

# The Steakhouse at 9900

## DINNER MENU

<b>Bites</b>		<b>Salads &amp; More</b>	
Mixed Olives – Mediterranean olives marinated in olive oil, citrus, garlic & herbs.	7	Soup Du Jour -- Ask your server for today's offering	4/7
Salt & Vinegar Pork Rinds – Fried in house	7	9900 House Caesar* -- Lil Gem lettuce, bacon lardons, garlic fry bread, Grana Padano, creamy garlic and lemon dressing	7/13
Cheese & Crackers – Rotating selection of cheese, jam, baguette crackers, mixed nuts	9	Roasted Beets & Apple – Crisp apples, arugula, spiced hazelnuts, goat cheese, creamy apple cider vinaigrette	9
Goat Cheese Potato Croquettes – Calabrian honey drizzle, truffle mayo, arugula	7	Mixed Green Salad – Tender greens, cherry tomatoes, cucumbers, sharp white cheddar, whole grain mustard & sherry vinaigrette	7/13
<b>Pasta</b>		Butter Lettuce Salad* – Bacon bits, soft-boiled egg, pickled red onions, cherry tomatoes, mixed seeds, pork rinds, horseradish-blue cheese dressing	7/13
Roasted Chicken & Mushroom Fettuccine – Roasted wild mushrooms, garlic cream sauce Grana Padano	21	Mexican Style Shrimp cocktail – Prawns marinated in Mexican Style cocktail sauce, avocado, with house tortilla chips	14
Chef's Selection – Ask your server for details	MP	Grilled NY Steak Bites* -- Peppered steak grilled, sliced thin, balsamic reduction, blue cheese crumbles, arugula	17

### Steaks and Chops

\*Ribeye 14 ounces 43      \*New York 12 ounces 39      \*Filet 7 ounces 39  
 \*Bone-In 'Mini Tomahawk' 20 ounces 65

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, brussels sprouts, buttermilk mashed potatoes, au poivre sauce

<b>Entrees</b>		<b>Sides</b>	
Fresh Catch* – Seasonal fresh fish. Ask your server for today's preparation	MP	Buttermilk Mashed Potatoes - With chives	7
Steakhouse Burger – Caramelized onions, sharp white cheddar, thick cut bacon, arugula, fries	17	Maple & Soy Brussels – Pickled peppadews, peanut	8
Steamer Clams* - Roasted tomatoes, white wine, herbs, Garlic bread	17	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*

*\*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*