

Appetizers

Sautéed Mushrooms 7.95

Sautéed in garlic butter and herbs

Onion Rings 7.95

Sweet Texas onions battered & deep fried to a crisp golden brown

Buffalo Drummies 7.95

Served with a spicy cayenne pepper sauce and ranch dressing

Crab Rangoon 7.95

Served with a sweet plum sauce

Calamari 8.95

Calamari rings, battered & deep fried, served with a honey soy glaze

Escargot with Scallops 9.95

Baked in mushroom caps with garlic butter, topped with puff pastry

Smoked Idaho Trout 10.95

Idaho smoked trout served with dill sauce and toasted baguettes

Lobster Stuffed Mushrooms 10.95

Mushrooms stuffed with Maine lobster, spinach and herbs

Crab Cakes 10.95

Two crab cakes served with a spicy Grand Marnier sauce

Shrimp Modiga 10.95

Four jumbo shrimp baked in a lemon butter sauce

Peel 'n Eat Shrimp 11.95

1/2 lb of jumbo shrimp served with cocktail sauce

Steak Bites 11.95

Filet steak bites grilled and served with a rich mushroom sauce

Sandwiches & Salads

939 Gourmet Steak Burger 12.95

Choice of American, swiss, smoked gouda, mozzarella or pepper jack cheese, served with soup or salad and choice of 939 side

Prime Rib Sandwich 12.95

Thinly sliced prime rib piled high, topped with provolone cheese served with soup or salad and choice of 939 side (sautéed onions & peppers served on the side)

Jerk Chicken Sandwich 12.95

A tender chicken breast, seasoned with jerk spice rub, grilled and topped with pepper jack cheese served with soup or salad and choice of 939 side

Grilled Chicken Salad 12.95

Large house salad topped with a grilled 8oz chicken breast; to substitute filet steak bites add \$ 4

Grilled Salmon Salad 14.95

Grilled salmon filet atop a bed of mixed greens, tomatoes, and onions served with a citrus dressing

Salad Dressing Choices

House (Rice Vinegar), Italian, Light Italian, French, Ranch, Honey Mustard, Creamy Raspberry Vinaigrette, Roasted Red Pepper & Garlic, Thousand Island, Caesar, and Bleu Cheese (add Bleu Cheese Crumbles for \$1.75)

Pasta

Served with a House Salad

Pasta Primavera 14.95

Fresh vegetables served in a delightful white sauce over fettuccini; add grilled chicken or shrimp for \$5

Pesto Chicken Penne 17.95

A pesto-basted chicken breast pan seared over a blend of garlic and mushrooms in a white wine cream sauce over penne pasta

Shrimp Alfredo 18.95

A sweet sauce of butter, cream, and grated parmesan cheese served with jumbo shrimp over penne pasta

Steak Fettuccini 19.95

Choice filet bites grilled, and served on a bed of fettuccini topped with a rich mushroom sauce.

Lobster and Shrimp Penne 22.95

Lobster and shrimp, fresh tomatoes, prosciutto ham and roasted pine nuts in a rich cream sauce served over penne pasta

939 Sides

Baked Potato
Steak Fries
Sweet Potato Fries
Lima Beans
Vegetable of the Day

Served Ala Carte for \$3.95 /ea

939 Premium Sides

Steamed Broccoli
Twice Baked Potato
Grilled Asparagus
Pine Nut Wild Rice
Fettuccini Alfredo

Served Ala Carte for \$5.95 /ea

 939 Signature Dish

Entrées

Entrees include a choice of Soup or Salad and choice of 939 side

Beef

(All cuts hand-trimmed and aged twenty-one days)
- Add Bleu Cheese Sauce to any steak for \$3.95 -

🍷 Prime Rib (12 oz) 24.95 or (16 oz) 29.95

Slow roasted for 16 hours and served with au jus and horseradish sauce
- Dipped in Andria's steak sauce and lightly char-broiled add \$1.00 -

Sirloin Steak (10 oz) 19.95

A choice sirloin steak dipped in Andria's steak sauce and char-broiled

🍷 Strip Steak (12 oz) 21.95

NY Strip Steak dipped in Andria's steak sauce and char-broiled

Ribeye Steak (16 oz) 25.95

Ribeye steak dipped in Andria's steak sauce and char-broiled

🍷 Tenderloin (Filet) (6 oz) 26.95 or (9 oz) 32.95

A tender filet dipped in Andria's steak sauce and char-broiled

Sirloin Oscar (10 oz) 24.95

A choice sirloin steak char-broiled and topped with crab meat and a classic béarnaise sauce served with grilled asparagus

🍷 Filet Oscar (6 oz) 36.95 or (9 oz) 42.95

A tender filet char-broiled and topped with lobster meat and a classic béarnaise sauce served with grilled asparagus

Seafood

Orange Roughy 17.95

Baked in white wine and lemon butter (8 oz)

Beer Battered Shrimp 17.95

Six jumbo pacific white shrimp breaded and deep fried to a golden brown

Grilled Salmon 19.95

Grilled Norwegian salmon (10 oz) served with a dill sauce

🍷 Sashimi Tuna 19.95

Sashimi grade tuna (10 oz) grilled or blackened to temperature and served with black bean and mango salsa

Halibut 25.95

Baked in white wine and lemon butter then topped with seasoned bread crumbs (8 oz)

Western Australian Lobster Tail 29.95

A (7 oz) cold water tail available as a dinner

Pork & Poultry

Sauteed Chicken Breast 15.95

8 oz Chicken Breast Sautéed with mushrooms, tarragon and white wine

Pork Chop (16 oz) 19.95

Butter-fried and char-broiled

🍷 Pork Tenderloin 19.95

A whole tenderloin butter-fried and char-broiled and served with sweet plum sauce

Chicken Cordon Bleu 19.95

A chicken breast stuffed with prosciutto ham and swiss cheese topped with our own supreme sauce

🍷 939 Signature Dish

Children's Menu (12 & Under Only)

Served with choice of 939 side

Chicken Tenders 7.95

Popcorn Shrimp 7.95

Kid's Cheeseburger 7.95

Fettuccini Alfredo 7.95

Prime Rib 10.95

Filet Steak Bites 10.95

SOMETHING FROM THE BAR.....

Wines By the Glass

Tiziano Pinot Grigio	6.00
Kendall Jackson Chardonnay	7.25
Beringer Chardonnay	7.25
Schmitt Sohne Riesling	5.75
Beringer White Zinfandel.....	6.00
Estancia Pinot Noir	6.75
Rosenblum Zinfandel	6.75
Penfolds Shiraz/Cabernet.....	6.75
Blackstone Merlot.....	6.75
Columbia Crest Merlot.....	7.50
Louis M. Martini Cabernet	6.75
Rodney Strong Cabernet.....	9.50
Simi Cabernet.....	9.75

House Wines

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon
Pinot Grigio

Glass - 5.00
Half Carafe - 12.00
Carafe - 20.00

Champagne Splits

Freixenet Cordon Negro Brut - 8.95

Michael's Wine Punch- 5.00/glass
Seasonal

Martinis

(Ask about our long list of martinis)

Traditional

Gin, Vodka (your brand) - An 8oz. pour,
dirty or dry, shaken not stirred

White Chocolate

Absolut vanilla vodka, white and dark
Godiva Chocolate and Bailey's

Pomegranate

Three Olives vodka and Pama liqueur

French

Vodka, Cointreau, pineapple

Nasty, Filthy, Dirty Martini

Stoli, 1/3 Part Tanqueray, black olive and
green olive juice (Michael's Favorite)

*Ask about our 3 and 6 glass
Martini Sampler*

Thoughts for Later Ice Cream

Brandy Alexander	Copper Penny
Cool Mint Patty	Golden Cadillac
Grasshopper	Sinful

Coffee Drinks

Fragile Baby	Irish Coffee
Bailey's and Coffee	

Scotch

Chivas Regal 12 yr
Pinch 15 yr
Johnny Walker Green 15 Year
Johnny Walker Gold 18 Year
Johnny Walker Blue 25 Year

Single Malt

Cragganmore 12 yr	Glenfiddich 12 yr
MacCallan 12 yr	Dalwhinnie 15 yr

Glenmorangie

The Quinta Ruban
The Lasanta
The Nectar D' OR

For a Complete List of Drinks Please Ask Your Server

Desserts

Cinnamon Ice Cream 3.95

Vanilla Ice Cream 3.95

Chocolate Suicide Cake 5.95

Carrot Cake 5.95

New York Style Cheesecake 5.95

(caramel, raspberry, chocolate, lemon zest, cinnamon and butterscotch)

Chef's Feature 5.95

939 Wine List

Sparkling Wines - American

Domaine Chandon "Napa County" Brut Cuvee	\$33.95
Korbel "California" Brut	\$25.95

Sparkling Wines - Imported

Dom Perignon	\$195.00
Perrier Jouet Fleur De Champagne	\$185.00
Perrier Jouet Grand Brut	\$63.95
Mumm's "Cordon Rouge" Brut	\$59.95
Martini & Rossi Asti Spumante	\$29.95
Freixenet Cordon Negro Brut (187ml) split	\$8.95

White Wines - Sauvignon Blanc/Fume Blanc

Frog's Leap Winery "Napa Valley"	\$33.95
St. Supery "Napa Valley"	\$25.95
Dry Creek Vineyards "Sonoma County"	\$27.95
Clos Du Bois "Sonoma"	\$28.95

Chardonnay

Franciscan "Cuvee Sauvage"	\$69.95
Cakebread "Napa Valley"	\$63.95
Rodney Strong "Chalk Hill"	\$34.95
DeLoach "Russian River Valley"	\$35.95
Murphy Goode "Sonoma County"	\$32.95
Beringer "Napa Valley"	\$37.95
Bennett Family "Reserve"	\$36.95
J. Lohr "Riverstone"	\$23.95
Clos Du Bois "Sonoma"	\$29.95
Chateau St. Michelle "Columbia Valley"	\$29.95
Columbia Crest "Grand Estate"	\$22.95
Kendall-Jackson "Vintner's Reserve"	\$23.95
Chateau St. Jean "Sonoma"	\$22.95
Robert Mondavi "Coastal"	\$21.95

Other Whites & Blush

Sokoi Blosser "Oregon" Evolution #9	\$36.95
Columbia Winery "Columbia Valley" Riesling	\$21.95
Tiziano "California" Pinot Grigio	\$19.95
Schmitt Sohne Riesling (German)	\$19.95
Beringer White "California" Zinfandel	\$20.95
Ariel Non-Alcoholic White Zinfandel	\$19.95

PRIVATE CELLAR LIST

Silver Oak Cabernets & Reserve Cabernets

Silver Oak Cabernet "Napa" 1995	\$250.00
Silver Oak Cabernet "Alexander" 1995	\$225.00
Silver Oak Cabernet "Napa" 1996 (R 92)	\$240.00
Silver Oak Cabernet "Alexander" 1996	\$220.00
Silver Oak Cabernet "Alexander" 1997	\$230.00
Silver Oak Cabernet "Alexander" 1997	\$230.00
Silver Oak Cabernet "Alexander" 1997	\$230.00
Silver Oak Cabernet "Napa" 1998	\$200.00
Silver Oak Cabernet "Alexander" 1999 (R 91)	\$210.00
Silver Oak Cabernet "Napa" 2000	\$185.00
Silver Oak Cabernet "Alexander" 2001 (R 92)	\$160.00
Silver Oak Cabernet "Napa" 2002	\$155.00
Silver Oak Cabernet "Alexander" 2003 (R 90)	\$140.00
Silver Oak Cabernet "Napa" 2003	\$155.00
Silver Oak Cabernet "Alexander" 2004	\$115.00
Beringer Private Reserve "Napa" 1995 (R 92)	\$195.00
Beringer Private Reserve "Napa" 1996 (R 93)	\$195.00
Kenwood "Jack London, Sonoma" 1996	\$100.00
Kenwood Artist Series "Sonoma" 1996	\$160.00
Chateau Montelena "Napa" 1996 (R 91)	\$195.00
Chateau Montelena "Napa Valley" 1998	\$180.00
Spottswoode "Napa" 1997 (R 91)	\$200.00
Shafer One Point Five "Napa" 2005 (R 92)	\$120.00
Whitehall Lane Reserve "Napa" 1996	\$120.00

Red - Proprietary Blends

Cain Five "Napa" 1997 (R 92)	\$200.00
Chateau St. Jean - Cing Cepages 1997 (R 91)	\$250.00
Chateau St. Jean - Cing Cepages 2004 (R 90)	\$150.00
Mount Veeder Reserve "Napa" 1996	\$125.00
Dominus Napanook "Napa" 1996	\$125.00
Joseph Phelps - Insignia "Napa" 2005 (R 93+)	\$260.00
Quintessa Red "Napa" 2005	\$210.00
Opus One "Napa" 2002	\$250.00
Opus One "Napa" 2004 (R 91)	\$215.00
Opus One "Napa" 2005 (R 92)	\$215.00
Cosentino, M. Coz "Napa"	\$115.00

Red Wines - American

Cabernet Sauvignon

Cakebread "Napa Valley" 2005	\$125.00
Kenwood "Artist Series" 2002 (R 92)	\$125.00
Raymond Reserve "Napa Valley"	\$110.00
Grgich Hills "Napa Valley" 2004	\$110.00
Chimney Rock "Napa, Stags Leap" 1998	\$110.00
Chimney Rock "Napa, Stags Leap" 2005	\$95.00
Jordan "Alexander Valley"	\$82.95
Pine Ridge "Rutherford"	\$92.95
Silverado Vineyards "Napa Valley"	\$68.95
Beringer "Knight's Valley"	\$39.95
Murphy-Goode "Alexander Valley"	\$43.95
Charles Krug "Napa Valley"	\$43.95
Wild Horse "Paso Robles"	\$39.95
Simi "Alexander Valley"	\$35.95
Rodney Strong "Sonoma County"	\$25.95
Robert Mondavi "Private Selection"	\$28.95
Beaulieu Vineyard "Coastal"	\$21.95
Louis M. Martini	\$21.95

Merlot

Duckhorn "Napa Valley" 2005	\$79.95
Matanzas Creek "Sonoma Valley" 2001	\$95.00
Stag's Leap Winery "Napa Valley"	\$54.95
Pine Ridge "Napa Valley-Crimson Creek"	\$62.95
Franciscan "Napa Valley"	\$32.95
Sterling Vineyards "Napa Valley"	\$43.95
Blackstone "Napa Valley"	\$42.95
Kendall-Jackson "Vintner's Reserve"	\$34.95
Chateau St. Michelle "Columbia Valley"	\$28.95
Ravenswood "Vintner's Blend"	\$21.95
Columbia Crest "Grand Estate"	\$22.95
Blackstone "California"	\$19.95
Kenwood "Yulupa"	\$22.95

Zinfandel

Cosentino "Cigar Zin - Lodi"	\$39.95
Cline Ancient Vines	\$39.95
Rancho Zabaco "Dry Creek"	\$33.95
Ravenswood "Vintner's Blend"	\$21.95
Rosenblum Vintner's Cuvee XXX	\$25.95

Pinot Noir

La Crema "Sonoma Coast"	\$47.95
Wild Horse "Central Coast"	\$44.95
Kendall-Jackson "Vintner's Reserve"	\$34.95
Sebastaini "Sonoma"	\$34.95
Estancia "Monterey"	\$26.95

Petite Syrah

Stags' Leap Winery "Napa Valley"	\$55.95
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Red Wines - Imported

France

Petrus Pomerol Grand Vin 1992	\$1100.00
Chateau de Beaucastel Chateauneuf Du Pape 1998	\$175.00
Chateau Gloria "Cru Bourgeois" St. Juliean	\$80.95
Louis Jadot "Beaujolais Villages"	\$19.95

Australia

Penfold's Grange Shiraz 1999 (R 92)	\$285.00
Penfold's Grange Shiraz 1996 (R 91)	\$245.00
Penfold's "Bin 707" Cabernet Sauvignon 1998	\$125.00
Tintara Shiraz "McLaren Vale"	\$29.95
Greg Norman "Coonawara" Cabernet/Merlot	\$29.95
Rosemount "S.E. Australia" Shiraz	\$26.95
Penfold's "Koonunga Hill" Shiraz/Cabernet	\$22.95

Italy

Cecchi Chianti Classico	\$23.95
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Dessert Wines

Quinta De Noval 10 Year Tawny	(Glass) \$7.50
Sandeman's 20 Year Tawny	(Glass) \$9.95
Jackson Triggs Vidal Ice Wine	\$29.95

All red wines are stored at 57 to 60 degrees. Please ask your server if you would like your wine decanted.

Availability of certain vintages may be limited.

Ratings denoted by (R 00)