9600 GRILL

STARTERS

CHIPS – FRESH SALSA – AVOCADO SALSA 8.00

HOUSE MADE SALSAS AND FRESH CORN TORTILLA CHIPS

CHICKEN WINGS 9.00

CHOICE OF CHIPOTLE BUFFALO SAUCE, SPICY BBQ SAUCE, OR TERIYAKI SAUCE CHOICE OF BLUE CHEESE OR RANCH DRESSING | WITH CELERY AND CARROTS

SEARED CRAB CAKES 12.00

HOUSE MADE REMOULADE, SPICY CABBAGE SLAW, PICKLED SERRANO PEPPERS

CHICKEN QUESADILLA 12.00

CHEDDAR JACK CHEESE, JALAPEÑOS, PICO DE GALLO, SOUR CREAM, AVOCADO SALSA

TACOS EL CARNE 12.00

MARINATED BEEF, RED AND GREEN FRESH SALSA, CORN TORTILLAS

9600 GRILL DAILY CHEESE PLATE 15.0

ASSORTED LOCAL CHEESE, FRUIT COMPOTE, NUTS, GRILLED FOCACCIA BREAD, CRACKERS

SALADS

HOUSE SALAD 8.00

Fresh Field Greens, Spiced Pecans, Maytag Blue Cheese, Dried Sweet Cherries, Blueberry Pomegranate Dressing

SOUTHWESTERN SALAD 8.00

ROMAINE, CORN, BLACK BEANS, CHEDDAR AND JACK CHEESE, TORTILLA STRIPS, ANCHO RANCH DRESSING

CAESAR SALAD 9.00

ROMAINE HEARTS, GRILLED FOCACCIA STICKS, REGGIANO PARMESAN, WHITE ANCHOVIES IN OLIVE OIL

SPINACH AND FRISEE SALAD 9.00

APPLE WOOD SMOKED BACON, HAYSTACK GOAT CHEESE, DRIED APPLES, CANDIED PECANS, BALSAMIC VINAIGRETTE

ADD SIRLOIN STEAK 5.00
ADD CHICKEN 3.00

Soups

HOUSE MADE PORK GREEN CHILE 8.00

FLOUR TORTILLA, SOUR CREAM, CILANTRO, PICKLED SERRANO PEPPERS

NEW ENGLAND CLAM CHOWDER 8.00

OYSTER CRACKERS

CHEF'S DAILY SOUP CREATION 8.00

BUILD YOUR OWN

BURGER

CHOICE OF TOPPINGS

GRILLED ONIONS, SAUTÉED MUSHROOMS, APPLE WOOD SMOKED BACON, JALAPEÑOS, AVOCADO SALSA, AMERICAN, BLUE CHEESE, CHEDDAR, PEPPER JACK, PROVOLONE

80z Angus 9.00 80z Buffalo, Chicken, or Lamb 11.00

Ρι77Δ 11 00

CHOICE OF UP TO FOUR TOPPINGS

ADDITIONAL TOPPINGS .75

Pepperoni, Italian Sausage, Black Forest Ham, Smoked Bacon, Grilled Chicken, Grilled Onions, Sautéed Mushrooms, Pepperoncini, Tomatoes, Black Olives

SPECIALTY TOPPINGS 1.00

ROASTED PEPPERS, GOAT CHEESE, AVOCADO, ROASTED GARLIC, FRESH SPINACH, ARTICHOKE HEARTS, KALAMATA OLIVES, FETA CHEESE

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, FRESH FRUIT, OR TOMATO-CUCUMBER SALAD

SPICY BLACK BEAN PATTY* 9.00

ROASTED PEPPERS, GOAT CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATO, AVOCADO, CHALLAH BUN

GRILLED CHICKEN 10.00

PICKLED SERRANO MAYONNAISE, LETTUCE, TOMATO, ONION, GRILLED CIABATTA

RIB EYE STEAK SANDWICH 12.00

THINLY SLICED ANCHO RUBBED RIB EYE, SAUTÉED PEPPERS & ONIONS, SMOKED CHEDDAR CHEESE, HORSERADISH MAYONNAISE, AMOROSO'S PHILLY ROLL

9600 CLUB 10.00

SHAVED TURKEY, APPLE WOOD SMOKED BACON, AVOCADO, LETTUCE, TOMATO, RED ONION, MAYONNAISE, GRILLED CIABATTA

SEARED RARE 60Z YELLOWTAIL TUNA 12.00

SPICED NAPA CABBAGE SLAW, WASABI AIOLI, ROASTED RED PEPPERS, GRILLED CIARATTA

CRAB CAKE SANDWICH 14.00

Shaved Fennel and Red Onion Salad, Lemon Aioli, Lettuce, Tomato, Grilled Focaccia

BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, FRESH FRUIT, OR TOMATO-CUCUMBER SALAD

ANGUS MELT 10.00

80z Ground Angus, Melted Cheddar Cheese, Lettuce, Tomato, Diced Onion, Philly Roll

80Z BUFFALO BURGER 13.00

BBQ Sauce, Smoked Cheddar, Onion Rings, Challah Bun

80Z LAMB SIRLOIN 14.00

ROASTED RED PEPPERS, GRILLED ONION, HAYSTACK GOAT CHEESE, LETTUCE, TOMATO, GRILLED CIABATTA

ENTRÉES

FOUR CHEESE & PEAR FIOCCHI 17.00

Pasta Purse filled with a blend of Grana Padana, Tellegio, Robiola and Cheese with Fresh Crisp Pear, Sautéed Garlic, Greens, and Extra Virgin Olive Oil

PASTA FRESCA* 18.00

Angel Hair, Roma Tomatoes, Fresh Mozzarella, Basil, Reggiano Parmesan, Extra Virgin Olive Oil

SEARED YELLOWTAIL AHI TUNA Section 22.00

WASABI MASHED POTATOES, SPICY NAPA CABBAGE SLAW, CHILI OIL

CRAB STUFFED ROCKY MOUNTAIN TROUT 23.00

WILD RICE PILAF, GRILLED ZUCCHINI & SQUASH, CITRUS CREAM SAUCE

ROASTED BONE IN CHICKEN BREAST Services 22.00

MASCRAPONE CRIMINI MUSHROOM RISOTTO, FRESH HERBS, ZUCCHINI RIBBONS

GRILLED HERB BRINED BONE IN PORK CHOP S 26.00

SWEET POTATO HASH, CHEERY DEMI GLACE

GRILLED 120Z HAND CUT NEW YORK STRIP STRIP 27.00

GARLIC MASHED POTATOES, GARLIC SPINACH

TOMAHAWK STEAK [BONE IN RIB EYE]
29.00

SMOKED CHEDDAR CHEESE TWICE BAKED POTATO, GRILLED ASPARAGUS