

NINE-TEN Restaurant

L u n c h

Seasonal Soup

Bowl \$8

Salads

Add pan-seared salmon or grilled chicken breast, \$6
Add soup, \$5

Hearts of Romaine Salad	hearts of romaine, shaved parmigiano-reggiano, white anchovy vinaigrette	\$9
Organic Greens	local mixed organic greens, champagne vinaigrette	\$6
Togarashi Crusted Ahi Salad	mixed greens, carrots, baby bok choy, green onion, cilantro, radish, sesame soy vinaigrette, mustard emulsion	\$16
House Smoked Salmon	arugula, radish, preserved meyer lemon, fried caper, sauce gribiche	\$14
Crow's Pass Strawberry Salad	arugula, shaved fennel, feta cheese, balsamic-black pepper reduction	\$11
Cobb Salad	house smoked turkey, tomatoes, avocado, bleu cheese, bacon, shredded lettuce, chives champagne vinaigrette	\$13

Sandwiches

Sandwiches served with organic greens or fries
Add soup, \$5

Chicken Panini	smoked chicken breast, caramelized fennel, tomato jam, arugula	\$12
Short Rib Panini	port wine braised beef, aged cheddar, onion marmalade	\$12
NINE-TEN Burger	half pound angus beef, house made pickles, butter lettuce, tomato, mustard aioli Add cheddar or bleu cheese \$2 Add sautéed mushrooms \$2	\$12
Smoked Salmon "BLT"	with bacon, bib lettuce, tomatoes, whipped cream cheese, pickled red onions	\$12
Rueben Sandwich	with pastrami, house-made sauerkraut, swiss cheese, russian dressing	\$12

Entrees

Add soup, \$5

Manila Clams	house made chorizo, parsley, shallots, garlic, fried chick peas	\$11
Spicy Grilled Shrimp	served on meyer lemon risotto, baby artichokes, parmesan	\$16
Salmon	pan seared, peas, fava beans, asparagus, cipollini onions, lemon, asparagus puree	\$16
Hanger Steak	grilled asparagus, fingerling potatoes, green garlic puree, red wine sauce	\$16

Dessert

Apple Bread Pudding	butterscotch sauce, cinnamon ice cream	\$7
910 Sundae	malted chocolate, coffee, and vanilla ice cream, chocolate sauce, candied peanuts	\$7
Strawberry Sorbet	lemon shortbread cookie	\$7
Vanilla Bean Panna Cotta	rhubarb compote, strawberry sorbet	\$7
Signature Half Baked Chocolate Cake	caramel sauce, whipped cream or vanilla ice cream	\$9

Artisan Cheese

Taleggio	cow's milk, Italy, served with local strawberries	\$6
Ellie's Vintage Blue	cow's milk, California, served with fried almonds	\$6
Pepato	sheep's milk, California, served with honeycomb	\$6
Barely Buzzed	cow's milk, Utah, served with pear mostarda	\$6
Taste of Four Cheese	served with accompaniments and croutons	\$18

CHEF'S SPECIAL 3-COURSE LUNCH MENU

SOUP OR LA MILPA ORGANIC GREENS, CHOICE OF ANY MAIN COURSE ITEM, AND CHEESE OR DESSERT

\$24

20% gratuity will be added to parties of 6 or more