

NINE-TEN Restaurant

BAR MENU

SOUP & SALAD & CHEESE

Seasonal Soup Chef's daily house-made creation	\$8.00
Organic Greens Mixed organic field greens, champagne vinaigrette	\$8.00
Hearts of Romaine Tender romaine lettuce, shaved parmesan, white anchovy dressing Add Grilled Chicken \$6	\$9.00
House Smoked Salmon Served with arugula and citrus vinaigrette	\$16.00
Artisan Cheese With condiment and toasted artisan bread	\$6.00
Taste of Four Cheeses Accompanied by condiments and toasted artisan bread	\$18.00

RAW

Hamachi Sashimi Marinated baby shiitake mushroom, scallion vinaigrette	\$12.00
Hawaiian Tuna Sashimi Hearts of palm, orange, yuzu, compressed banana, jalapeno, micro greens, nori	\$14.00

EVERYTHING ELSE

Lamb Meatballs Pinenuts, saltanas, san marzano tomato sauce with grilled artisan bread	\$8.00
Braised Curried Goat Leg Basmati rice, plantains, pine nuts, thyme	\$12.00
Steamed Manila Clams Served with grilled artisan bread	\$11.00
Tempura Shrimp Served with chili aioli	\$11.00
Short Rib Panini Port wine braised short rib, aged cheddar, onion marmalade. Served with fries.	\$12.00
Chicken Breast Sandwich Grilled chicken breast, roasted tomatoes, red onions, arugula. Served with fries	\$12.00
<i>NINE-TEN</i> Burger With house-made pickles, lettuce, tomato, mustard aioli. Served with fries. Add: cheddar \$2, point reyes blue cheese \$2, sautéed mushrooms \$2	\$12.00
Prime Flat Iron Steak & Fries Served with cabernet reduction	\$29.00

DESSERT

NINE-TEN Signature Half Baked Chocolate Cake Served with caramel sauce & whipped cream. Add: vanilla ice cream \$1	\$9.00
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