



## THE NINES MENU

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## STARTERS & WINGS

### BIG BAR PRETZEL

A giant Bavarian pretzel, salted freshly baked. Served with warm queso sauce. (940 Cal)

### BONELESS WINGS

Hand-breaded & dipping with our signature spicy Buffalo or Gold Fever Sauce.

- Reg. Order (900-1110 Cal)
- XL Order (1420-1660 Cal)

### BONELESS WINGS & SKINS SAMPLER

Our signature hand-breaded Boneless Buffalo Wings and Classic Potato Skins. (1550 Cal)

### CHICKEN FAJITA FLATBREAD

Crisp flatbread glazed with queso and topped with fajita-spiced grilled chicken, sautéed onions, peppers and Monterey Jack and cheddar cheeses. Finished with fresh pico de gallo, chopped cilantro and chipotle sauce. (850 Cal)

### CLASSIC POTATO SKINS

Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy potato skins. Served with sour cream. (1230 Cal)

### CRISPY CAULIFLOWER

Tempura-style cauliflower lightly fried and served with spicy Sriracha ranch dipping sauce. (710 Cal)

### MOZZARELLA MOONS

Mozzarella cheese lightly fried with a crispy, crunchy coating of Parmesan-seasoned breadcrumbs. Served with classic marinara sauce. (850 Cal)

### SPINACH & ARTICHOKE DIP

A skillet-baked creamy blend of Parmesan, spinach and artichoke hearts topped with mozzarella and provolone cheeses and pico de gallo. Served with crispy tortilla chips. (960 Cal)

## SIDE SALADS & SOUPS

### HOUSE SALAD

Tomatoes, cucumbers, red onions, Parmesan cheese and croutons. Please order without croutons if Gluten Sensitive. (110-450 Cal)

### CAESAR SALAD

Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 Cal)

### SOUP DU JOUR

(290-510 Cal)

### SEAFOOD CHOWDER

A favorite. Packed with clams, shrimp, schrod and potatoes. Crock (510 Cal) Cup (360 Cal)

### FRENCH ONION SOUP

A hearty crock with hints of burgundy and plenty of onions. Topped with a crouton and melted Swiss, provolone and mozzarella cheeses. (350 Cal)

## BOWLS & TACOS

### SOUTHWEST FAJITA BOWLS

South of the border style with sautéed onions and peppers, crisp romaine, corn, black beans, fresh pico de gallo, guacamole, jalapeños and rice pilaf. Topped with fresh cilantro and chipotle sauce.

- Plain, without protein (600 Cal)
- Seasoned Chicken (870 Cal)
- Carne Asada Steak (1030 Cal)

### TACOS

Three tacos filled with fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas. Served with guacamole, sour cream, a fresh lime and one side.

- Grilled Chicken (810 Cal)
- Crispy Fish Fillet (1230 Cal)
- Crispy Cauliflower (1090 Cal)
- Carne Asada Steak (1160 Cal)

## FRESH ENTRÉE SALADS

### HONEY MUSTARD CHICKEN SALAD

A bed of fresh mixed greens topped with applewood smoked bacon, Monterey Jack and cheddar cheeses, tomatoes, cucumbers and red onions. Finished with honey mustard dressing. Served with warm flatbread.

- Sliced Grilled Chicken (960 Cal)
- Crispy Chicken Tenders (1270 Cal)

### GRILLED CHICKEN CAPRI SALAD

Sliced grilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. (730 Cal)

### CAESAR SALAD

Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese.

- Sliced Grilled Chicken (660 Cal)
- Plain, without protein (450 Cal)
- Roasted Balsamic Salmon (1020 Cal)
- Broiled Sirloin Tips\* (850 Cal)

## 1/2 LB. AMERICAN ANGUS BURGERS

**Our Burgers are 100% American Angus beef** seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with french fries, coleslaw or potato chips unless otherwise noted. Or substitute sweet potato waffle fries for an added charge.

### ALL STAR BURGER\*

American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. *Please order a Gluten Free roll and sides if Gluten Sensitive.* (1130 Cal)

### CHEESE BURGER\*

A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. *Please order a Gluten Free roll and side if Gluten Sensitive.* (750 Cal)

### VERMONT CHEDDAR BURGER\*

Jam packed with the taste of New England. Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (960 Cal)

### BOURBON ONION BURGER\*

A burger with a twist! Melted American cheese topped with a caramelized onion bourbon jam. (860 Cal)

### BACON & CHEESE BURGER\*

Melted American cheese and applewood smoked bacon. *Please order a Gluten Free roll and side if Gluten Sensitive.* (870 Cal)

## SANDWICHES

Served with french fries, coleslaw or potato chips.

### FRENCH DIP SANDWICH

Tender roast beef served on a toasted sub roll topped with melted Swiss cheese and caramelized onions. Served with au jus for dipping. (1090 Cal)

### REUBEN SANDWICH

Sliced corned beef topped with Swiss cheese, coleslaw and our special sauce served on thick slices of grilled marble rye. (1100 Cal)

### VERMONT CHEDDAR CHICKEN SANDWICH

Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayo served with lettuce, tomato and pickles. Served on a brioche bun. (770 Cal)

### TURKEY CLUB SUB

Hand-carved, slow-roasted turkey, applewood smoked bacon, lettuce, tomato and mayo served on a toasted sub roll. (660 Cal)

### HONEY BBQ CHICKEN WRAP

Hand-breaded crispy chicken tenders with honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. (910 Cal)

### SPICY CRISPY CHICKEN SANDWICH

A crispy breaded chicken breast drizzled with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun. (1050 Cal)

## CHICKEN

### ORIGINAL CRISPY CHICKEN TENDERS

A crispy hand-breaded classic. Served with honey mustard and two sides. (1260 Cal)

*Toss in our signature Buffalo or Gold Fever sauce. Served with celery and bleu cheese. Only 1.99*

### COUNTRY FRIED CHICKEN

A crispy breaded boneless chicken breast and Russet mashed potatoes with country gravy. Served with a warm honey-glazed biscuit and one side. (1410 Cal) *Cranberry sauce upon request.*

### GRILLED BALSAMIC CHICKEN

Tender, marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (460 Cal)

### CHICKEN PARMIGIANA

A generous, fried chicken cutlet topped with classic marinara sauce and melted mozzarella and provolone cheeses. Served with penne pasta and warm Rustic Bread. (1770 Cal)

### BUFFALO CHICKEN MAC & CHEESE

Skillet baked creamy cavatappi Mac & Cheese topped with crispy hand-breaded chicken tossed in our legendary Buffalo sauce drizzled with Sriracha ranch sauce. Served with warm Rustic Bread. (1570 Cal)

- With our Gold Fever sauce (1660 Cal)
- With Honey BBQ Sauce (1660 Cal)

## CRAVEABLE COMBOS

### SIRLOIN STEAK COMBOS\*

A tender, juicy 8 oz. Top Sirloin flame broiled to perfection paired with your favorite below. Served with one side.

- Grilled BBQ Chicken Breast (1160 Cal)
- Baked Stuffed Shrimp (980 Cal)
- New England Fried Shrimp (1240 Cal)

### BABY BACK RIB COMBOS

Half rack of our signature fall-off-the-bone baby back ribs basted with BBQ sauce paired with your favorite below. Served with a warm honey-glazed biscuit and one side.

- Grilled BBQ Chicken Breast (1920 Cal)
- Crispy Chicken Tenders (2420 Cal)
- New England Fried Shrimp (2060 Cal)

### BROILED SIRLOIN TIP COMBOS\*

Our signature USDA Choice Tips hand-cut and marinated in our secret recipe paired with your favorite below. Served with one side.

- Crispy Chicken Tenders (1270 Cal)
- New England Fried Shrimp (1210 Cal)

## SEAFOOD

### NEW ENGLAND FRIED SHRIMP

Golden-fried, hand-breaded shrimp served with french fries, coleslaw and a tangy cocktail sauce. (1420 Cal)

### FISH & CHIPS

Hand-breaded filet fried until crispy. Served with tartar sauce, french fries and coleslaw. (1690 Cal)

### BAKED HADDOCK

A favorite from the North Atlantic. Crusted with seasoned cracker crumbs and baked. Served with two sides. (590 Cal)

### BALSAMIC SALMON

Atlantic salmon lightly seasoned and topped with balsamic glaze. Served with two sides. (670 Cal)

- Also available Simply Seasoned (580 Cal)

### BAKED STUFFED SHRIMP

Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with two sides. (590 Cal)

### CRISPY TWIN CATCH

Hand-breaded shrimp and filet both golden-fried until crispy. Served with tartar sauce, french fries and coleslaw. (1620 Cal)

## STEAK & RIBS

### SMOTHERED TIPS\*

Our signature USDA Choice Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 Cal)

### BROILED SIRLOIN TIPS\*

Our signature USDA Choice tips, hand cut and marinated with our secret recipe. Served with potato and vegetable. (510 Cal)

### BABY BACK RIBS

Fall-off-the-bone baby back ribs slow cooked in house for hours, seasoned and basted with BBQ sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit.

- Full Rack (2830 Cal)
- Half Rack (1840 Cal)

### T-BONE STEAK\*

A juicy, flavorful 18 oz. T-Bone Steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (1170 Cal)

### TOP SIRLOIN STEAK\*

Tender and juicy. An 8 oz. USDA Choice top sirloin, cooked to your taste and dripping with flavor. Served with choice of two: potato, House Salad or vegetable. (310 Cal)

### NEW YORK STRIP\*

A flavorful, five-star, 12 oz. New York center cut. Expertly seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (620 Cal)

### RIBEYE STEAK\*

A hand cut, juicy, flavorful 16 oz. USDA Choice ribeye steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (1000 Cal)

## WEEKEND SPECIAL

Available Friday after 4pm & all day  
Saturday & Sunday while it lasts!

### PRIME RIB DINNER\*

Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. (1580 Cal)

### MAKE ANY ENTRÉE A THREE COURSE MEAL

Add a cup of Soup Du Jour, Seafood Chowder or a House Salad and a Petite Treat\* Dessert.

## SIDES

Russet Mashed Potatoes (240 Cal) • Rice Pilaf (310 Cal) • Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal) • Broccoli (25 Cal) • Baked Potato after 4PM (250 Cal)

## PREMIUM SIDES

Sweet Potato Waffle Fries (310 Cal) • Baccoli Casserole (130 Cal) • Bacon Mac & Cheese (470 Cal) • Grilled Asparagus (25 Cal) • Loaded Baked Potato after 4PM (370 Cal) • Topped with cheese, bacon, and chives.

## BEVERAGES

### COCKTAILS

#### PINEAPPLE UPSIDE DOWN COCKTAIL

Corvus Grilled Pineapple Vodka, Disaronno Amaretto, pineapple juice, margarita mix and a splash of bitters. (260 Cal)

#### LAVENDER LEMON DROP MARTINI

Tito's Handmade Vodka with a hint of lavender and sweet & tart lemon. (180 Cal)

#### APEROL SPRITZ

A refreshing, bubbly creation of Aperol and sparkling La Marca Prosecco topped with a splash of soda water. (190 Cal)

#### MANGO MAI TAI

Lawley's Small Batch Rum, Gosling's Black Seal Rum, Disaronno Amaretto, mango puree, pineapple juice and sour mix. (330 Cal)

#### BOTANICAL BLOOM

Award winning small batch Lighthouse Gin, Lavender Lemon syrup, and margarita mix topped with a splash of La Marca Prosecco. (190 Cal)

#### BOLD FASHIONED

Small batch, 100% estate grown Minden Mill Bourbon, Grand Marnier, bitters and muddled fresh fruit with a premium ice sphere. (180 Cal)

#### ROYAL REPOSADO MARGARITA

El Mexicano 100% De Agave Azul Reposado Tequila, Patrón Citrónge and all-natural RIFE® Cold-Pressed Agave Margarita mix. (190 Cal)

#### PLATINUM MARGARITA

Patrón Silver 100% Agave Tequila, all-natural RIFE® Cold-Pressed Agave Margarita mix and fresh lime. (300 Cal)

#### HOUSE CUERVO MARGARITA

All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 Cal)

## MOCKTAILS

### MOCK-A-RITA

Ritual Zero Proof Tequila Alternative with tangy margarita mix. (130 Cal)

### SANGRI-NO

A fruity blend of non-alcoholic Red Sangria syrup with fruit juices and a splash of soda. (190 Cal)

### LEMON LAVENDER FIZZ

A refreshing and tangy blend of Lavender Lemon syrup, lemonade and Starry Lemon Lime Soda. (90 Cal)

## COLD BEER

Enjoy a frosty cold draft beer served in a 16 oz. chilled mug, our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our selection varies by restaurant. (65-364 Cal)

### AMERICAN FAVORITES

Bud Light  
Budweiser  
Michelob Ultra  
Miller Lite  
Coors Light

### CRAFTS & IMPORTS

Samuel Adams  
New England Juicy IPA  
Samuel Adams Seasonal  
Samuel Adams Boston Lager  
Heineken  
Corona  
Blue Moon Belgian White

### SELTZER & CIDER

Truly Wild Berry  
Hard Seltzer  
Angry Orchard  
Hard Cider

### NON-ALCOHOLIC BEER

Michelob Ultra Zero  
Just the Haze IPA  
Athletic Brewing Co.

### BUD SELECT

16 oz. (132 Cal)

### HORSESHOE ALE

A full bodied Amber Ale brewed exclusively for us by Harpoon Brewery. 16oz (148 Cal)

## WINE

### WHITE

EOS Moscato  
Ferrari-Carano Pinot Grigio  
Dashwood Sauvignon Blanc  
Sebastiani Chardonnay  
Chalk Hill Chardonnay

### RED

Bar Dog Pinot Noir  
EOS Merlot  
Kuleto Frog Prince Red Blend  
Camila Malbec  
Rickshaw Cabernet Sauvignon

### SPARKLING

La Marca Prosecco

### ROSÉ

Acrobat Rosé

## BOTTOMLESS ALCOHOL-FREE BEVERAGES

### SPARKLING REFRESHERS

All-natural puree and soda water.  
• Raspberry Lime (100 Cal)  
• Strawberry Lemon (90 Cal)

### NEW ENGLAND COFFEE

(0 Cal)

### STRAWBERRY LEMONADE

(160 Cal)

### MANGO ICED TEA

(130 Cal)

### FRESH BREWED LIPTON ICED TEA

(6 Cal)

### FOUNTAIN DRINKS

(0-200 Cal)



## DESSERTS

### BAKED CHOCOLATE FUDGE BROWNIE SKILLET

A fresh skillet-baked chocolate fudge brownie topped with creamy vanilla bean ice cream and a drizzle of chocolate and caramel sauce. (1250 Cal)

### BAKED CHOCOLATE CHIP COOKIE SKILLET

A warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with creamy vanilla bean ice cream and a drizzle of chocolate sauce. (1150 Cal)

### CHEESECAKE TOPPED WITH OREO® COOKIE PIECES

Rich, creamy vanilla cheesecake topped with OREO® Cookie pieces, chocolate sauce, and whipped cream. (690 Cal)

### TOWERING MIDNIGHT FUDGE CAKE

Moist chocolate cake with OREO® Cookie pieces baked inside. Served warm with creamy vanilla bean ice cream, hot fudge, and whipped cream. (1680 Cal)

### PETITE TREATS™

They're the perfect size so there's always room for dessert. Selection varies so ask your server for today's selection. (270-660 Cal)

## KIDS MENU FOR KIDS AGES 10 & UNDER

All kids meals except Cheese Flatbread served with one side. All kids meals served with a free ice cream sandwich. (170 Cal)

## KIDS ENTRÉES

### CRISPY CHICKEN TACOS

Two tacos with crispy chicken tenders, lettuce, Monterey Jack and cheddar cheeses in warm soft flour tortillas. Served with pico de gallo. (520 Cal)

### CHEESE FLATBREAD

Topped with classic marinara sauce and cheese. (520 Cal)

### CHICKEN TENDERS

(450 Cal)

### FRIED SHRIMP

Served with tartar sauce and fresh lemon. (980 Cal)

### JUNIOR BURGER\* WITH CHEESE

(520-600 Cal) Please order a Gluten Free roll if gluten sensitive.

### GRILLED CHICKEN BREAST

(210 Cal)

### JUMBO HOT DOG