



# WELCOME TO NINETEEN RESTAURANT

## LET'S START WITH OUR SIGNATURE DRINKS

---

### **Salty Chihuahua \$9.00**

Cabo Wabo Tequila Topped  
with Lemonade and a Salted Rim

### **Mermaid Lemonade \$9.00**

White Rum, Blue Curacao, with  
lemonade and a Splash of Lime.  
with a lemon and cherry garnish

### **Cucumber Martini \$9.00**

Cucumber Vodka, Muddled Mint and  
Cucumber Topped with Club Soda  
and Lime wedge

### **Strawberry Basil Lemonade \$9.00**

Smirnoff Strawberry, Fresh Basil Topped with  
Lemonade and Garnished with a Strawberry

### **THE OLDE NINETINI \$12.00**

Sazerac Rye Bourbon, Triple Sec, Sweet Vermouth,  
Angostura Bitters with an Orange Slice and a Maraschino Cherry

**Full ABC licensing For All of Your Favorite Drinks**

### **ASK TO SEE OUR WINE LIST**

HOUSE WINES ONLY \$6.50 A GLASS

BOTTLES OF WINE START AT \$23.00

FEATURED BOTTLE OF THE WEEK FOR ONLY \$19.00

### **SAVE ROOM FOR DESSERT**

#### **ASK ABOUT OUR HOME MADE CHEESE CAKES**

SPECIALITY FLAVORS CHANGE WEEKLY

WE ALSO HAVE GREAT ROTATING DESSERTS INCLUDING  
LEMONCELLO CAKE AND FLOURLESS CHOCOLATE TORTE

(WHILE SUPPLIES LAST)

### **CHECK OUT OUR WEEKLY SPECIALS**

**MONDAY TUESDAY APPY DAYS - FOOD AND DRINK SPECIALS**

**WING WEDNESDAY - 5 WINGS FOR \$5.00**

**\$2.00 DOMESTIC BOTTLES**

**THURSDAY PRIME RIB, BAKED POTATO AND VEGETABLE  
SPECIAL FOR JUST \$19.99**

**EVERY FRIDAY AND SATURDAY NIGHT**

**APPETIZER - SURF & TURF - STEAK AND FISH SPECIALS**

**DON'T FORGET TO CHECK OUT OUR ALMOST  
FAMOUS SUNDAY BRUNCH STARTING AT 9 AM**

---

---

# NINETEEN DINNER MENU

---

---

## STARTERS

### **FRIED RAVIOLI \$9.95**

Lightly Breaded Cheese Ravioli  
Served with House Marinara Sauce

### **MOZZARELLA STICKS \$9.95**

Crispy Cheese Sticks served  
with House Marinara Sauce

### **+MUSSELS \$12.95**

With choice of Fra Diavolo  
or Lemon Beurre Blanc Sauce

### **+COCONUT SHRIMP \$10.95**

Hand Battered Fried Shrimp Topped  
with Shaved Coconut and Served  
with Sweet Chili Sauce

### **MEATBALL PARMESAN BOAT \$10.95**

House Made Meatballs Topped with Marinara,  
Parmesan, Mozzarella and a side of Garlic Toast

### **CHICKEN TENDERS \$9.95**

Four Lightly Breaded Tenders with Ranch  
or Blue Cheese Served Plain or Tossed.  
Ask Server for Choice of Sauce

### **CHICKEN WINGS \$12.95**

Eight Wings with Ranch or Blue Cheese Served  
Plain or Tossed. Ask Server for Choice of Sauce

### **PRETZELS AND BEER CHEESE \$9.95**

Lightly Salted Soft Pretzel Nuggets  
Served with Beer Cheese

## SOUP & SALAD

**ASK ABOUT OUR HOUSE MADE SOUP OR CHOWDER OF THE DAY**

**SIDE HOUSE OR CAESAR SALAD \$5.95**

### **CAESAR SALAD \$10.95**

Chopped Romaine Lettuce,  
Parmesan Cheese, House Made  
Croutons, and Caesar Dressing

### **NINETEEN SALAD \$12.95**

Mixed Greens, Grape Tomatoes,  
Cucumbers, Carrots, Red Onion,  
Bacon, Blue Cheese, Ham and  
Turkey with Red Wine Vinaigrette

### **GARDEN SALAD \$9.95**

Mixed Greens, Grape Tomatoes,  
Cucumbers, Onions, Carrots  
and House Made Croutons

### **SPINACH CAPRESE SALAD \$12.95**

Sliced and layered Tomato and Fresh  
Mozzarella, Roasted Red Peppers and  
Capers drizzled with Olive Oil and  
Balsamic Reduction on a Bed of Spinach

**ADD GRILLED OR BLACKENED CHICKEN \$5.95 - +GRILLED SHRIMP OR  
+SCALLOPS \$7.00 - +GRILLED SALMON \$10.00 - +HOUSEMADE CRABCAKE \$9.00**

### **DRESSING CHOICES**

House Red Wine, Balsamic, Italian, Thousand Island,  
Blue Cheese, and Ranch. Add .50¢ for Extra Dressing

\* BEFORE PLACING YOUR ORDER, \*

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A (+FOOD ALLERGY) Please be advised consuming raw,  
cooked to order or undercooked meat, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illnesses.

---

---

# NINETEEN DINNER MENU

---

---

## SANDWICHES - BURGERS AND WRAPS

---

### \* THE 19 CLASSIC CHEESE BURGER \$13.95

Our Large Three Steak Signature Burger Blend with Swiss, American, Cheddar or Provolone Cheese on a Brioche Bun. Add Bacon \$2.00 Grilled Mushrooms or Onions .50c

### \* BBQ GRILLED CHICKEN OR SIGNATURE BEEF BURGER \$14.95

Grilled Chicken or our Three Steak Burger Blend with BBQ Sauce, Pecanwood Smoked Bacon, Cheddar Cheese, and a Onion Ring on a Brioche Bun

### PHILLY CHEESESTEAK \$13.95

Your Choice of Our Chopped Beef or Grilled Chicken with Provolone and American Cheese, Onions, Peppers and Mushrooms served on a Hoagie Roll

### GRILLED ITALIAN SPICY SAUSAGE SANDWICH \$12.95

Topped with Grilled Onions, Peppers and Spinach in Our House made Marinara Sauce and Italian Cheese Blend on a Hoagie Roll

### CHICKEN CAESAR WRAP \$12.95

Grilled or Blackened Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing

### + CRAB CAKE BLT \$15.95

House made Jumbo Lump Crab Cake with Romaine Lettuce, Pecanwood Bacon and a Fried Green Tomato and a Lemon Basil Aioli On a Brioche Bun

Sides - House Made Chips, Extra Crunchy Fries, Shoestring Fries, Pasta Salad, Cole Slaw

---

## BUILD YOUR PASTA DINNER STARTING AT \$13.00

---

### CHOOSE A PASTA

CAPELLINI - FETTUCCHINE

PENNE - G.F. PENNE

### RUSTICA SAUCE ADD \$2.00

Artichokes, Shallots, Sun Dried Tomato with Spinach and Roasted Red Peppers tossed in a Tomato Cream Sauce

### CHOOSE A HOMEMADE SAUCE

GARLIC OLIVE OIL - BASIL CREAM

ALFREDO OR MARINARA

### PICCATA SAUCE ADD \$2.00

Sautéed in White Wine with Capers and Sun-dried Tomatoes and Finished with a Lemon Butter Sauce

**Add Broccoli, Asparagus, Mushrooms or Spinach For just \$2.00 Each**

**ADD \$3.00 FOR EACH MEATBALL - ADD SAUSAGE \$5.95**

**GRILLED OR BLACKENED CHICKEN \$5.95**

**+GRILLED SHRIMP OR +SCALLOPS \$7.00**

**+HOUSEMADE CRABCAKE \$9.00**

**+GRILLED SALMON \$10.00**

---

---

# NINETEEN DINNER MENU

---

---

## OUR SIGNATURE FAVORITES

---

### **PAPPARDELLE ALLA BOLOGNESE \$14.95**

Wide Pappardelle Pasta with our Homemade Three Meat Bolognese Sauce Topped with Fresh Herbs and our Italian Cheese Blend Served with Garlic Bread

### **SPICY SAUSAGE ARRABIATA \$17.00**

Hot Italian Sausage with Tomatoes, Onions and Spicy Marinara Sauce Topped with a Melted Italian Cheese Blend over Penne Pasta

### **CAPELLINI D'ANGELO WITH MEATBALLS \$17.00**

Home Made Meatballs and our Marinara Sauce over Capellini Pasta and Topped with Parmesan Cheese and Parsley

### **+LITTLE NECK CLAMS IN SAUCE \$17.00**

Little Neck Clams Sautéed with White Wine, Italian Herbs and Garlic with Spinach and Roasted Red Peppers Served with a Red or White Sauce over Fettuccine

### **+GRILLED SALMON \$20.00**

Served with Grilled Asparagus over Spinach Risotto and Topped with Lemon Basil Aioli

### **+ SURF AND \*TURF (Nineteen Style) \$Mkt Price**

Ask Your Server About Our Daily Fresh Cut Steak and Seafood Combinations

### **+DUELING CRAB CAKES \$23.00**

Two Golden Brown House Made Jumbo Lump Crab Cakes, Drizzled with Lemon Basil Aioli and Served with Spinach Risotto

### **CHICKEN MARSALA \$20.00**

Chicken, Garlic, Shallots and Mushrooms Sautéed in Marsala Wine and Choice of Pasta

### **CHICKEN FRANCESCO \$20.00**

Pan Seared Chicken, Lightly dusted with Flour and Egg, Layered with Prosciutto and finished in an Alfredo Cream Sauce with Choice of Pasta

### **MEDITERRANEAN CHICKEN \$20.00**

Chicken Sautéed in a White Wine Lemon Butter Sauce with Artichokes, Roasted Red Peppers, Capers, Kalamata Olives And Grape Tomatoes with Choice of Pasta

### **Additional Vegetable Sides \$3.95 Asparagus, Broccoli, Risotto or Spinach**

Vegetable Of the Day Instead of Pasta - No Charge

### **Split Plate And Substitutions On All Menu Items**

**May Be Subject To An Extra Fee**

Most Dishes Can Be Made Gluten Free Ask Your Server