



NINTH FLOOR

club + venue

Appetizers

- Bruschetta- \$10 toast points, basil aioli, fresh tomatoes, balsamic glaze
- Calamari - \$14 served with calabrian chili aioli and charred lemon
- Pork Potstickers - \$10 served with mango salsa and ginger ponzu
- Shrimp Cargot- \$17 garlic butter, shrimp, provolone, chives

Salads

- Wedge Salad - \$6/\$12 red onions, bleu cheese crumbles, tomato, bacon, bleu cheese dressing
- Spinach Salad - \$6/\$12 baby spinach, raisins, berries, candied pecans, bleu cheese crumbles
- Classic Caesar - \$6/\$12 romaine, red onion, parmesan, croutons
- Steak Salad - \$18 spinach, tomato, cucumber, onion, feta, toasted almonds

Dressings

bleu cheese, ranch, caesar, light italian, honey mustard, house red wine vinaigrette, balsamic vinaigrette

Handhelds

All handhelds served with choice of 1 side or salad

- French Dip - \$17 shaved beef, caramelized onions, provolone, truffle aioli, toasted ciabatta roll, side of au jus
- Shrimp Tacos - \$23 grilled shrimp, mango salsa, cabbage slaw, cilantro-lime crema
- PBLT - \$19 prosciutto, brie, lettuce, tomato, balsamic glaze, toasted ciabatta

Entrees

Add chicken (\$8) Shrimp (\$10) or Salmon (\$10) to any entree or pasta

- Poblano Cream Gnocchi - \$17 toasted gnocchi, roasted poblano, roasted corn
- Chimichurri Verde Ravioli - \$17 blistered tomato, asparagus, mushroom filled ravioli, zesty chimichurri
- Roasted Corn & Mushroom Risotto- \$21 risotto, roasted corn, wild mushrooms, asparagus, crispy prosciutto, truffle oil

Coast & Country Side

All served with choice of 2 sides:

- 8 oz Filet-\$51
- 14 oz KC Strip - \$53
- 8 oz Seared Salmon - \$27
- Grilled Chicken Breast - \$22
- Smoked Duck Breast - \$27

Sauces & Enhancements

- Garlic butter
- Peppercorn
- Mango salsa
- Honey bacon
- Chimichurri

Sides

- Baked potato
- Loaded potato +\$2
- Truffle frites
- Rice of the day
- Mashed potatoes
- Side house salad \$2
- Side caesar salad \$2
- Asparagus
- Roasted carrots
- Brussel sprouts
- Green beans



indicates vegetain option



indicates gluten free

The Consumption of undercooked food may increase the risk of food borne illness