



## THE NINES MENU

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## STARTERS & WINGS

### BIG BAR PRETZEL

A giant freshly baked, salted Bavarian pretzel.

Served with warm queso sauce. (940 Cal)

### BONELESS WINGS

Hand-breaded & dripping with our signature spicy Buffalo or Gold Fever Sauce. (990-1110 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. (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)

## FRESH ENTRÉE SALADS & BOWLS

### 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)

### 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)

### 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 herb-dipped garlic croutons. (730 Cal)

### 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)

## 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)

### 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)

### 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)

## SANDWICHES & TACOS

Served with french fries, coleslaw or potato chips.

### 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)

### VERMONT CHEDDAR CHICKEN SANDWICH

Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (770 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 Cod (1230 Cal)

• Crispy Cauliflower (1090 Cal)

• Carne Asada Steak (1160 Cal)

## CHICKEN & TURKEY

### 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.*

### 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)

### 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.*

### 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)

*Also available with our Gold Fever or Honey BBQ sauce.*

### GRILLED BALSAMIC CHICKEN

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

### BAKED STUFFED SHRIMP

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

### FISH & CHIPS

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

### ROASTED SALMON

Atlantic salmon lightly seasoned and roasted. Choose simply seasoned or with balsamic glaze. Served with two sides. (580-670 Cal)

### BAKED HADDOCK

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

### 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)

### BROILED SIRLOIN TIPS\*

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

### 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)

### 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)

### 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)

## 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)

Broccoli 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.*

## DAYTIME DEALS

Served Monday - Saturday until 4pm.

## SANDWICHES & SUBS

Served with french fries, coleslaw or potato chips. Or substitute sweet potato waffle fries for an added charge.

### 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)

### 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)

### TURKEY CLUB SUB

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

### VERMONT CHEDDAR CHICKEN SANDWICH

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

### CHICKEN PARM SUB

Our original crispy chicken tenders topped with classic marinara sauce and melted mozzarella and provolone cheeses. Served on a toasted sub roll. (700 Cal)

### CHICKEN CAESAR WRAP

Sliced grilled chicken wrapped up with fresh, crisp romaine lettuce, Caesar dressing, croutons and cheese. (740 Cal)

## LUNCH COMBOS

### FLATBREAD COMBOS

One half of a Buffalo Chicken, Cheese or Chicken Fajita Flatbread with your choice of Soup or Salad. (110-400 Cal)

• Cup of Seafood Chowder

• Garden Salad

• Cup of Soup Du Jour

• Caesar Salad

### SOUP & SALAD COMBOS

Your choice of Garden or Caesar Salad paired with a cup of Soup Du Jour or Seafood Chowder. (400-860 Cal)

## CLASSICS

### CHEESE BURGER\*

A 1/2 pound 100% American Angus beef burger with American, Vermont Cheddar or Swiss cheese. Served with french fries. (750 Cal)

### LUNCH BAKED SCHROD

A New England favorite crusted with seasoned cracker crumbs and baked. Served with one side. (470 Cal)

### CAESAR SALAD

Sprinkled with croutons and cheese. (450 Cal)

Topped with your favorite:

• Sliced Grilled Chicken (660 Cal)

• Roasted Balsamic Salmon (1020 Cal)

• Broiled Sirloin Tips\* (850 Cal)

## BEVERAGES

### COCKTAILS

#### PLATINUM MARGARITA

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

#### PINK PALOMA

Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling La Marca Prosecco. (180 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)

#### WOODFORD BOURBON SOUR SMASH

Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIFE® Cold-Pressed all-natural sour mix. (190 Cal)

#### FRESH FRUIT SANGRIA

Our handcrafted recipe blends Camila Malbec red wine, Patrón Citrónge and fruit juices. Served chilled over ice with fresh citrus fruit. (330 Cal)

#### ESPRESSO MARTINI

Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. (302 Cal)

#### HOUSE CUERVO MARGARITA

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

## COLD BEER

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

### AMERICAN FAVORITES

Bud Light

Budweiser

Michelob Ultra

Miller Lite

Cooks Light

### CRAFTS & IMPORTS

Samuel Adams New England Juicy IPA

Samuel Adams Seasonal

Samuel Adams Boston Lager

Heineken

Corona

Blue Moon Belgian White

### BEER ALTERNATIVES

Truly Wild Berry

Hard Seltzer

Angry Orchard

Hard Cider

Just the Haze IPA (Non-Alcoholic)

Athletic Brewing Co. (Non-Alcoholic)

### 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

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