STEAK 9 HOUSE

APPETIZERS

N9NE ROCK SHRIMP
Crispy, Spicy Sriracha Sauce,
Lemon Aioli *19*

KOBE STEAK TARTARE*
Baby Greens, Quail Egg,
Tarragon Mustard Vinaigrette,
Horseradish, Parmesan Crisp *19*

CALAMARI
Fried, Lemon & Peppers,
Wasabi Cream, Soy-Ginger Vinaigrette *18*

LOBSTER POT STICKERS
Bok Choy, Shiitake Mushrooms,
Chile-Ginger Sauce *19*

JUMBO SHRIMP COCKTAIL
3 Each, Spicy Cocktail, Dijonaise,
Cracked Pepper Tartar Sauce *24*

SASHIMI N9NE*
Market Fresh Fish, Hijiki Seaweed,
Cucumber, Celery & Daikon,
Soy, Wasabi, Pickled Ginger *22*

AHI TUNA TARTARE*
Avocado, Lime, Chipotle-Chili Oil,
Crispy Sesame Crackers *19*

SHROOMS
9 Perfect Stuffed Mushrooms,
Alaskan King Crab, Gruyère *19*

OYSTERS ON THE HALF SHELL*
1/2 Dozen, Spicy Cocktail Sauce,
Apple Cider Mignonette *18*

SHELLFISH PLATTER*
Maine Lobster, Alaskan King Crab, Shrimp, Oysters,
Spicy Cocktail Sauce, Apple Cider Mignonette
39 PER PERSON

BUFFALO CHICKEN WONTONS
Crispy, La Nova Hot Sauce, Celery, Carrots, Blue
Cheese Dressing *16*

CRAB CAKE
Maryland Blue Crab, Old Bay Seasoning,
Lobster Vinaigrette *22*

SOUP & SALAD

ONION
Traditional French Onion Soup,
Gruyère, Garlic Crouton *12*

LOBSTER BISQUE
Button Mushrooms, Cognac,
Maine Lobster B.L.T. *19*

LOADED BAKED POTATO SOUP
Applewood Smoked Bacon, Aged Vermont Cheddar,
Sour Cream, Scallions *12*

GARBAGE
Romaine, Salami, Shrimp, Cucumber, Tomato,
Artichokes, Crispy Shallots, Olives,
Maytag Blue Cheese, Hearts Of Palm,
Dijon Vinaigrette *12*

VINE RIPE TOMATO SALAD
Cucumbers, Red Onions, Jalapeño,
Crispy Garlic Croutons,
Buttermilk Blue Cheese Dressing *15*

SMOKED BACON CAESAR
Romaine & Kale,
Parmesan Dressing *16*

ICEBERG WEDGE TRIO *15*

- Upper Ranch Dressing, Marinated Tomatoes
- Maytag Blue Cheese, Applewood Smoked Bacon
- Thousand Island Dressing, Charred Scallions

STEAKS

DRY AGED PRIME STEAKS

18oz. BONE-IN RIBEYE*
35 day dry-aged *64*

18oz. BONE-IN NY SIRLOIN*
50 day dry-aged *72*

PASO PRIME, GRASS-FED
Castle Ranch, Paso Robles, California

10oz. FLAT IRON STEAK* *46*

BARRY'S STEAK*
10oz. Prime Rib Cap, Grilled,
Roasted Cipollini Onions & Shishito Peppers *39*

PRIME AGED MIDWESTERN BEEF

8oz. FILET MIGNON* Center Cut *47*

12oz. FILET MIGNON* Center Cut *58*

16oz. NEW YORK SIRLOIN* *62*

16oz. BONE-IN FILET MIGNON* *65*

22oz. PORTERHOUSE* *69*

22oz. BONE-IN RIBEYE* *63*

28oz. BONE-IN PRIME RIB* *46*
LIMITED AVAILABILITY NIGHTLY

40oz. RIBEYE FOR TWO* *119*
Pepper Seared

ADD IT ON!

MAINE LOBSTER TAIL Grilled, Basil Oil *28*

JUMBO SHRIMP SCAMPI *24*

ORGANIC FRIED EGG White Truffle Oil *7*

MAYTAG BLUE CHEESE *8*

STEAK SAUCES

CREAMY HORSERADISH *3*

FRESH TARRAGON BÉARNAISE *3*

COGNAC, GREEN & BLACK PEPPERCORN *3*

WHOLE GRAIN MUSTARD CABERNET *3*

A TASTE OF ALL FOUR *10*

ENTRÉES

SURF 'N TURF
Sautéed, 8oz. Filet Mignon,
Maine Lobster, White Truffle Aioli,
Red Wine Sauce *64*

SHRIMP ALFREDO
Linguini, Parmesan, Touch of Cream *32*

KOBE BEEF SHORT RIB
Horseradish Mashed Potatoes,
Melted Root Vegetables,
Black Truffle-Red Wine Sauce *59*

THE KOBE BURGER*
Crispy Pancetta, Truffle Cheese,
Balsamic Burnt Onions,
You even get the Steak Fries,
Toasted Mustard Seed Ketchup,
Roasted Garlic Aioli *28*

ORGANIC FIRE CHICKEN*
Mary's Farm, San Joaquin Valley, California
Slow Roasted, Red and Green Jalapeños,
Lemon-Rosemary Sauce *28*

MAINE SEA SCALLOPS*
Yukon Gold Potato Hash,
Chili-Dusted Shrimp, Applewood Smoked Bacon,
Melted Jalapeño Butter *44*

RHODE ISLAND STRIPED SEA BASS*
Sautéed, Baby Fennel, Black Kale,
Roasted Artichokes,
Preserved Lemon Vinaigrette *39*

SCOTTISH SALMON*
Sautéed, Escarole & Beans,
Black Garlic,Pancetta,
Extra Virgin Olive Oil *34*

ALASKAN KING CRAB LEGS*
Scampi Sauce & Drawn Butter

1/2 Lb. King Crab Legs *48*
1 Lb. King Crab Legs *96*

LAZY MAN'S MAINE LOBSTER*
2Lb. Whole Maine Lobster,
Out of its shell for easy eating.
Bliss Potatoes, Braised Celery,
White Wine, Tarragon Butter *69*

SIDES *12*

GEORGE'S CREAMED CORN

FRENCH GREEN BEAN CASSEROLE
Mushrooms, Gruyère, Crispy Shallots

HEIRLOOM BABY CARROTS
Maple Glazed, Tarragon Butter

BUTTON MUSHROOMS Caramelized Onions

FRESH CREAMED SPINACH
Applewood Smoked Bacon, Parmesan Gratin

POTATO GNOCCHI White Truffle Cream

"LOADED" BAKED POTATO
Cheddar, Crisp Bacon, Chive Butter,
Sour Cream, Scallions

MAC 'N' CHEESE Aged Vermont Cheddar

CRISP STEAK FRIES Roasted Garlic Aioli

HOT POTATOES AU GRATIN
Aged Vermont White Cheddar, Pickled Jalapeño

LOBSTER MASHED POTATOES
Fresh Maine Lobster, Yukon Gold Potatoes *17*

LAS VEGAS

EXECUTIVE CHEF BARRY S. DAKAKE
EXECUTIVE SOUS CHEF PATRICK HODGE III

Safe Harbor Certified Seafood

SAFE HARBOR CERTIFIES TO ENSURE THE HIGHEST QUALITY, SAFEST SEAFOOD ATTAINABLE.

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.