

THE 9501

SHRIMP COCKTAIL charred & chilled, chili cocktail sauce 10 **GF**

FRENCH ONION SOUP topped with crouton and melted gruyere cheese 7

ESCARGOTS garlic, parsley & tarragon butter, toast chips 10

COCONUT SHRIMP deep fried with apricot-mango dip 9

CHICKEN TINGA NACHOS shredded chicken, pico de gallo, cheese sauce, jalapenos 8

PROSCIUTTO BRUSCHETTA grilled ciabatta, prosciutto, confit tomatoes, herbed chevre 8

GREENS & BOWLS

RODEO SALAD blackened chicken, baby greens, tomato, onion, cucumber, black beans, corn 14 **GF**

GRILLED CHICKEN COBB traditional style 14, petite 11 **GF**

CHICKEN CAPRESE SALAD romaine, chicken, tomatoes, fresh mozzarella, avocado, reduced balsamic 14 **GF**

CHICKEN THAI SALAD romaine, grilled chicken, red & napa cabbages, edamame, won-ton strips 14

SUGAR & SPICE SALMON SALAD greens, oranges, berries, almonds, seared salmon 16, petite 14 **GF**

KEY WEST SALAD greens, seared shrimp, berries, oranges, baby tomatoes, key lime vinaigrette 15 **GF**

GENERAL TSO'S CHICKEN BOWL crispy chicken, general Tso sauce, jasmine rice, veggies, sesame seeds 14

STIR FRY BOWL crispy chicken or beef tenderloin pieces, napa cabbage & fresh veggies, brown rice 14

SANDWICHES, FLATBREADS & PIZZAS

sandwiches served with choice of side

PRIME STEAK BURGER on toasted brioche bun, choice of cheese 14

PRIME RIB FRENCH DIP thin sliced prime rib, toasted hoagie, au jus dip 16

GRILLED REUBEN corned beef, Swiss cheese, 1000 isle dressing, kraut, marble rye 14

CHICKEN CAPRESE PANINI grilled chicken, tomato, fresh mozzarella, basil pesto 13

MEDITERRANEAN VEGGIE FLATBREAD

grape tomatoes, arugula, artichoke, black olives, red onion, feta & mozzarella, spinach pesto 14

BISTRO STEAK FLATBREAD

sliced tenderloin, charred tomatoes, grilled onions, avocado, sweetie drop peppers, frisee lettuce, chimichurri 15

PIZZAS Garden Vegetable | Mushroom Lovers | Carnivore | Pepperoni | Three Cheese 14

THE 9501

ARTISAN CRAFTED PLATES

Includes soup or salad, choice of starch and vegetable du jour

ORGANIC LEAN CHICKEN BREAST

Parmesan: marinara, mozzarella, chef choice of pasta

Marsala: wild mix mushrooms, marsala wine sauce

Piccata: capers, parsley and lemon-wine sauce 18

Lighter Plate : chicken & fresh veg only 14

GRADE A, TOP CHOICE STEAKS

8 oz Filet Mignon, 12 oz Ribeye or 12 oz NY Strip

Red wine Demi, Green Peppercorn sauce or Bernaise 29 

Lighter Plate: steak & fresh veg only 24

SEAFOODS

Macadamia Crusted Gulf Grouper: pan roasted with fresh berry beurre blanc sauce 29 

Large Diver Scallops : crispy seared with corn & fennel puree, butter-garlic sauce 25 

Ritzy Haddock: buttery ritz cracker topping, lemon-herb sauce 23

Grilled Gulf Shrimp: chargrilled with scampi sauce 23 

COMFORT PLATES

not served with soup or salad

SMOKED BABY BACK RIBS bourbon-blackberry bbq sauce, onion rings, cole slaw 17 

CHICKEN POT PIE creamy chicken & vegetables, flaky crust 15

PORK SHANK OSSO BUCCO slow braised, natural pork jus & gremolata, mashed potatoes 17 

LAMB SHANK fresh mint demi sauce, gremolata, mashed potatoes 17 

VEAL LIVER wild mushroom marsala sauce, mashed potatoes 18 