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## COCKTAILS

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### 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**

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## WINES BY THE GLASS

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### 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

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## BOURBON & SCOTCH

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#### 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

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## TEQUILA

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#### 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

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

Mignonette, cocktail sauce, lemon

## SOUP & SALADS

### SOUP DE JOUR

Ask server for special. 8 oz cup

### CAESAR WEDGE 12

artisanal baby 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

### HOUSE SALAD 10 (GF)

Mixed greens, cherry tomato, onion, cucumber, carrot, radish, and balsamic vinaigrette

### SANTORINI 16

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

ADDITIONS **Crab Cake 20, Salmon 18, Seared Tuna 18, 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)

Black forbidden rice, green goddess sauce, crispy vermicelli

### 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, jasmine rice, carrots, remoulade

### BLACKENED YELLOWFIN TUNA\*39 (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

**All beef is USDA PRIME grade**

### FILET MIGNON\* 58 (GF)

7 oz grilled, herb peppercorn butter, veal demi glaze

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

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

### RIBEYE\* 55 (GF)

14 oz char-grilled, herb peppercorn butter

### BONE-IN BERKSHIRE PORK CHOP\* 41 (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, red cabbage 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.