

NINETEEN10

RESTAURANT & LOUNGE

DINNER

WE STRIVE TO PROVIDE LOCAL SUSTAINABLE PRODUCTS WHEN AVAILABLE.

☼ ALL OF OUR STEAKS ARE CERTIFIED ANGUS BEEF BRAND & ARE THE FINEST CUTS OF MEATS ON THE MARKET.

☼ CHICKEN ALWAYS ANTIBIOTIC AND HORMONE FREE.

STARTERS

BRUSCHETTA MOZZARELLA

TOMATOES, BASIL, AND GARLIC ATOP A CROSTINI WITH BUFFALO MOZZARELLA. 6

POTATO AND SMOKED CHEDDAR PIEROGIES

YUKON GOLD POTATOES AND SMOKED CHEDDAR CHEESE COMBINE FOR THIS MIDWEST CLASSIC. 6

HOUSE-MADE SAUERKRAUT BALLS

SAUSAGE, SAUERKRAUT, MUSTARD AND A TOUCH OF CREAM CHEESE, AN OHIO CLASSIC. 6

BROILED PERUVIAN SCALLOPS ON THE HALF SHELL

PACIFIC SCALLOPS ON A HALF SHELL, TOPPED WITH A FRESH PINEAPPLE SALSA. 9

FRIED CALAMARI TENTACLE SKEWERS

SERVED WITH A STONE GROUND MUSTARD HORSERADISH SAUCE. 10

FRIED DUCK DRUMMETTES

SERVED WITH A TROPICAL HABANERO SAUCE. 9

CLASSIC SHRIMP COCKTAIL

SIX JUMBO SHRIMP COOKED IN AN OLD BAY LEMON INFUSED BROTH WITH COCKTAIL SAUCE. 9

SOUPS AND SALADS

TURKEY & WHITE BEAN CHILI

GROUND TURKEY, TOMATOES, WHITE BEANS AND A HINT OF GREEN CHILIES. 5

SOUP OF THE DAY

CHEF'S DAILY SOUP CREATION. 5

CAESAR SALAD

HEARTS OF ROMAINE TOSSED WITH OUR HOUSE-MADE CROUTONS,

PARMESAN CHEESE AND CAESAR DRESSING. SIDE 4 - FULL 8

HOUSE SALAD

BLEND OF LETTUCE, GRAPE TOMATOES, CUCUMBERS, RED ONION,
SHREDDED CARROTS AND HOUSE-MADE CROUTONS. SIDE 4 - FULL 8

COBB SALAD

GRILLED BREAST OF CHICKEN, BACON, HARD BOILED-EGGS,
CRUMBLLED BLEU CHEESE, AVOCADO, TOMATO AND CHIVES. 12



EXTRAS: CHICKEN 3 - GRILLED FRESH CATCH OF THE DAY 6

BLACKENED FRESH CATCH OF THE DAY 6 - JUMBO SHRIMP 8

DRESSINGS: ITALIAN - RANCH - BALSAMIC VINAIGRETTE - BLEU CHEESE

CHARRED CITRUS VINAIGRETTE - BAKED APPLE VINAIGRETTE

☼ All items are cooked to order

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.