



## COCKTAILS

### T9 OLD FASHION 16

Woodford private barrel, chocolate bitters, Amarena cherry syrup

### T9 MANHATTAN 16

Private select Woodford Reserve, 10-year Tawny Port, Orange Bitters

### T9 PINEAPPLE - TINI 16

House-made pineapple infused vodka

### BLOOD ORANGE 'DAISY' 14

1800 Blanco tequila, fresh squeezed lime juice, blood orange puree, salt rim

### CARIBBEAN CRUSH 15

Malibu and Goslings Rum, cream of coconut, pineapple juice, orange juice, topped with nutmeg  
**\*make it a mocktail - 9**

### ESPRESSO MARTINI 16

Espresso, Vanilla vodka, Kahlua, Baileys espresso

### SUNSET MULE 14

Orange vodka, pomegranate juice, ginger beer  
**\*make it a mocktail - 8**

### WHITE COSMO 15

Citrus vodka, Triple Sec, fresh squeezed lemon juice, white cranberry juice

### KEY WEST LEMONADE 14

Gin, key lime syrup, fresh squeezed lime juice, lemonade  
**\*make it a mocktail - 8**

## WINES BY THE GLASS

### WHITES

#### PAROLIVINI PINOT GRIGIO, ITALY 12

Light bodied, notes of tree fruits and citrus

#### HARKEN CHARDONNAY, CA 12

Medium to full bodied, with a balance of oak, butter and pineapple

#### MONT GRAVET ROSE, FRANCE 12

Full bodied and dry, notes of berries and acidity

#### VILLA MARIA SAUVIGNON BLANC, NZ 12

Medium bodied, notes of citrus and tropical fruits

#### LUBANZI CHENIN BLANC, ZA 13

Medium bodied and crisp, notes of stone fruits, melon and earth

#### PETER WEINBACH RIESLING, GERMANY 12

Medium bodied, sweet acidic notes of pear and apricot

### REDS

#### BROADBENT CABERNET SAUVIGNON, CA 14

Medium bodied, notes of dark fruits and vanilla

#### THE WOLFTRAP RED BLEND, ZA 13

Fuller bodied and complex, notes of oak, dark fruits, chocolate, and smoke

#### BUJANDA CRIANZA RIOJA, ES 12

Medium bodied and juicy, notes of red and black fruits, and oak

#### CLINE CELLARS, OLD VINE ZINFANDEL, CA 12

Fuller bodied, notes of black fruits, warm spices and toasty oak

#### HAHN PINOT NOIR, CA 13

Medium bodied and soft, notes of red and black fruits, oak and vanilla

#### LA POSTA MALBEC, ARGENTINA 15

Medium bodied and creamy, notes of red berries, spices and caramel

### SPARKLING

#### PAROLIVINI PROSECCO, ITALY 11

Bubbles, light body and dry, notes of apricot and honey

#### RISATA MOSCATO, ITALY 11

Bubbles, light body and sweet, notes of peach, honey and tangerine

## BOURBON & SCOTCH

#### LARCENY 10

#### BULLEIT 10

#### DEWARS WHITE LABEL 9

#### BULLEIT RYE 10

#### MAKERS MARK 10

#### KNOB CREEK 10

#### WOODFORD RESERVE 12

#### ELIJAH CRAIG 10

#### FOUR ROSES 12

#### CROWN ROYALE BLACK 12

#### JOHNNIE WALKER BLACK 13

#### WHISTLEPIG PIGGYBACK 6YR 12

#### JEFFERSONS RESERVE 13

#### BASIL HAYDEN 15

#### BLADE & BOW 15

#### BOOKERS 15

#### BUFFALO TRACE 16

#### ANGEL'S ENVY 17

#### BULLEIT SINGLE MALT 16

#### GARRISON BROTHERS 18

#### WIDOW JANE 18

#### JEFFERSON'S OCEAN 18

#### GLENLIVET 12 YR 17

#### MACALLAN 12 YR 20

#### EAGLE RARE 10YR 20

#### BLANTONS 25

#### JOHNNIE WALKER BLUE 40

## TEQUILA

#### SIETE MISTERIOS 12

#### DON JULIO REPOSADO 15

#### 1800 ANEJO 13

#### CODIGO 14

#### CASAMIGOS BLANCO 14

#### DON JULIO BLANCO 15

#### PATRON 15

#### CASAMIGOS REPOSADO 16

#### CINCORO REPOSADO 22



## APPETIZERS

### BALTIMORE CRAB CAKE 24

Jumbo lump blue crab, saltines, remoulade

### CRAB & GUAC 20 (GF)

Hand smashed guacamole topped with lump blue crab, Fresno chilis, yuzu oil, tortilla chips

### BLACKENED TUNA SASHIMI\* 23 (GF)

Wasabi, pickled ginger, soy reduction

### THAI PEANUT SHRIMP 19

Crispy fried popcorn shrimp, sesame seeds, thai peanut sauce, scallions

### CALAMARI 19

Accompanied by hot cherry peppers, arrabiata sauce

### BAKED BURRATA 18

4 oz panko crusted, parmesan snow, basil, roasted red pepper marinara, crostini

### ZUCCHINI FRIES 12

Hand cut, garlic yogurt dip

## OYSTERS

### ROCKEFELLER 21

Creamed spinach, bacon lardon, parmesan, lemon aioli

### CHARBROILED 19/36 (GF)

herb butter, parmesan, garlic, lemon

### FRENCH ONION 21

Broiled with caramelized onions, gruyere cheese, french onion broth

### ON THE HALF SHELL 18/35 (GF)

Mignonette, cocktail sauce, lemon

## SOUP & SALADS

### SOUP DE JOUR 10

Ask server for special. 8 oz cup

### CAESAR 12

chopped artisanal romaine, parmesan, croutons

### ICEBERG WEDGE 13 (GF)

Iceberg, pickled onions, bacon, blue cheese

### MISTA 15 (GF)

Mixed greens, apple, dried cranberry, orange, gorgonzola, orange champagne vinaigrette

### ASIAN 17

Romaine, edamame, mandarin orange, red bell peppers, cucumbers, crispy wonton strips and peanuts, orange tahini dressing

### SANTORINI 18

Whipped feta, cherry tomato, cucumber, red onion, mixed greek olives, basil, sumac, crostini, herb-lemon vinaigrette

ADDITIONS **Crab Cake 24, Salmon 22, Seared Tuna 26 Blackened Shrimp 13, Blackened Chicken 10**

## ENTREES

### SEARED SEA SCALLOPS\* 47 (GF)

White cheddar grits, bacon jam, pickled red onion, micro radish

### SEARED SALMON\* 36 (GF)

Citrus soy salmon, asparagus risotto, crispy shallots

### CRAB STUFFED MAHI 43

Mashed potatoes, zucchini, lemon beurre blanc

### SHRIMP & FILET STIR FRY 36 (GF)

Jasmine rice, sauteed pepper, red onion, mushroom, spinach

### CRAB CAKES 46

2 4oz jumbo lump crab cakes, fingerling potatoes, asparagus, remoulade

### BLACKENED YELLOWFIN TUNA\* 42 (GF)

Jasmine rice, baby bok choy, soy reduction

### LOBSTER RAVIOLI 44

Topped with shrimp, mushroom, spinach, cherry tomato, lemon-basil cream sauce

### SHRIMP & SCALLOPS LINGUINI 39

Ground chorizo, roasted garlic, cherry tomatoes, spinach, parmesan cream sauce

### CHICKEN CONFIT & SHRIMP 32 (GF)

Leg and thigh, shrimp, tarragon chicken demi-glaze, mashed potatoes, green beans

## BUTCHER'S BLOCK

Choice of two sides - mashed potatoes, roasted fingerling potatoes, french fries, jasmine rice, green beans, roasted carrots, grilled zucchini, baby bok choy, asparagus

**All beef is USDA PRIME grade**

### FILET MIGNON\* 60 (GF)

7 oz grilled, herb peppercorn butter, veal demi glaze

### PORTERHOUSE LAMB CHOPS\* 45 (GF)

3 4oz char-grilled chops, lemon-herb sauce

### RIBEYE\* 58 (GF)

14 oz char-grilled, herb peppercorn butter

### BONE-IN BERKSHIRE PORK CHOP\* 45 (GF)

12 oz charbroiled, demi-glaze

## HAND-HELDS

### BLACKENED SHRIMP TACOS 21

Flour tortillas, apple slaw, avocado crema, french fries

### STEAKHOUSE BURGER\* 22

Short rib, brisket, and chuck blend, smoked cheddar, grilled onion, bacon, lettuce, spicy dill pickles, tangy mustard aioli on a brioche bun, fries

**There will be a \$10 split plate fee**

\*May contain raw ingredients and can be cooked to order. Eating raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially with certain medical conditions.