

As you wish

An Event Planning Company

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Morton's The Steakhouse

65 East Wacker Place
312.201.0410

The venerable Morton's The Steakhouse has two city locations and several suburban outposts. We visited their jewel of a restaurant tucked between Michigan and Wabash on the one block stretch of Wacker Place. Once we were seated and treated to the warm onion boule, our server presented us with the champagne cart. A variety of bottles were nestled in a large silver punchbowl and your pour is done table side.

Everyone knows that Morton's is the place for steak and we were pleasantly overwhelmed by our servers' presentation of the wide selection of steak choices including a bone-in filet mignon (something not usually offered) and a gigantic 48 ounce porterhouse! All steaks are USDA Prime and aged in house. Morton's always has several sizes of lobster available and the Chef was cooking up several in the 4-6 pound range.

Appetizers are mostly seafood offerings in all the traditional forms including oysters, crab cakes, shrimp cocktail and a massive prime ocean platter for the ultimate seafood lover. The Center Cut Wedge was no less than half a head of iceberg lettuce and could easily feed a small nation! Sliced Beefsteak Tomatoes were flavorful, gorgeous to the eye and doubly cheesy with Morton's special blue cheese dressing and a crumble of blue cheese over the top. The Baked Five Onion Soup was divine - hearty and beefy with lots of tender onions and a thick topping of cheese over a large crouton. Oh so good on a cold winter night!

The rib eye steak was beautifully marbled, extremely tender and it melted in our mouth. The filet mignon is a classic but Morton's puts a twist on it with a variety of different presentations including peppered, blue cheese and sauce béarnaise. We also loved the variety of seafood options. The jumbo lump crab cake was delicious and the colossal shrimp were butterflied, lightly breaded and baked in a white wine butter sauce. The seafood standout of the evening was the broiled sea scallops wrapped in bacon with apricot chutney.

Side dishes are nothing to ignore at Morton's - in fact, there are so many it is hard to choose! We finally selected the Lyonnaise Potatoes, tender with great bacon flavor and tons of onions. The grilled asparagus drizzled with a sweet balsamic glaze was a healthy and tasty option. And, in our never ending quest for the BEST mac 'n cheese in Chicago, Morton's version is right up there! Rotini shaped pasta with a slightly spicy cheese and a great crispy topping made us very happy for comfort food!

Of course, by this time, the thought of more food was daunting but we stepped up to the plate for our dessert challenge! We loved the refreshing key lime pie which woke up our taste buds and topped with a dollop of whipped cream with touch of lime zest. But we will definitely be back for Morton's Legendary Hot Chocolate Cake oozing with chocolate goodness and paired with vanilla ice cream.



During February 2009, bring this flyer to Morton's (Wacker Place) and each person will receive a complimentary dessert with purchase of entrée.



In addition to an always packed bar and the gorgeous Art Deco designed main dining area, this Morton's boasts seven private dining rooms. Two are off the main room and the rest are on the second floor with a second bar just for you and your guests and all are available for lunches, meetings and celebrations!

Welcome to a world where dining is... AS YOU WISH!

Claudia & Jane

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from the small details... to the big picture

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Hours

Monday - Friday
Saturday
Sunday

11:30 a.m. - 11:00 p.m.
12:00 p.m. - 11:00 p.m.
5:00 p.m. - 10:00 p.m.

Contact

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312.201.0410

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Perfect for Valentine's day!



Dinner for Two... \$99.99 *

Choice of Two:
Signature Salads

Two Single Cut Filets

*Or \$55 per person if you select one of the following three steak enhancements:
Double Cut Filet Mignon • Prime Ribeye Steak • Single Cut Prime New York Strip*

Choice of Two:
Broiled Sea Scallops, Colossal Shrimp Alexander or Jumbo Lump Crab Cake

One Signature Potato & One Fresh Vegetable to Share

Choice of Two:
Morton's Legendary Hot Chocolate Cake or Key Lime Pie

Available at all Chicagoland locations until March 31, 2009.

*This special is exclusively for you and not offered on Morton's menu. The special can also be ordered per person for \$49.99. Ask your server for details.

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Something new & interesting!

THE GREEN HOUR

The inspiration of masterpieces of art, as well as mayhem. One sip and you'll realize why.

Morton's invites you to learn the art and history of absinthe. From the slow pour of the fairy fountain, to the sugar cube and slotted spoon, absinthe tasting is a cocktail experience to savor.

Enjoy an evening of Pernod absinthe cocktails and Morton's signature hors d'oeuvres.

LOCATIONS, DATES & RESERVATIONS

MORTON'S
THE STEAKHOUSE

\$45 per guest
inclusive of tax and gratuity

PERNOD

Absinthe: The Green Hour
Reservations Required

Northbrook

Thursday, January 29 at 6:00pm

Wacker Place

Wednesday, February 18 at 6:00pm

Rosemont

Friday, February 27 at 6:00pm

Westchester

Friday, March 6 at 6:00pm

Naperville

Thursday, April 23 at 6:30pm

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