

# The Steakhouse at 9900

## DINNER MENU

### Bites

Mixed Olives – Mediterranean olives marinated in olive oil, citrus, garlic & herbs.	7
Salt & Vinegar Pork Rinds – Fried in house	7
Cheese & Crackers – Rotating selection of cheese, jam, baguette crackers, mixed nuts	9
Arancini – Fried rice balls stuffed with goat cheese, marinara sauce, Grana Padano	7

### Pasta

Roasted Chicken and Mushroom Tagliatelle – smoked black garlic cream sauce, sage, Grana Padano	21
Summer Squash and Shrimp Risotto -- Saffron risotto, charred zucchini, herbs, Grana Padano	23
Chef's Selection – Ask your server for details	MP

### Salads & More

Soup Du Jour -- Ask your server for today's offering	4/7
9900 House Caesar* -- Lil Gem lettuce, creamy garlic & lemon dressing, bacon lardons, garlic bread croutons, Grana Padano	7/13
Beets & Berries -- Roasted beets, fresh berries, goat cheese, toasted hazelnuts, arugula, strawberry & poppyseed vinaigrette	9
Summer Mixed Green Salad -- Cherry tomatoes, cucumbers, creamy green goddess dressing, sharp white cheddar	7/13
Tuna Niçoise Salad -- Lemon olive oil poached tuna, fingerling potatoes, pickled onions, olives, summer vegetables, soft boiled egg, Pesto Alla Trapanese	16
Butter Lettuce Salad* – Soft boiled egg, bacon bits, pork rind crunchy topping, blue cheese crumbles, pickled red onions, cherry tomatoes, horseradish blue cheese dressing	7/13
Grilled NY Steak Bites -- Peppered steak grilled and thinly sliced, Balsamic reduction, blue cheese crumbles, arugula	17

### Steaks and Chops

Ribeye 14 ounces 43

New York 12 ounces 39

Filet 7 ounces 39

Steaks are broiled & basted with garlic & sage thyme butter, served with roasted garlic & herb fingerling potatoes, charred asparagus, green peppercorn au poivre sauce & blue cheese butter

Thick Cut Pork Chop 34

Apple cider & maple brined pork chop, sautéed green beans and bacon, buttermilk mashed potatoes, au poivre sauce

### Entrees

Fresh Catch* – Seasonal fresh fish. Ask your server for today's preparation	MP
Steakhouse Burger – Caramelized onions, sharp white cheddar, thick cut bacon, arugula, fries	17
Garlicky Steamed Clams* - Tomato & lime broth, corn, garlic aioli, cilantro, parmesan	21

### Sides

Buttermilk Mashed Potatoes - with chives	7
Roasted Summer Vegetables - Calabrian chili, basil, lime	8
Macaroni & Cheese - White cheddar, Monterey Jack	11
Charred Asparagus -Lemon olive oil, parmesan	7
Duck Fat Fries – Fries tossed in duck fat, fried rosemary, sea salt	7
Baked Potato – Butter, sour cream, chives	7
Add cheese and bacon	+2

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

*\*A 20% Gratuity will be added to parties of 6 or more. Please no more than 3 credit cards per party*

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