

The Nines MENU

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ORDER NOW

STARTERS & WINGS

BONELESS WINGS & SKINS SAMPLER
Our signature hand-breaded Boneless Buffalo Wings and Classic Potato Skins. (1550 Cal)

BONELESS WINGS
Hand-breaded and dripping with our signature spicy Buffalo or Gold Fever Sauce. (990-1110 Cal)
XL Order (1420-1660 Cal)

SPINACH & ARTICHOKE DIP
A skillet baked creamy blend of parmesan, spinach and artichoke hearts topped with mozzarella and provolone cheeses and pico de gallo. Served with crispy tortilla chips. (960 Cal)

CLASSIC POTATO SKINS
Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy potato skins. Served with sour cream. (1230 Cal)

SEAFOOD STUFFIES
A New England favorite with a twist. Plenty of scallops, shrimp and delicious spices stuffed on a scallop shell. Oven baked and served with a fresh grilled lemon. (770 Cal)

CRISPY CAULIFLOWER
Tempura style cauliflower lightly fried and served with spicy Sriracha ranch dipping sauce. (710 Cal)

MOZZARELLA MOONS
Mozzarella cheese lightly fried with a crispy, crunchy coating of parmesan-seasoned breadcrumbs. Served with classic tomato sauce. (850 Cal)

CHICKEN FAJITA FLATBREAD
Crisp flatbread glazed with queso and topped with fajita spiced grilled chicken, sautéed onions, peppers and Monterey Jack and cheddar cheeses. Finished with fresh pico de gallo, chopped cilantro and chipotle sauce. (800 Cal)

PORK CARNITAS FLATBREAD
Crisp flatbread glazed with queso and topped with slow-roasted pork carnitas, fire roasted corn, caramelized onions and Monterey Jack cheese. Finished with chopped cilantro and avocado ranch sauce. (770 Cal)

SIDE SALADS & SOUPS

DOUBLE BLEU ICEBERG WEDGE
A wedge of crisp lettuce smothered in creamy bleu cheese dressing. Topped with tomatoes, crumbled bleu cheese and applewood smoked bacon. (500 Cal)

HOUSE SALAD ^{GS}
Tomatoes, cucumbers, red onions, parmesan cheese and croutons. Please order without croutons if Gluten Sensitive. (110-450 Cal)

CAESAR SALAD
Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 Cal)

SOUP DU JOUR
(290-510 Cal)

BROCCOLI & CHEDDAR SOUP
Everyone's favorite! Creamy extra sharp cheddar cheese and broccoli. (400 Cal)
Cup (290 Cal)

SEAFOOD CHOWDER
A favorite. Packed with clams, shrimp, schrod and potatoes. (510 Cal)
Cup (360 Cal)

FRENCH ONION SOUP
A hearty crock with hints of burgundy and plenty of onions. Topped with a croûton and melted Swiss, provolone and mozzarella cheeses. (350 Cal)

FRESH ENTRÉE SALADS & BOWLS

SOUTHWEST FAJITA BOWLS ^{GS}
South of the border style with sautéed onions and peppers, crisp romaine, corn, black beans, fresh pico de gallo, guacamole, jalapeños and steamed brown rice. Topped with fresh cilantro and chipotle sauce.

Slow-Roasted Pork Carnitas ^{GS} (860 Cal)
Plain, without protein ^{GS} (610 Cal)
Seasoned Chicken ^{GS} (800 Cal)
Seasoned Shrimp Skewer ^{GS} (970 Cal)

CAESAR SALAD
Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese.
Grilled Chicken (600 Cal)
Plain, without protein (450 Cal)
Roasted Balsamic Salmon (1020 Cal)
Broiled Sirloin Tips* (850 Cal)

SOUTHWEST CHICKEN SALAD
Fresh mixed greens with fajita spiced grilled chicken, Monterey Jack and cheddar cheeses, tomatoes, cucumbers, red onions, fire roasted corn, black beans and tortilla chips. Finished with fresh cilantro and served with avocado ranch dressing. (770 Cal)

CRISPY HONEY MUSTARD CHICKEN SALAD
Hand-breaded crispy chicken tenders on a bed of fresh mixed greens. Topped with applewood smoked bacon, Monterey Jack and cheddar cheeses, tomatoes, cucumbers and red onions. Finished with honey mustard dressing. Served with warm flatbread. (1270 Cal)

BURGERS, SANDWICHES & MORE

Our tender and juicy beef burgers are seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with french fries or coleslaw, unless otherwise noted.

VERMONT CHEDDAR BURGER ^{CABOT}
Jam packed with the taste of New England. Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (910 Cal)

CHEESE BURGER*
A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. (700 Cal)

BACON & CHEESE BURGER* ^{GS}
Melted American cheese and applewood smoked bacon. Please order a Gluten Free roll and side if Gluten Sensitive. (820 Cal)

ALL STAR BURGER* ^{GS}
American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. Please order a Gluten Free roll and sides if Gluten Sensitive. (1790 Cal)

HONEY BBQ CHICKEN WRAP
Hand-breaded crispy chicken tenders with honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. Served with french fries or coleslaw. (910 Cal)

SPICY CRISPY CHICKEN SANDWICH
Crispy buttermilk tabasco-breaded chicken breast drizzled with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun with french fries or coleslaw. (880 Cal)

CRISPY CAULIFLOWER TACOS
Tempura style cauliflower, fresh cabbage, tomatoes, fresh pico de gallo and spicy Sriracha ranch sauce in warm flour tortillas with steamed brown rice. Served with guacamole, sour cream and a fresh lime. (1300 Cal)

FISH TACOS
Your choice of crispy or Southwestern seasoned baked fish file, fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas with steamed brown rice. Served with guacamole, sour cream and a fresh lime. (1420-1460 Cal)

CHICKEN

CHICKEN PARMIGIANA
A panko-parmesan crispy chicken breast topped with classic tomato sauce and melted mozzarella and provolone cheeses. Served with penne pasta and warm Rustic Bread. (1120 Cal)

ORIGINAL CRISPY CHICKEN TENDERS
A crispy hand-breaded classic. Served with honey mustard and two sides. (1260 Cal)
Toss in our signature Buffalo or Gold Fever sauce. Served with celery and bleu cheese.

COUNTRY FRIED CHICKEN
Buttermilk-breaded boneless chicken breast and Maine Russet mashed potatoes with country gravy. Served with cranberry sauce, a warm honey-glazed biscuit and one side. (1270 Cal)

GRILLED BALSAMIC CHICKEN ^{GS}
Tender lemon rosemary marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (410 Cal)

BUFFALO CHICKEN MAC & CHEESE
Skillet baked creamy cavatappi Mac & Cheese topped with crispy hand-breaded chicken tossed in our legendary Buffalo sauce, drizzled with Sriracha ranch sauce and topped with bleu cheese crumbles. Served with warm Rustic Bread. (1630 Cal)
Also available with our Gold Fever or Honey BBQ sauce.

99 COMBOS

BABY BACK RIBS
Half rack of our signature fall-off-the-bone baby back ribs basted with BBQ sauce paired with your favorite below. Served with french fries, coleslaw and a warm honey-glazed biscuit. (2090 Cal)
Grilled BBQ Chicken Breast 8 oz. Top Sirloin* (2150 Cal)

SURF & TURF
A tender, juicy 8 oz. Top Sirloin* paired with your choice of seafood and served with one side.
Seafood Trio (990 Cal)
Baked Stuffed Shrimp (980 Cal)
Make it a 3-Way Combo and add a Seafood Stuffie.

SIRLOIN TIPS* & CHICKEN TENDERS
Our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with french fries and honey BBQ sauce. (1600 Cal)

SEAFOOD

NEW ENGLAND FRIED SHRIMP
Golden-fried, hand-breaded shrimp served with french fries, coleslaw and a tangy cocktail sauce. (1420 Cal)

FISH & CHIPS
Hand-breaded fish filets battered and fried until crispy. Served with tartar sauce, french fries and coleslaw. (1730 Cal)

BAKED HADDOCK
A favorite from the North Atlantic. Crusted with seasoned cracker crumbs and baked. Served with two sides. (590 Cal)

SEAFOOD TRIO
Tender shrimp, baked fish filet and North Atlantic sea scallops baked with seasoned cracker crumbs and butter. Served with two sides and a fresh grilled lemon. (690 Cal)

BAKED STUFFED SHRIMP
Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with two sides. (590 Cal)

ROASTED SALMON
North Atlantic salmon lightly seasoned and roasted. Served with two sides. Choose your style:
Simply Seasoned ^{GS} (670 Cal)
Balsamic Glaze ^{GS} (670 Cal)
Sweet Chili Sauce (690 Cal)

STEAK, TIPS & MORE

SMOTHERED TIPS* ^{GS}
Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 Cal)

BROILED SIRLOIN TIPS* ^{GS}
Our signature tips, hand cut and marinated with our secret recipe. Served with potato and vegetable. (510 Cal)

PORK CARNITAS MAC & CHEESE
Skillet baked creamy cavatappi Mac & Cheese spiked with jalapeño peppers and topped with slow-roasted pork carnitas and pico de gallo drizzled with chipotle sauce and fresh cilantro. Served with warm Rustic Bread. (1280 Cal)

BABY BACK RIBS
Fall-off-the-bone baby back ribs slow cooked in house for hours, seasoned and basted with BBQ sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit. Full Rack (2830 Cal)
Half Rack (1840 Cal)

ROYAL SIRLOIN* ^{GS}
A favorite, five-star, 12 oz. New York center cut. Expertly seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (620 Cal)

TOP SIRLOIN STEAK*
Tender and juicy. An 8 oz. top sirloin, cooked to your taste and dripping with flavor. Served with choice of two: potato, House Salad or vegetable. (310 Cal)

MAKE ANY ENTRÉE A THREE COURSE MEAL
Add a cup of Broccoli & Cheddar Soup, Seafood Chowder or a House Salad and a Petite Treat™ Dessert.

SIDES

Maine Russet Mashed Potatoes ^{GS} (260 Cal)
Rice (310 Cal) • Coleslaw (150 Cal) • Corn (120 Cal)
French Fries (500 Cal) • Broccoli ^{GS} (25 Cal)
Baked Potato (after 4 p.m.) (250 Cal)

PREMIUM SIDES

Roasted Cauliflower Rice (80 Cal)
Bacon Mac & Cheese (260 Cal)
Grilled Asparagus (45 Cal)
Loaded Baked Potato (370 Cal)
(after 4 p.m.) Topped with cheese, bacon, and chives.

COCKTAILS

SALTED CARAMEL MARTINI
Indulge! Bailey's Irish Cream and Tito's Handmade Vodka shaken and served up with a salted caramel rim. (290 Cal)

ESPRESSO MARTINI
Espresso vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. (302 Cal)

MUDSLIDE MARTINI
Kahlua, Bailey's Irish Cream and vodka with a drizzle of chocolate sauce. (240 Cal)

PINK PALOMA
Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling Cupcake Prosecco. (180 Cal)

WOODFORD BOURBON SPRITZ
Woodford Reserve Bourbon, RIFE® Cold-Pressed Bajan Punch, a hint of spice and a spritz of soda. (190 Cal)

APEROL SPRITZ
A refreshing, bubbly creation of Aperol and sparkling Cupcake Prosecco topped with a splash of soda water. (190 Cal)

MANGO MAI TAI
Lawley's Small Batch Rum, Gosling's Black Seal Rum, Disaronno Amaretto, mango puree, pineapple juice and sour mix. (330 Cal)

Drink Responsibly. Drive Responsibly.

MARGARITAS

SPICY MANGO MARGARITA
Sweet and spicy. Muddled jalapeños, mango puree, freshly squeezed lime juice and Patrón Silver 100% Agave Tequila. (255 Cal)

HOUSE CUERVO MARGARITA
All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 Cal)

PLATINUM MARGARITA
Patrón Silver 100% Agave Tequila, all-natural RIFE® Cold-Pressed Agave Margarita mix and fresh lime. (300 Cal)

COLD BEER

Enjoy a frosty cold draft beer served in a 16 oz. chilled mug, our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our selection varies by restaurant. (65-364 Cal)

CRAFTS
Samuel Adams Wicked Hazy IPA
Samuel Adams Seasonal
Samuel Adams Boston Lager
Blue Moon Belgian White

HORSESHOE ALE
A new Celtic Red Ale with a sweet, malty, toasty flavor brewed exclusively for us by Harpoon Brewery.

IMPORTS
Corona
Heineken

DOMESTIC FAVORITES
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light

BEER ALTERNATIVES
Truly Hard Seltzer ^{GS}
Angry Orchard Hard Cider ^{GS}
Just the Haze IPA (Non-Alcoholic)
O'Doul's (Non-Alcoholic)

WINE

A generous pour in a 7 oz. glass or enjoy a glass and a half in a Quarto. (122-273 Cal)

WHITE
EOS Moscato
Ferrari-Carano Pinot Grigio
Rickshaw Sauvignon Blanc
Sebastiani Chardonnay
Chalk Hill Chardonnay

SPARKLING
Cupcake Prosecco

ROSÉ
Acrobat Rosé

RED
Firestone Pinot Noir
EOS Merlot
Kuleto Frog Prince
Red Blend
Camila Malbec
Rickshaw Cabernet Sauvignon

ALCOHOL FREE

Sparkling Refreshers
All-natural puree and soda water.
Strawberry Lemon (90 Cal)
Raspberry Lime (100 Cal)
Fresh Brewed Lipton Iced Tea (6 Cal)
New England Coffee (0 Cal)
Strawberry Lemonade (160 Cal)
Mango Iced Tea (130 Cal)
Fountain Drinks (0-200 Cal)

Frozen Lemonades
All-natural and frosty.
Raspberry Splash (270 Cal)
Strawberry Splash (260 Cal)
Classic Lemonade (210 Cal)



DESSERTS

CARAMEL ALMOND BUTTER CAKE
A classic warm, moist pound cake topped with vanilla bean ice cream, sliced almonds, caramel sauce and whipped cream. (920 Cal)

APPLE CRUMB PIE
A seasonal favorite! Dutch apple pie with a streusel topping skillet baked and crowned with vanilla bean ice cream. (700 Cal)

PETITE TREATS™
They're the perfect size so there's always room for dessert. Selection varies so ask your server for today's selection. (270-660 Cal)

BAKED CHOCOLATE CHIP COOKIE SKILLET
A warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with creamy vanilla bean ice cream and a drizzle of chocolate sauce. (1150 Cal)

KEY LIME PIE
A tangy, creamy, smooth ending to a great meal with a graham cracker crust topped with whipped cream. (520 Cal)

TOWERING MIDNIGHT FUDGE CAKE
Moist chocolate cake with Oreo® cookie crumbles baked inside. Served warm with creamy vanilla bean ice cream, hot fudge and whipped cream. (1680 Cal)