


NINE18


SOUPS & SALADS

French Onion Soup \$10.95
With cheese and crostini.

Soup of the Day \$9.95
Chef's selection prepared daily.

House Green Salad or Caesar Salad \$9.95
Homemade salads and dressing.

Giardiniera Salad  \$14.95
Homemade pickled seasonal vegetables, cherry tomato and mini bocconcini cheese with bread.

Greek Quinoa Salad  \$16.95
Tomatoes, red onion, olives, cucumber, feta crumble, quinoa with citrus Greek vinaigrette.

Pear & Goat Cheese Salad  \$16.95
Poached pear in red wine, mixed greens, almonds, goat cheese, with blueberry vinaigrette, finished with sesame seeds.


Kale & Roasted Butternut Squash Salad \$16.95
Roasted butternut squash, kale, walnut, pumpkin seeds, caramelized onions, goat cheese in pomegranate vinaigrette.

Add on: Grilled Chicken: \$6.95 Grilled Shrimp (5): \$10.95
Grilled Salmon: \$17.95 Grilled 6oz. Steak: \$19.95.

SIGNATURE SANDWICHES

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

Clubhouse Chicken \$19.95
Grilled chicken breast topped with tomato, bacon, lettuce, guacamole, mayo, & white cheddar cheese on a ciabatta bun.

Falafel Pita  \$18.95
Lemon Tahini sauce, tomato, cucumber, pickled red onion, parsley, and arugula. Served with a side of tzatziki sauce.

Buffalo Shrimp Wrap (or Chicken) \$19.95
Shrimp (or crispy chicken), bacon, garlic aioli, tomatoes, lettuce, cheddar cheese in a whole wheat wrap.


Philly Cheese Steak \$25.95
Tender rib eye steak topped with caramelized onions, mushrooms, sweet banana peppers and provolone cheese on a ciabatta bun.

Jerk Chicken Wrap \$20.95
Jerk marinated chicken breast, pineapple salsa, lettuce, homemade jerk sauce, green onion.

SIGNATURE BURGERS

Our burgers are 1/2 pound of fresh ground beef, served with fries or side house salad.

NINE18 Burger \$18.95
Lettuce, tomato, onions, and pickles.

Black Bean Burger  \$18.95
Black bean patty topped with brie cheese, lettuce, tomato, onions, pickles, pesto, and vegan mayo.

California Burger \$19.95
Lettuce, tomato, onions, pickles, guacamole, spinach, goat cheese and sundried tomato spread.

Spicy Lamb \$19.95
Pickled jalapeños, lettuce, tomato, onions, pickles and our house hot sauce.

Add Bacon or Cheese \$3.00 each. Substitute with Sweet Fries, Onion Rings or Caesar Salad for \$4.95.

APPETIZERS & SHAREABLES

Bread Duo  \$15.95
Garlic butter spread over fresh baguette with mozzarella cheese (3) and tomato with basil bruschetta (3).

Nachos  \$16.95
Tortilla chips with aged cheddar, jalapeños, olives, tomatoes, green onions, tomato salsa, and sour cream. Add guacamole: \$3.50 or pulled chicken, pulled pork or ground beef: \$6.95 Additional sauces: \$2.00.

Shrimp Tostada (or Chicken) \$18.95
Refried beans, guacamole, shredded cabbage, chipotle aioli, jalapenos, salsa verde, finished with mango salsa and radishes.

Calamari \$18.95
Fried calamari with garlic aioli sauce.

Chicken Wings \$19.95
1 lb of wings with the choice of: Teriyaki, Mango/Habanero, Jerk, Honey Garlic, Smokey BBQ, or Buffalo sauce.

Crab Cake & Avocado Bruschetta \$19.95
Crab cakes, avocado, bruschetta mix, finished with a mango balsamic reduction.

Spanish Garlic Shrimp \$20.95
(5) Tiger shrimp, sautéed in garlic butter, white wine and whisky served with garlic bread.

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  \$17.00
Tomato sauce, buffalo mozzarella, fresh basil, finished with extra virgin olive oil.

Pepperoni \$18.00
Tomato sauce, pepperoni, and mozzarella.

Diavola \$20.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini  \$17.00
Grilled zucchini, caramelized onions, mozzarella, and balsamic reduction.

Primavera  \$18.00
Zucchini, red peppers, onions, mushrooms, eggplant olives, finished with extra virgin olive oil.

Prosciutto \$22.00
Extra virgin olive oil base with arugula, citrus vinaigrette finished with fresh prosciutto and Parmigiano Reggiano.

Add on: Grilled Chicken: \$6.95. Extra Toppings \$2.00.

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MAINS

Chicken or Veal Parmigiana \$26.95

Tomato sauce, parmesan, and mozzarella cheese, served alongside pasta in tomato sauce or market fresh vegetables and roasted potatoes.

Blackened Swordfish Tacos (3) \$29.95

Refried beans, guacamole, shredded cabbage, chipotle aioli, jalapenos, salsa verde, finished with mango salsa and radishes. Served with salad or fries.

Chicken Supreme \$30.95

Chicken stuffed with lobster, asparagus, roasted red peppers, Asiago cheese and a pesto cream sauce. Served with roasted potatoes and vegetables.

Tuscan Seafood Stew \$35.95

Seafood, fish, mussels, clams, crab legs and shrimp in a brodo di pesce (fish stock) with tomato sauce, served with garlic bread.

New York Steak \$35.95

9oz. Black Angus striploin cooked to perfection and topped with a wild mushroom demi-glace.

Add on: Lobster Tail: \$19.95 Grilled Shrimp (5): \$10.95
Snow Crab Legs (2): \$19.95.

PASTA

Enjoy our fresh pasta cooked to perfection in our homemade sauce.

Linguine or Risotto alla Pescatore \$29.95

Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari, and bruschetta mix finished with homemade white wine tomato sauce.

Wild Mushroom Risotto  \$23.95

Arborio rice, with assorted mushrooms finished with truffle oil.

Lemon Ricotta Gnocchi Gorgonzola \$22.95

Homemade gnocchi pasta with pears and walnuts in gorgonzola cream.

Butternut Squash Agnolotti  \$19.95

Butternut squash stuffed agnolotti in a cream sauce finished with ricotta cheese and baby spinach.

Mediterranean Penne  \$19.95

Red peppers, mushrooms and baby spinach in white wine rosé sauce finished with goat cheese.

Fettuccini Chicken Pesto Alfredo \$19.95

Fettuccini pasta with grilled chicken, mushrooms and peas in our pesto alfredo sauce.

Add on: Grilled chicken: \$6.95, Grilled shrimp (5): \$10.95,
grilled salmon: \$17.95, Grilled 6oz. steak: \$19.95.

BOWLS

Blackened Salmon Bowl \$30.95

Blackened salmon, wild rice, quinoa, avocado, roasted vegetables, arugula, tomato, garlic aioli, chipotle aioli, spicy guacamole topped with pineapple salsa.

Steak Fajita Power Bowl \$30.95

Sirloin steak, wild rice, quinoa, corn, black beans, jalapeños, arugula, sour cream, salsa, spicy guacamole, roasted vegetables, avocado, tomato, radish, finished with chipotle aioli and garlic aioli.

Teriyaki Power Bowl  \$29.95

Roasted cauliflower and tofu in Teriyaki sauce with wild rice, quinoa, avocado, arugula, tomato, sweet corn, roasted vegetables, and edamame.

Shrimp & Mussels Veracruz Power Bowl \$29.95

Shrimp and mussels, tomato, red pepper, wild rice, quinoa, avocado, roasted vegetables, arugula, jalapenos, garlic aioli, chipotle aioli, spicy guacamole topped with a spicy sauce.

DESSERTS

Wild Blueberry Vegan Crumble \$8.95

A sensory overload of sweet-tasting wild blueberry filling, delicious shortbread crust, and an old fashioned coconut/oat crumble on top.

So Good Chocolate Cake \$8.95

Four layer of decadent chocolate cake, layered with rich chocolate fudge.

Colossal Carrot Cake \$8.95

Spicy carrot cake with crushed pineapple, coconut and walnut covered with cream cheese icing. Topped with toasted walnuts, walnut, and white chocolate drizzle.

Champagne Strawberry Cheesecake (GF) \$8.95

Vanilla cheesecake marbled with strawberry and baked atop a chocolate cookie graham base. Topped with champagne mousse.

Tiramisu Cheesecake \$9.95

Rich coffee flavoured cheesecake nestled on a chocolate graham crust topped with a layer of espresso enhanced white cake and crowned with tiramisu cream dusted with cocoa.

Seasonal Pie & Ice Cream \$9.95

Ask your server for today's chef selection.

Dessert Trio \$13.95

Ask your server for today's chef selection trio.

Nutella Pizza \$15.95

Nutella, strawberries, marshmallows, and almonds.