

NINE18

SOUPS & SALADS

Soup of the Day \$8.95
Chef's selection prepared daily

French Onion Soup \$9.95

Caprese Salad  \$15.95
Buffalo mozzarella, beefsteak tomatoes, on garlic bread, with pesto, olive oil and walnuts.

Cobb Salad \$17.95
Hard boiled eggs, smoked bacon, mixed greens, cherry tomatoes, avocado, cucumber, peppers, onions, blue cheese, and citrus vinaigrette.

*Add grilled chicken: \$5.95 Grilled shrimp(5): \$9.95
Grilled salmon: \$14.95 Grilled 6oz. steak: \$16.95*


Butternut Squash and Quinoa Salad \$15.95
Dried cranberries, pumpkin seeds, red onions, arugula finished with goat cheese and maple Dijon vinaigrette.

Mixed Greens Plus or Caesar salad \$8.95
*Add grilled chicken: \$5.95 Grilled shrimp(5): \$9.95
Grilled salmon: \$14.95 Grilled 6oz. steak: \$16.95*

SIGNATURE SANDWICHES

All made fresh to order served with fries or a side house salad

Clubhouse Chicken \$17.95
Grilled chicken breast topped with tomato, bacon, lettuce, guacamole, mayo and white cheddar cheese on a ciabatta bun.

Falafel Pita  \$16.95
Lemon Tahini sauce, tomato, cucumber, pickled red onion, parsley, and arugula. Served with a side of tzatziki sauce.

Buffalo Chicken Wrap \$18.95
Crispy chicken, bacon, garlic aioli, tomatoes, lettuce, cheddar cheese in a whole wheat wrap.

Philly Cheese Steak \$19.95
Tender rib eye steak topped with caramelized onions, mushrooms, sweet banana peppers and provolone cheese on a ciabatta bun.

Smoked Salmon Panini \$18.95
Smoked salmon, goat cheese, sundried tomatoes, with pesto on a ciabatta bun.

SIGNATURE BURGERS

Our burgers are ½ pound of fresh ground beef, served with fries or side house salad.

Spicy Lamb \$18.95
Pickled jalapeños, lettuce, tomato, onions, pickles and our house hot sauce.

Black Bean Burger  \$16.95
Black bean patty topped with brie cheese, lettuce, tomato, onions, pickles, pesto and vegan mayo.

NINE18 Burger \$16.95
*Lettuce, tomato, onions and pickles.
Add bacon or cheese \$2.00 each.*

*Substitute fries or house salad with sweet potato fries, onion rings, side Caesar salad or poutine for \$3.95.
Ask your server for our gluten free bread options.*

APPETIZERS/SHAREABLES

Charcuterie Board \$27.95
Giardinara and Italian meats, olives, mushroom ceviche, burrata, cherry tomatoes, parmigiano reggiano and grilled vegetables accompanied with fresh bread


Nine18 Bacon Poutine \$15.95
*French fries or sweet potato fries, cheese curds and gravy
Add guacamole: \$2.50 or pulled chicken, pulled pork or ground beef: \$5.95.*

Calamari \$16.95
Fried calamari with garlic aioli sauce.

Chicken Wings \$16.95
10 wings with the choice of: Teriyaki, Mango/Habanero, Jerk, Honey Garlic, Smokey BBQ, or Buffalo sauce.

Crab Cake and Avocado Bruschetta \$18.95
Crab cakes, avocado, bruschetta mix, finished with mango balsamic reduction.

Bread Duo  \$13.95
Garlic butter spread over fresh baguette with mozzarella cheese (3) and tomato with basil bruschetta (3).

Nachos  \$15.95
*Tortilla chips with aged cheddar, jalapeños, olives, green tomatoes, onion, tomato salsa, and sour cream.
Add guacamole: \$2.50 or pulled chicken, pulled pork or ground beef: \$5.95 Additional sauces: \$1.50*

AUTHENTIC PIZZA

Our pizzas are 100% homemade, naturally risen and cooked the authentic Italian way.

Ask your server about our vegetarian/vegan, dairy & gluten free options

PIZZA ROSSI (San Marzano Tomato Based)

Margherita  \$15.00
Buffalo mozzarella, fresh basil.

Pepperoni \$16.00
Pepperoni, mozzarella.

Diavola \$18.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini  \$15.00
Grilled zucchini, caramelized onions, mozzarella, and balsamic reduction.

Primavera  \$16.00
Zucchini, red peppers, onions, cremini mushrooms, roma tomatoes, and mozzarella with parmigiano.

Prosciutto \$18.00
Prosciutto, arugula, shaved parmigiano.

Smoked Salmon \$18.00
Smoked salmon, capers, red onions, arugula.

Add ons: Grilled chicken: \$5.95

RESTAURANT

NINE18

MAINS

New York Steak \$31.95
9oz. Black Angus striploin cooked to perfection and topped with a wild mushroom demi-glace.

*Add ons: Lobster tail: \$16.95 Grilled shrimp (5): \$9.95
Snow Crab Legs (2): \$15.95*

Chicken or Veal Parmigiana \$22.95
Tomato sauce, parmesan and mozzarella cheese, served alongside pasta in tomato sauce or market fresh vegetables and roasted potatoes.

Chicken Supreme \$28.95
Chicken stuffed with lobster, asparagus, roasted red peppers, mozzarella cheese and a pesto cream sauce. Served with roasted potatoes and vegetables.

Branzino \$28.95
Roasted white fish topped with calamari, anchovies, tomato sauce, onions, garlic, olives and capers. Served with roasted potatoes and vegetables.


*Add ons: Lobster tail: \$16.95 Grilled shrimp (5): \$9.95
Snow Crab Legs (2): \$15.95*

PASTA

Enjoy our fresh pasta cooked to perfection in our homemade sauce

*Add ons; Grilled chicken: \$5.95 Grilled shrimp (5): \$9.95
Grilled salmon: \$14.95 Grilled 6oz. steak: \$16.95*

Linguine or Risotto alla Pescatore \$29.95
Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari, and fresh tomatoes in our white wine tomato broth.

Butternut Squash Agnolotti  \$19.95
Butternut squash stuffed agnolotti in a cream sauce finished with ricotta cheese and baby spinach.

Mediterranean Penne  \$17.95
Roasted red peppers, mushrooms, baby spinach in white wine rosé sauce finished with goat cheese.


Fettuccini Chicken Pesto Alfredo \$18.95
Fettuccini pasta with grilled chicken, mushrooms and peas in our pesto alfredo sauce.

Wild Mushroom Risotto  \$23.95
Arborio rice, with assorted mushrooms finished with truffle oil.

BOWLS

Blackened Salmon Bowl \$28.95
Blackened salmon, wild rice, quinoa, avocado, roasted butternut squash, arugula, grape tomato, topped with pineapple salsa.

Steak Fajita Power Bowl \$28.95
Steak, wild rice, quinoa, corn, black beans, jalapeños, sour cream, pico de gallo, coleslaw, guacamole, pineapple salsa, red and green peppers with fresh cilantro and radish. Topped with chipotle aioli.

Vegan Buddha Power Bowl  \$28.95
Tofu, quinoa, falafel, rice, lentils, cucumber, kalamata olives, parsley salad and roasted red pepper hummus. Topped with chipotle aioli and lemon tahini.

Shrimp and Mussels Veracruz Power Bowl \$28.95
Shrimp and mussels, tomatoes, peppers, wild rice, quinoa, avocado, roasted butternut squash, arugula, jalapenos topped with a spicy sauce.

Dessert List

Dessert Trio Nine18 \$13.00

Wild Blueberry Vegan Crumble \$9.50

So Good Chocolate Cake \$9.00

Colossal Carrot Cake \$9.00

Strawberry Champagne Cheesecake (GF) \$9.00

Tiramisu Cheesecake \$9.00

Seasonal Pie and Ice Cream \$9.00