



COCKTAILS

T9 OLD FASHION 13

Bourbon, chocolate bitters,
Amarena cherry syrup

T9 MANHATTAN 16

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

T9 PINEAPPLE - TINI 15

House-made pineapple infused
vodka

BLOOD ORANGE 'DAISY' 14

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

CARIBBEAN CRUSH 14

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

ESPRESSO MARTINI 15

Espresso, Vanilla vodka, Kahlua,
Baileys espresso

SUNSET MULE 13

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

WHITE COSMO 13

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

KEY WEST LEMONADE 12

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

WINES BY THE GLASS

WHITES

PAROLIVINI PINOT GRIGIO, ITALY 11

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 11

Full bodied and dry, notes of berries and acidity

VILLA MARIA SAUVIGNON BLANC, NZ 11

Medium bodied, notes of citrus and tropical fruits

LUBANZI CHENIN BLANC, ZA 12

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 13

Medium bodied, notes of dark fruits and vanilla

THE WOLFTRAP RED BLEND, ZA 11

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

BUJANDA CRIANZA RIOJA, ES 11

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 12

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

LA POSTA MALBEC, ARGENTINA 13

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 9

BULLEIT 9

DEWARS WHITE LABEL 9

BULLEIT RYE 10

MAKERS MARK 10

KNOB CREEK 10

WOODFORD RESERVE 10

ELIJAH CRAIG 10

FOUR ROSES 12

CROWN ROYALE BLACK 12

JOHNNIE WALKER BLACK 12

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 23

Jumbo lump blue crab, saltines, remoulade

CRAB & GUAC 19 (GF)

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

BLACKENED TUNA SASHIMI* 21 (GF)

Wasabi, pickled ginger, soy reduction

THAI PEANUT SHRIMP 18

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

CALAMARI 18

Cherry peppers, arrabiata sauce

BAKED BURRATA 16

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

ZUCCHINI FRIES 12

Hand cut, garlic yogurt dip

OYSTERS

ROCKEFELLER 19

Creamed spinach, bacon lardon, parmesan, lemon aioli

CHARBROILED 19/36 (GF)

herb butter, parmesan, garlic, lemon

FRENCH ONION 19

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

Ask server for special. 8 oz cup

CAESAR 12

chopped artisanal romaine, parmesan, croutons

ICEBERG WEDGE 12 (GF)

Iceberg, pickled onions, bacon, blue cheese

MISTA 14 (GF)

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

WALDORF SALAD 16

Stilton Blue Cheese Dressing, apple, red & white endive, romaine, red hair & white grapes, walnuts, Stilton Blue Cheese crumbles, lemon vinaigrette

SANTORINI 16

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

ADDITIONS **Crab Cake 23, Salmon 18, Seared Tuna 25 Blackened Shrimp 13, Blackened Chicken 10**

ENTREES

SEARED SEA SCALLOPS* 44 (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 33 (GF)

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

CRAB CAKES 45

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

BLACKENED YELLOWFIN TUNA* 42 (GF)

Jasmine rice, baby bok choy, soy reduction

LOBSTER RAVIOLI 42

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, 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* 43 (GF)

12 oz charbroiled, demi-glaze

ADDITIONS **Crab cake 20, Grilled shrimp 13, Seared sea scallops 22**

HAND-HELDS

BLACKENED SHRIMP TACOS 21

Flour tortillas, apple slaw, avocado crema, french fries

STEAKHOUSE BURGER* 20

Short rib, brisket, chuck, cheddar, grilled onion, lettuce, pickle, andouille aioli, bacon jam, challah bun, french fries

There will be a \$6 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.