

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 & Winter Squash Fettuccine – Brown butter delicata squash, butternut squash cream sauce, Grana Padano	21
Wild Mushroom Risotto – Roasted mushrooms, sage, crispy sunchoke, 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 fry bread, Grana Padano	7/13
Roasted Beets & Apple – Crisp apples, arugula, spiced hazelnuts, goat cheese, creamy apple cider vinaigrette	9
Mixed Green Salad -- Cherry tomatoes, cucumbers, creamy green goddess dressing, sharp white cheddar	7/13
Tuna Ceviche – Coconut lime marinade, cucumber, fresh tortilla chips	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
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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
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Apple cider & maple brined pork chop, brussels sprouts, 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
Thai Steamer Clams* - Coconut & ginger broth, cilantro, green onion, garlic bread	21

Sides

Buttermilk Mashed Potatoes - With chives	7
Honey & Soy Brussels – Pickled peppadews, peanut	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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