Bread

*ALL AMERICAN BURGER 13

1/2 lb. Oregon Natural Beef, Lettuce, American Cheese, 9900 Sauce

9900 STEAK SANDWICH 13

Thin Sliced Steak, Grilled Onions and Peppers, Provolone Cheese

LEFTY'S CLUBHOUSE 12

Grilled Multi Grain Bread, Ham, Turkey, Bacon, Tillamook Cheddar, Provolone, Mayo, Lettuce, Tomato, Choice of Fries or Sweet and Spicy Chips

GRILLED CHICKEN QUESADILLA 12

Cheddar and Jack Cheese, Peppers, Onions, Cilantro-Lime Sour Cream, Roasted Tomatillo and Jalapeño Salsa

*FILET MIGNON 34

6 oz., Mashed Potatoes, Grilled Asparagus, Lobster Anglaise

CHICKEN SALAD SANDWICH 11

Grilled Multi-Grain Bread, Lettuce, Tomato, Fries or Sweet and Spicy Chips

*NY STEAK 29

12 oz. Fingerling Potatoes, Grilled Asparagus, Red Wine/Blue Cheese Vinaigrette

PANCETTA PASTA 17

Penne Pasta, Pepper Cured Pork Belly, Fresh Tomato, Red Chile Cream

MOLE SPICED RUBBED 1/2 CHICKEN 19

Sweet Pickled Jalapeno-Cilantro Slaw, Corn Pudding

CRAB CAKE SANDWICH 12

Smoked Jalapeno Mayo, Black Sesame Slaw, Choice of Fries or Sweet and Spicy Chips

MAC & CHEESE 14

Three Little Piggies, Pancetta, Smoked Ham, Chicharron Bread Crumbs

*PACIFIC NW SALMON 23

Warm Vegetable Salad, Goat Cheese - Pistachio Pesto

ROUND OF DRINKS FOR THE KITCHEN CREW 21

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness*



Wine

CHARDONNAY

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| CANYON ROAD '15 | 7 |
| CHATEAU ST. MICHELLE - INDIAN WELLS | 12 |

PINOT GRIGIO

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| BARONE FINI PINOT GRIGIO | 6 |
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RIESLING

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| KIONA '15 | 8 |
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PINOT NOIR

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| JOVINO BY JOE DOBBES | 11 |
| STOLLER PINOT NOIR '15 | 14 |

CABERNET SAUVIGNON

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| CANYON ROAD '15 | 7 |
| JOSH '14 | 9 |
| MONDAVI PRIVATE SELECTION '15 | 11 |

ASK SERVER ABOUT OUR ROTATING FEATURED VARIETAL 12

Cocktails

Strawberry Basil Margarita \$9
Hornitos Tequila, Strawberry - Basil Puree,
Lime Juice

A Raging Mule \$9
House Infused Jalapeño Vodka, Ginger Beer,
Lime Juice

Elderflower Old Fashioned \$11
Woodford Rye, St - Germain,
Angostura Bitters

One in the Chamber \$11
Bulleit Rye, Lillet Blanc, Cointreau

Strawberry French 75 \$9
Beefeater Gin, Bubbles, Strawberry Puree,
Lemon Juice

Blackberry Lemonade \$9
Ketel One Vodka, Lemonade,
Blackberry Puree