

Dinner Menu

Appetizers

Steak Poppers	\$17
hand breaded & deep fried. served with a pepper cream sauce	
Shrimp Cocktail	\$16
served with our delicious tangy cocktail sauce	
Egg Rolls	\$12
served with a sweet thai chili sauce & hot mustard	
Tuna Tartare	\$10
diced sushi-grade tuna tossed in a citrus-soy dressing and ponzu sauce Served with house-made wonton crisps	
Calamari	\$12
lightly battered and fried, served with a calabrian chili aioli and a charred lemon	

Salads

Add Chicken \$8 Add Shrimp \$10 Add Salmon \$10	
Spring Salad	\$8/\$14
mixed greens, mandarin oranges, tomatoes, toasted almonds, & served with red wine vinaigrette	
Caesar Salad	\$8/\$14
romaine, parmesan cheese, red onions, croutons, & served with a creamy Caesar dressing	
Wedge Salad	\$12
red onions, blue cheese crumbles, tomato, bacon, blue cheese dressing	
Cobb Salad	\$14
romaine & spring mix, havarti cheese, ham, bacon, avocado, boiled egg,	

Handhelds

French Dip	\$22
served on a toasted hoagie bun, provolone cheese, au jus, choice of raw horseradish or creamy horseradish, side of french fries	
Cheeseburger	\$17
gypsum hills grass fed beef patty, charbroiled on a toasted bun, choice of cheese lettuce, tomato, pickles and onions side of french fries	

Entrees

Honey Bacon Chicken	\$22
grilled chicken breast with honey glaze and bacon crumbles, served over rice and broccoli	
Fettucine Alfredo	\$26
fettucine in a creamy parmesan sauce with chicken served with garlic toast. sub chicken for shrimp \$2 sub chicken for salmon \$2	
Shrimp Scampi	\$26
sauteed shrimp in our white wine cream sauce over pasta	

Countryside & Coast

8 oz Filet	\$51
14 oz Kansas City Strip	\$53
14 oz Ribeye	\$57
Bone-in Pork Chop	\$24
Fried Catfish	\$23
8 oz Grilled Salmon	\$27
Airline Grilled Chicken Breast	\$22

Sauces & Enhancements

garlic butter
peppercorn sauce
mushroom demi sauce
lemon cream sauce
chimichurri
shrimp skewer +\$8

Sides

(Choice of 2)
baked potato
loaded baked potato +\$2
french fries
tater tots
orzo with wild rice blend
wild rice
mashed potatoes
sauteed asparagus
steamed broccoli
sauteed green beans
brussel sprouts



NINTH FLOOR

club + venue

Craft Cocktails

Blushing Lady \$11

Tito's Vodka, Pama Pomegranate Liqueur,
Grapefruit Juice

Roughneck \$12

Dissaronno Amaretto, Bulleit Rye Whiskey,
Lemon Juice, Simple Syrup, Egg White, Averna Amaro

Clover Club \$11

Empress Rose Gin, Raspberry Syrup,
Lemon Juice, Dry Vermouth, Egg white

Chocolate Espresso Martini \$12

Licor 43 Chocolate Liqueur, Tito's Vodka, Espresso,
Simple Syrup

Black Gold \$12

Una Vida Blanco, Nixta Licor De Elote, Espresso

Red Wines By The Glass

Cabernet

Bogle \$9/33

California

Barra \$14/51

Mendocino, California

Sean Minor Signature \$16/60

Sonoma Coast, California

Smith & Hook \$19/72

Central Coast, California

Pinot Noir

Bogle \$9/33

California

Elouan \$12/43

Central Coast, California

Barra \$15/56

Mendocino, California

The Paring \$19/72

Santa Rita Hills, California

Malbec

Matias Ricitelli 'The Party' \$15/56

Uco Valley, Argentina

Merlot

Sterling \$9/33

Napa Valley, California

Beer List

Miller Lite, Coors Light,

Bud Light, Michelob Ultra,

Modelo, Yuengling Lager, Yuengling Light,

Classic Cocktails

Tool-Pusher \$14

A Smoked Old Fashioned with
Maker's Mark Whiskey, Simple Syrup, Angostura
Bitters, Orange Bitters, Smoked With Apple Chips,

Margarita \$12

Una Vida Blanco, Triple Sec, Lime Juice, Agave

Jackknife \$12

Classic Manhattan with
Bulleit Rye Whiskey, Dolin Sweet Vermouth,
Angostura Bitters, Luxardo Cherry

Texas-Tea \$13

Tito's Vodka, Bacardi Rum, Tanqueray, Una Vida Blanco,
Triple Sec, Sour Mix

Espresso Martini \$11

Licor 43, Tito's Vodka, Espresso, Simple Syrup

White Wines By The Glass

Chardonnay

Bogle \$9/33

California

Wente Morning Fog \$12/43

Central Coast, California

Mer Soleil Silver \$14/51

Santa Lucia Highlands, California

J Vineyards \$15/56

Russian River Valley, California

Sauvignon Blanc

Bogle \$9/33

California

Blicks Lane \$11/40

Marlborough, New Zealand

Justin \$12/43

Paso Robles, CA

Whitehaven \$14/51

Marlborough, New Zealand

Pinot Gris

J Vineyards \$15/56

Russian River Valley, California

Rosé

Cotes De Roses \$15/56

Languedoc, France

Sparkling

Jean-Christophe Mandard Brut \$10/36

Touraine, France

Friexenet Rosé \$14/51

Veneto, Italy

Ask Your Server For The Wines By The Bottle Menu