

Lunch Menu

SALADS

Caesar Salad* \$14

Fresh Romaine Lettuce, Shaved Parmesan,
House Croutons, & Creamy Caesar Dressing
Add: Shrimp* \$6 | Salmon* \$9 | Lobster* MKT
Grilled Chicken* \$7 | Crab Cake* \$14

Cloud 9 House Salad* GF \$15

Mixed Greens, Fresh Strawberries, Candied Walnuts, Bleu
Cheese Crumbles, & Orange Ginger Vinaigrette
Add: Shrimp* \$6 | Salmon* \$9 | Lobster* MKT
Grilled Chicken* \$7 | Crab Cake* \$14

Southwest Taco Salad \$16

Mixed Greens, Beans, Corn, Tomato,
Pepper Jack Cheese, & Cilantro Lime Vinaigrette
in a Fried Tortilla Shell
Add: Shrimp* \$6 | Grilled Chicken* \$7

Senator Salmon Salad* GF DF \$19

Maple Ginger Glazed Salmon, Fresh Mixed Greens,
Roasted Beets, Feta, & Spicy Pecans
Tossed in Our House Orange Ginger Vinaigrette

ENTREES

Fish & Chips* DF \$24

Local Haddock Fried in House Beer Batter
Served with French Fries & Tartar Sauce

Atlantic Salmon* GF \$24

Fresh Atlantic Salmon Seared to Perfection
Served with Dill Hollandaise & Two Sides

Seafood Alfredo* \$28

A Medley of Fresh Seafood and Linguini Pasta
Tossed in Our House Alfredo Sauce

Cloud 9 Crab Cakes* MKT

Our Classic Crab Cakes Served with
Mustard Sauce & Two Sides

Quiche of the Day \$15

Ask Your Server About Today's Offering!
Served with Your Choice Side Salad



SANDWICHES

All Sandwiches Served with French Fries

Sweet Potato Fries+\$2 | Onion Rings +\$2 | Gluten Free Bread +\$2

Senator House Salad + \$3 | Caesar Salad + \$3

Coconut Crusted Chicken \$17

Served with House Pineapple Chutney,
Lettuce, Tomato, & Onion

Classic Reuben \$17

House Corned Beef, Swiss Cheese,
Sauerkraut, & Thousand Island Dressing

Senator BLT \$17

Bacon, Lettuce, Tomato, Avocado, Bleu Cheese
Crumbles, Roasted Garlic, American Cheese,
Chipotle Aioli on Toasted White Bread

Turkey Melt* \$17

Warm Brie, Cheddar Cheese, Fig Jam,
Bacon, & Fresh Arugula

Smash Cheeseburger* \$15

Two Smashed Patties Seared with Mustard,
American Cheese, Bacon, & Caramelized Onions

Black Bean Barley Veggie Burger V \$16

Our Own Homemade Black Bean Veggie Burger!
Served with Lettuce, Tomato, Onion, & Chipotle Aioli
Can Be Served Vegan - Ask Your Server!

New England Lobster Roll MKT

Fresh Maine Lobster Tossed in Citrus Aioli
Served with Lettuce in a Toasted Brioche Roll

SIDES

French Fries | Sweet Potato Fries | Onion Rings | Cloud 9 House Salad | Caesar Salad
Fresh Vegetable of the Day | Fresh Starch of the Day

Breakfast Daily
7:00AM-11:00AM

Lunch Daily
11:00AM-2:00PM

Lunch Menu

SPECIALTY PIZZAS

All Pizzas Served on House Made White Crust | Gluten Free +\$6 | Vegan Cheese +\$2

Breakfast Pizza \$16

Hollandaise, Mozzarella, Scrambled Eggs, Shaved Potatoes, Bacon

Chicken Florentine \$16

Creamy Spinach, Grilled Chicken, Mozzarella, Fresh Basil

The GOAT V \$16

Mascarpone, Roasted Pears, Gorgonzola, Spinach, Caramelized Onions, Walnuts

Thai Chili Chicken \$16

Thai Chili, Grilled Chicken, Roasted Red Peppers, Pepperoncini, Mozzarella

Sausage Sub \$16

Dijonaise, Sausage, Peppers, Mushrooms, Onions, Mozzarella

Fresh Caprese V \$16

Marinara, Roasted Grape Tomatoes, Fresh Mozzarella, Fresh Basil, Arugula, Balsamic Reduction

Honey Apple Pie V \$16

Mascarpone, Roasted Apples, Toasted Pistachios, Goat Cheese, Fresh Basil, Honey Sriracha Drizzle

Roasted Apple & Sausage \$16

Mascarpone, Roasted Apple, Sausage, Caramelized Onion, Balsamic Reduction, Mozzarella Fresh Basil

Vegan Roasted Vegetable V \$17

Marinara, Vegan Cheese, Roasted Onions, Peppers, Mushrooms, Tomatoes, Fresh Basil

BUILD YOUR OWN

Classic Cheese Pizza with Your Choice of Toppings \$14

\$1 Per Topping:

Ham	Onions	Fresh Basil	Walnuts	
Bacon	Spinach	Pepperoncini	Gorgonzola	Extra Mozzarella
Sausage	Peppers	Roasted Apple	Goat Cheese	Vegan Cheese +\$2
Pepperoni	Tomatoes	Roasted Pears	Toasted Pistachios	GF Crust +\$6
Grilled Chicken	Mushrooms	Roasted Red Peppers	Balsamic Reduction	

PIZZA BUFFET

Served Monday-Friday 11:00-2:00 | \$18 Per Adult

An Assortment of Our Hand Made Brick Oven Pizzas, Fresh Salad Bar, & Soup of the Day

*THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS