



STEAK 9 HOUSE

ENTRÉES

APPETIZERS

N9NE ROCK SHRIMP
TWO DIPPING SAUCES

WONTONS
CRISPY CHICKEN WONTONS,
LA NOVA HOT SAUCE,
MAYTAG BLUE CHEESE DRESSING

SHROOMS
9 PERFECT STUFFED MUSHROOMS,
ALASKAN KING CRAB, LEMON

CARPACCIO
STEAK TARTARE, QUAIL EGG, PARMESAN,
CIABATTA TOAST

SASHIMI N9NE
BIG EYE TUNA, HAMACHI, SALMON, SHRIMP,
PONZU, TOBIKO CAVIAR, SERRANO CHILE

LOBSTER POT STICKERS
BOK CHOY, SHIITAKE MUSHROOMS, SCALLIONS,
CHILI-GINGER SAUCE

RAVIOLI
BRAISED BEEF, MELTED ROOT VEGETABLES,
CIPOLLINI ONIONS, CABERNET SAUCE

CALAMARI
FRIED CRISP, BANANA PEPPERS,
FINE HERBS, LEMON

BIG EYE TUNA TARTARE
AVOCADO, LIME, CHILI OIL,
CRISPY SESAME CRACKERS

SOUPS

ONION
TRADITIONAL FRENCH ONION SOUP,
GRUYÈRE, CROUTONS

TOMATO SOUP
YES YOU GET THE
GRILLED CHEESE SANDWICH

LOBSTER BISQUE
FRESH MAINE LOBSTER,
COGNAC, CHIVE CRÈME FRAÎCHE

SALADS

CAESAR
AS IT SHOULD BE

ICEBERG WEDGE
UPPER RANCH DRESSING,
CRISP BACON, TOMATO, EGG
BLUE CHEESE

HEIRLOOM TOMATOES
MAYTAG BLUE CHEESE, SWEET ONIONS,
AVOCADO, SERRANO CHILES,
AGED BALSAMIC

FALL
HUMBOLDT FOG GOAT CHEESE,
HONEY CRISP APPLES, SPICED WALNUTS,
SHERRY SHALLOT VINAIGRETTE

GARBAGE
ROMAINE, SALAMI, SHRIMP, MAYTAG BLUE CHEESE,
CUCUMBER, TOMATO, HEARTS OF PALM,
ARTICHOKES, OLIVES, DIJON VINAIGRETTE

THE KOBE BURGER
APPLEWOOD SMOKED BACON, AGED VERMONT CHEDDAR,
GRILLED ONION, BLUE CHEESE COLE SLAW, HOUSE KETCHUP
P.S. OF COURSE YOU GET THE FRIES

SEA SCALLOPS
SAUTÉED, GRILLED ARTICHOKES, CRISP PARSNIP,
CHIVE BEURRE BLANC

CHICKEN RIGATONI
PANCETTA, BROCCOLINI, PARMESAN,
A TOUCH OF CREAM

ORGANIC SALMON
SAUTÉED, MELTED ONIONS, CRISPY EGGPLANT,
OLIVE TAPENADE, BASIL OIL

LAMB
ROASTED COLORADO LAMB CHOPS,
PARMESAN PINE NUT CRUST, ROSEMARY JUS

MORTY'S ORGANIC LEMON CHICKEN
RED & GREEN JALAPEÑOS,
ROSEMARY JUS

SURF AND TURF
SAUTÉED, 8oz. FILET MIGNON,
MAINE LOBSTER, WHITE TRUFFLE AIOLI,
RED WINE SAUCE

"THE BEST OF N9NE"

40oz. RIBEYE FOR TWO
PEPPER SEARED,
TRUFFLE - TWICE BAKED POTATO,
CREAMY AU POIVRE SAUCE

LOBSTER TO THE N9NES
1½ LB. COLD WATER LOBSTER TAIL,
SCAMPI BUTTER, LEMON

1200°F

WE PROUDLY SERVE PRIME AGED STEAKS
WITH NATURAL JUS

8oz. FILET MIGNON

12oz. FILET MIGNON

16oz. BONE-IN FILET MIGNON

16oz. NEW YORK SIRLOIN

18oz. BONE-IN NEW YORK SIRLOIN

22oz. PORTERHOUSE

24oz. BONE-IN RIBEYE

ALL STEAKS CAN SURF
MAINE LOBSTER
ALASKAN KING CRAB LEGS
BAKED STUFFED JUMBO SHRIMP

ALL STEAKS ARE AVAILABLE
GRILLED PORTOBELLA MUSHROOMS,
ROASTED CIPOLLINI ONIONS,
25 YEAR AGED BALSAMIC

MAYTAG BLUE CHEESE

SAUCES AVAILABLE
BÉARNAISE
CREAMY HORSERADISH
PEPPERCORN
RED WINE
MARCUS' SMOOTH BBQ

EXECUTIVE CHEF BARRY S. DAKAKE

PRIVATE DINING AND SPECIAL EVENTS
FOR A GOOD TIME CALL BETH 702.942.6856

WWW.N9NEGROUP.COM

CRUSTACEA

JUMBO SHRIMP "COCKTAIL"
SPICY HORSERADISH SAUCE

COLOSSAL LUMP CRAB
CHILLED CRAB, SPICY COCKTAIL SAUCE,
MUSTARD DIPPING SAUCE

OYSTERS ON THE HALF SHELL
1/2 DOZEN
APPLE CIDER MIGNONETTE

OR
OYSTERS ROCKEFELLER
CREAMED SPINACH, PERNOD,
PARMESAN GRATIN

**CHILLED SHELLFISH PLATTERS
SERVED ON SHAVED ICE**

MAINE LOBSTER

ALASKAN KING CRAB

JUMBO SHRIMP

LITTLENECK CLAMS

OYSTERS

MUSSELS

SIDES

YOUR CHOICE

"LOADED" BAKED POTATO

GARLIC GREEN BEANS

MACARONI AND CHEESE

CRISP STEAK FRIES

GEORGE'S CREAMED CORN

"FRESH" CREAMED SPINACH

SKINNY FRIES

ROASTED SEASONAL MUSHROOMS
CARAMELIZED ONIONS

BROCCOLI
TOASTED GARLIC, OLIVE OIL, LEMON

GRILLED ASPARAGUS
LEMON, EXTRA VIRGIN OLIVE OIL

POTATO GNOCCHI, TRUFFLE CREAM

JULIE'S HOT POTATOES
CHEDDAR CHEESE, ROASTED JALAPEÑO

LOBSTER MASHED POTATOES
FRESH MAINE LOBSTER, YUKON GOLD POTATOES

CHICAGO
IN THE LOOP

LAS VEGAS
AT THE PALMS