



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 & dipping with our signature spicy Buffalo or Gold Fever Sauce.
• Reg. Order (900-1110 Cal)
• XL Order (1420-1660 Cal)

BONELESS WINGS & SKINES 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 (S)
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 croûton 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. (600 Cal)
• w/ Seasoned Chicken (870 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.
• w/ Grilled Chicken (810 Cal)
• w/ Crispy Fish Filet (1230 Cal)
• w/ Crispy Cauliflower (1090 Cal)

FRESH ENTRÉE SALADS

SIGNATURE HOUSE SALAD
A full-size House Salad with fresh mixed greens topped with tomatoes, cucumbers, red onions, Parmesan cheese, croutons and choice of dressing. (170 Cal)
• w/ Sliced Grilled Chicken (380 Cal)
• w/ Roasted Balsamic Salmon (730 Cal)
• w/ Broiled Sirloin Tips* (590 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.
• w/ Sliced Grilled Chicken (960 Cal)
• w/ 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
A full-size Caesar salad with fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (660 Cal)
• w/ Sliced Grilled Chicken (660 Cal)
• w/ Roasted Balsamic Salmon (1020 Cal)
• w/ 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 fries for an added charge.

ALL STAR BURGER (S)
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. (1170 Cal)

CHEESE BURGER (S)
A classic with American, Vermont Cheddar or Swiss cheese. Please order a Gluten Free roll and side if Gluten Sensitive. (750 Cal)

VERMONT CHEDDAR BURGER (S)
Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (970 Cal)

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

BACON & CHEESE BURGER (S)
Melted American cheese and applewood smoked bacon. Please order a Gluten Free roll and side if Gluten Sensitive. (850 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)

TURKEY CLUB SUB
Hand-carved, slow-roasted turkey, applewood smoked bacon, lettuce, tomato and mayo served on a toasted sub roll. (630 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)

CRISPY CHICKEN SANDWICH
Choose your style! A crispy chicken breast served on a brioche bun topped with lettuce, tomato and pickles. (970-1250 Cal)
• Spicy w/ Sriracha ranch sauce.
• Buffalo w/ bleu cheese dressing.
• Gold Fever tangy!
• Korean BBQ w/ sesame seeds.
• BLT w/ mayo, hold the pickles!

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. (780 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.

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 (S)
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)
• w/ Gold Fever sauce (1660 Cal)
• w/ 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 (S)
Atlantic salmon lightly seasoned and topped with balsamic glaze. Served with two sides. (670 Cal)
• Simply Seasoned also available (580 Cal)

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

STEAK & RIBS

SMOTHERED TIPS (S)
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 (S)
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)

TOP SIRLOIN STEAK (S)
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 (S)
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)

MAKE ANY ENTRÉE A THREE COURSE MEAL

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

SIDES

Russet Mashed Potatoes (S) (240 Cal) • Rice Pilaf (310 Cal)
Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (520 Cal)
Broccoli (S) (25 Cal) • Baked Potato after 4PM (250 Cal)

PREMIUM SIDES

Sweet Potato Fries (390 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.

COCKTAILS, BEER & WINE

COCKTAILS

SUNSET SANGRIA
A handcrafted blend of Camila Malbec red wine, Corvus Tropical Vodka and fruit juices. Served chilled over ice with fresh citrus fruit. (200 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)

PINEAPPLE UPSIDE DOWN COCKTAIL
Corvus Grilled Pineapple Vodka, Disaronno Amaretto, pineapple juice, margarita mix and a splash of bitters. (260 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 RIPE® Cold-Pressed Agave Margarita mix. (190 Cal)

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

EVERYDAY FAVORITE

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. 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

BEYOND BEER

Sun Cruiser Classic
Iced Tea & Vodka
Truly Wild Berry (S)
Hard Seltzer
Angry Orchard (S)
Hard Cider

NON-ALCOHOLIC BEER

Michelob Ultra Zero
Just the Haze IPA
Athletic Brewing Co.

CRAFTS & IMPORTS

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

EVERYDAY FAVORITES

BUD SELECT
16 oz. (132 Cal)

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

WINE

A generous 7 oz. pour in a glass or enjoy a glass and a half in a Quartino. (122-273 Cal)

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

ROSÉ

Acrobat Rosé

SPARKLING

La Marca Prosecco

Drink Responsibly. Drive Responsibly.

ZERO PROOF

MOCKTAILS

NON-ALCOHOLIC BEVERAGES

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)

MOCK-A-RITA
Ritual Zero Proof Tequila Alternative with tangy margarita mix. (130 Cal)

BOTTOMLESS 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

STRAWBERRY & MANGO CHEESECAKE
Rich, creamy vanilla cheesecake topped with fresh sliced strawberries, diced mangos and strawberry sauce with a dollop of whipped cream. 8.99 (660 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. (655 Cal)

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)

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)

TOWERING MIDNIGHT FUDGE CAKE
Moist chocolate cake with OREO® Cookie pieces baked inside. Served warm with creamy vanilla bean ice cream, chocolate sauce, and whipped cream. (1680 Cal)

KIDS MENU

FOR KIDS AGES 10 & UNDER
All kids meals except Flatbreads 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)

PEPPERONI & CHEESE FLATBREAD
Topped with classic marinara sauce, cheese and pepperoni. (670 Cal)

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

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

GRILLED CHICKEN BREAST
(210 Cal)

CHICKEN TENDERS
(580 Cal)

CHEESE QUESADILLA
A flour tortilla filled with melted Monterey Jack and cheddar cheeses. Served with pico de gallo. (620 Cal)

JUMBO HOT DOG (S)
100% All Beef (480 Cal)

JUNIOR BURGER* WITH CHEESE (S)
(520-600 Cal)
Please order a Gluten Free roll if gluten sensitive.

MACARONI & CHEESE
(370 Cal)

KIDS SIDE ITEMS

Potato Chips (140 Cal)
Mandarin Oranges (40 Cal)
Matt's® Natural Applesauce (S) (50 Cal)
In-Season Vegetable (25-140 Cal)

Kids House Salad (90 Cal)
French Fries (330 Cal)
Rice Pilaf (160 Cal)
Russet Mashed Potatoes (S) (120 Cal)

KIDS DESSERT

LITTLE MIDNIGHT FUDGE HERO SUNDAE
Chocolate cake with OREO® Cookie pieces inside. Served with creamy vanilla bean ice cream, chocolate sauce, and whipped cream. (470 Cal)

OREO is a trademark of Mondelez International group, used under license.
Items and prices may vary by location. Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts for menu items do not include sides unless specific items are listed.

*Cooked to order. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.† All weights are prior to cooking. To Go Orders are subject to up to an 8% packaging charge which is retained by Ninety Nine Restaurants for packaging costs and/or online services. The fee does not represent a tip or service charge for any employee.

**Every effort has been made to ensure that the allergen information provided is accurate for those with severe food sensitivities. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information.

HAVE AN ALLERGY?
Scan code to access menu items containing any of the 9 major allergens.

(S) = Before placing your order, please inform your server if a person in your party has a gluten sensitivity.**

Before placing your order, please inform your server if a person in your party has a food allergy.