

9|NORTH

Hometown Grill

Southern-inspired. Scratch-made. Steakhouse quality.

Daily Specials:

Monday: \$10 Smash Burgers

Tuesday: Taco Tuesday

Wednesday: \$1 Wing Wednesday

Thursday: Fresh Catch Arrives

Happy Hour:

Everyday from 3 - 6pm

\$3 Domestic Drafts & \$5 Wells

\$2 Off Any Signature Cocktail

Follow us on Facebook for more specials.

Prices listed reflect cash or debit payments. A 3% processing fee will be applied to all credit card transactions.

STARTERS

The Grand Mozzarella 13

Almost too big, hand cut & battered fresh mozz, deep fried in our signature seasoning w/ homemade marinara.

Fried Alligator 18

Tender gator bites, hand-battered and fried to a crisp golden brown, served with our house-made remoulade sauce.

King's Bavarian Pretzel 14

GIANT, bronzed to perfection, soft, and salty. Served w/ our homemade beer cheese & dijon mustard.

Parmesan Sweet Potato Fries 11

Crispy tri-color sweet potato fries finished with Parmesan cheese and fresh rosemary.

**add grilled sirloin & chimichurri +10*

Fried Okra 12

A southern classic & local favorite. Crispy, golden brown fried okra served w/ our homemade ranch.

Smoked Fish Dip 15

Smoked mahi-mahi and wahoo served with crispy house-made tortilla chips and our signature pickled jalapeños.

Fried Green Tomatoes 13

Freshly hand-cut, lightly breaded, and fried to a crisp golden brown. Served with our signature house-made remoulade.

Poke Bowl 18

Wild-caught ahi tuna, diced avocado, and crisp cucumber, lightly drizzled with our house teriyaki sauce and served over seasoned rice.

Hometown Pickles 11

Fresh from our friends at Empire Pickle Co., fried to a crisp golden brown. Your choice of traditional or spicy, served w/ our house ranch.

Spinach & Artichoke Dip 12

Creamy spinach and artichokes blended with melted cheeses and baked until golden, served with homemade tortilla chips.

SOUPS & SALADS

Blue Cheese Wedge 14

Crispy bacon, blue cheese crumbles, cherry tomatoes, pickled red onions & homemade blue cheese dressing.

House Salad 7 (sm) 12 (lg)

Crisp lettuce, cherry tomatoes, croutons, cheddar cheese, pickled red onions and cucumbers. Your choice of any dressing.

Soup of the Day 6 (cup) 9 (bowl)

New creations made in house each week. Ask your server for today's special. Served with crackers.

Caesar Salad 7 (sm) 12 (lg)

Romaine lettuce served w/ parmesan & asiago cheese, croutons, and our creamy caesar dressing.

Add protein: chicken +8, shrimp +9, sirloin +11

Dressings: ranch, blue cheese, honey mustard, caesar, balsamic, raspberry vinaigrette, thousand island

WINGS

Good things take time. Our wings are cooked from fresh, so please allow approx. 20 minutes.

Award Winning 10pc Bone-In Wings 18

Pick any of our **homemade** sauces. Crispy & naked available

Dry Rubs:

Lemon Pepper, Cajun, Jerk,
Nashville Hot

Garlic Parm
Carolina Gold BBQ
Buffalo (mild, med, hot)
Kickin' Orange Teriyaki
Nicky D's Fire & Ice
Cajun Garlic Bite
Buffalo Blue Cheese
Hot Fresh Garlic
Flamin' Fred
Hawk Hot

Mild

Spicy

HANDHELDS

Served with your choice of one side

9North Smash Burger 17

Two hand pressed patties w/ cheese, lettuce, tomato, pickled red onions, Empire pickles..

***add a third patty +4**

Filet Street Tacos 18

Hand-pressed tortillas loaded w/ filet mignon, avocado, pickled red onions, cilantro and cotija.

***add a third taco +6 *flour tortillas available**

Beer Cheese Smash Burger 19

Two hand pressed patties w/ sautéed onions and pickled jalapeños. Served with our homemade beer cheese dip.

Crispy Chicken Sandwich 16

Hand-battered & tossed in any homemade wing sauce. Topped w/ Empire pickles, lettuce, tomato.

***add cheese +1**

Bison Burger 22

THICK bison patty w/ cheese, lettuce, tomato, pickled red onions, Empire pickles & bacon jam.

***make it black & blue +2**

Grilled Chicken Sandwich 17

Marinated & grilled. Served w/ applewood smoked bacon, smoked gouda, avocado, lettuce and tomato.

Wagyu Burger 23

Premium Wagyu beef topped with smoked gouda cheese, sweet caramelized onions, lettuce, pickles and tomato on our signature milk bun.

Cheesesteak 17

Thinly sliced sirloin or chicken, onions, mushrooms, bell peppers & American cheese on a toasted hoagie.

Boujee Grilled Cheese 14

Gourmet grilled cheese loaded with smoked gouda, sharp cheddar, bacon and bacon jam.

***add a smash patty +4**

Fried Flounder Sandwich 20

Wild caught flounder in a crisp hand-battered crust, served w/ fresh lettuce, tomato, and signature tartar sauce.

Add Sautéed Onions or Mushrooms +1, Bacon +2

Gluten free bread substitute available +2

SIDES 4

French Fries
Coleslaw
Tater Tots

Baked Potato
Loaded Potato +2
Sweet Potato Fries +2

Green Beans
Rice Pilaf
Hush Puppies

Sautéed Vegetables
Mashed Potatoes & Gravy
GiGi's Collard Greens

Some of our dishes may contain ingredients such as nuts, dairy, wheat, or shellfish. If you have any food allergies, please let your server know. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

Served with your choice of two sides

Smothered Chicken 25

Two juicy grilled breasts smothered w/ sautéed mushrooms, onions, bacon and melted cheese.

Perfect Pairing: Blood Orange Mule

Creamy Cajun Chicken Pasta 22

Tender chicken & pasta coated in our creamy cajun Alfredo then topped with fresh Parmesan.

***substitute sirloin or shrimp +6 *no sides**

Chicken Tenders 19

Large portion of our hand-cut and battered juicy chicken tenders with creamy honey mustard.

Perfect Pairing: 24oz Busch Light

Fish of the Day *MP

Arrives every Thursday and only available while supplies last. Wild-caught, always.

Perfect Pairing: Sauvignon Blanc

Espresso Bourbon Sirloin 32

Coffee and brown sugar rubbed 10oz sirloin finished with a Buffalo Trace bourbon glaze.

Perfect Pairing: 9North Amber

Fried Shrimp 25

Ten shrimp deep fried to golden brown perfection and served with cocktail sauce.

Perfect Pairing: Umatilla Smash

14oz Ribeye 38

A hand-cut Black Angus ribeye, expertly seasoned and grilled over an open flame.

Perfect Pairing: 9North Smoked Old Fashioned

Fish & Chips 24

Wild-caught, hand-battered to order flounder. Served with hushpuppies and two sides.

***add: 4 fried shrimp +8 Perfect Pairing: Guinness**

8oz Filet Mignon 36

A tender hand-cut Black Angus filet mignon, expertly seasoned and grilled to perfection.

Perfect Pairing: Woodford Old Fashioned

Pork Ribeye 27

Juicy and tender 10oz pork ribeye, expertly seasoned and then grilled to perfection.

Perfect Pairing: Florida Tea

Steakhouse Enhancements:

◇ **Blue Cheese Crust, Chimichurri, Bourbon Glaze, Peppercorn Cream +4ea** ◇
Surf & Turf: Cold Water Lobster Tail +25 -or- 8ct Grilled or Blackened Shrimp +10

DRINKS

Fresh Brewed Tea, Sprite, Ginger Ale, Lemonade, Powerade, Root Beer, Fanta, Coke, Coke Zero 4

32oz still or sparkling bottled water 6

16 Rotating Craft & Domestic Drafts. Ask your server for a cocktail menu.

DESSERTS

Slices 8

Italian lemon cake
Flourless chocolate cake
Carrot cake for two +5

Cheesecake
Red velvet cake
Chocolate cake for two +5

KIDS MENU

Served with your choice of one side and a drink

9North Smash Burger 11

Hand pressed patty topped w/ cheddar cheese and Empire pickles. Served with our 9N sauce. Bacon +2

Mac & Cheese 10

Homemade w/ penne pasta & fresh cheese. No boxed mac & cheese here - we make the real deal at 9N!

Chicken Tenders 11

Juicy, hand-cut & battered chicken tenders cooked golden and crispy. Served w/ creamy honey mustard.

6oz Sirloin 14

A tender, hand-cut 6oz sirloin grilled to order and seasoned just right for our younger steak lovers.

Grilled Cheese 10

Warm, gooey, stretchy American & cheddar cheese between 2 slices of sourdough bread.

Fried Shrimp 12

Five shrimp deep fried to golden brown perfection and served w/ cocktail sauce.

Mini Corn Dogs 10

ALL BEEF mini hot dogs coated in a sweet, golden-brown cornbread batter and fried until crispy.

Chicken Wings 13

Five wings cooked fresh & tossed in your choice: mild, bbq, teriyaki or any of our signature wing sauces.

Sides:

French Fries, Tater Tots, Mashed Potatoes & Gravy, Rice Pilaf, Fresh Fruit, Green Beans, Side Salad +2

KIDS DRINKS

Fresh Brewed Tea, Sprite, Ginger Ale, Lemonade, Powerade, Root Beer, Fanta, Coke, Coke Zero

MOCK-TAILS (NON-ALCOHOLIC)

Mojito Madness 7

Muddled mint leaves, fresh lime juice, and simple syrup, topped with soda water.

Mocktail Mule 7

Spicy ginger beer, fresh lime juice, and a lime wedge garnish. Served in the timeless copper cup.

Citrus Temple 6

The classic with a citrus twist. Grenadine, ginger ale, orange juice and a maraschino cherry garnish.

BlackBEARy Fizz 7

Muddled fresh blackberries and lime juice, sweetened with a touch of simple syrup and sparkling water.

DESSERTS

Slices 8

Italian lemon cake
Flourless chocolate cake
Carrot cake for two +5

Cheesecake
Weekly Special
Chocolate cake for two +5