

# THE STEAKHOUSE AT 9900

## DINNER

### *smaller plates*

SOUP - TODAY'S THOUGHTS

CUP : 4

BOWL : 7

<b>STEAKHOUSE SALAD</b> 6 Mixed Greens, Cherry Tomatoes, Cucumbers, Red Wine Vinaigrette	<b>SHRIMP COCKTAIL</b> 13 Poached Shrimp, Sea Greens, Spicy Cocktail Sauce
<b>CAESAR SALAD</b> 7 Romaine, Shaved Parmesan, Grilled Croutons	<b>*SPICE SEARED TUNA</b> 14 Served Rare, Cucumber Salad, Scallion Oil, Soy Mustard Sauce
<b>WEDGE SALAD</b> 7 Iceberg Lettuce, Blue Cheese, Bacon, Tomatoes	<b>CRAB GRATIN</b> 11 Cheese Blend, Old Bay Seasoning, Tri-Colored Tortilla Chips
<b>LOBSTER COBB SALAD</b> 17 Mixed Greens, Avocado, Bacon, Egg, Tomatoes, Goat Cheese, Tarragon-Green Apple Vinaigrette	<b>PANKO CRUSTED CALAMARI</b> 12 Grilled Lemon Tartar and Spicy Marinara Dipping Sauces

### *Larger Plates*

<b>PANCETTA PASTA</b> 17 Penne Pasta, Pepper Cured Pork Belly, Fresh Tomato, Red Chili Cream	<b>*PACIFIC NW SALMON</b> 23 Warm Vegetable Salad, Goat Cheese-Pistachio Pesto
<b>MOLE SPICED RUBBED 1/2 CHICKEN</b> 19 Sweet Pickled Jalapeño-Cilantro Slaw, Corn Pudding	<b>*BEEF "SWELLINGTON" BURGER</b> 18 1/2 lb. Snake River Farms Kobe Beef, Avocado, Pancetta, Over Easy Egg, Truffle Aioli, Lettuce, Tomato, Onion, Yukon Gold French Fries
<b>*FILET MIGNON</b> 34 6 oz., Mashed Potatoes, Grilled Asparagus, Lobster Anglaise	<b>*FILET MIGNON</b> 47 10 oz., Fingerling Potatoes, Broccoli Rabe, Mushroom Demi-Glace
<b>*BONE-IN RIBEYE</b> 52 20 oz., Loaded Baked Potato, Cauliflower Gratin, Red Wine Demi-Glace	<b>*RIBEYE</b> 38 14 oz., Mashed Potatoes, Green Bean Salad, Red Wine Demi-Glace
<b>*NY STEAK</b> 29 12 oz., Fingerling Potatoes, Grilled Asparagus, Red Wine/Blue Cheese Vinaigrette	

### *additions and shareable sides*

Shrimp Skewer 8	Lobster Tail 17
Cauliflower Gratin 7	Yukon Gold French Fries 6
Grilled Asparagus 8	Green Bean Salad 7

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