

As you wish

An Event Planning Company

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N9NE Steakhouse and ghostbar

440 West Randolph Street
312.575.9900

Located on the west edge of the Loop, in the Randolph Place loft building, is one very cool steak house - N9NE. Entering through glass-etched doors, a waterfall welcomes you in a room that is at once cool in color and vibe, yet emanates warmth from the dark wood floors. The focal point of the restaurant is the circular champagne and caviar bar located in the center of the dining room. There are some snazzy martinis on which to imbibe but do not forget about the special "9" cocktails.

At N9NE, your meal should begin with their signature rock shrimp appetizer. Crispy Carolina rock shrimp are served up in an old fashioned popcorn box with a tobiko caviar aioli and a hot siracha chili sauce for dipping is perfect for sharing! The ahi tuna tartare is a work of art... a timbale of fresh, tasty small diced tuna with a light lime dressing with extra chunks of avocado and served with chick pea chips for crunch.

With this being "Tomato Season", we tried the gazpacho, classic in style and bursting with the freshest of fresh tomato taste. But the tomato winner that evening was the special salad. Red and yellow heirloom tomatoes with fresh buffalo mozzarella drizzled with olive oil and balsamic vinegar, garnished with fresh basil. Now we know what the fuss is about heirloom tomatoes! Rich, luscious and a virtual picture for the eye in both color and shape, this caprese was fabulous.

N9NE Steakhouse serves only "Prime" aged beef and it is beyond compare! The 12-ounce filet mignon, cooked at 1200°F, has the perfect sear but is fork tender and served with a classic Béarnaise. The 22-ounce porterhouse gives you the best of both steak worlds (love the filet/strip combo) and the 24-ounce bone-in rib-eye is juicy and flavorful. And do not forget to order the skinny fries with your steak!

Although N9NE is a steakhouse, they have a varied and interesting selection of seafood. Alaskan halibut, oven roasted with just a dusting of sea salt and fresh ground pepper, let the freshness of the fish shine through. Black cod miso also put on a good show. A beautiful thick piece of cod, marinated in miso, with shiitake mushrooms and scallions gave the fish just the right Asian twist. The seafood special that night was a sautéed sea bass, with heirloom tomatoes, piquello peppers, salsa verde and haricots verts. This added a bit of "South of the Border" flavor to a wonderful piece of sea bass.

Desserts are always a challenge! How to choose? The "Cloud 9" intrigued us. What a vision! And taste delight! Ice blue cotton candy spilling out of a giant martini glass, with a chocolate covered pretzel as the "stick", surrounded by three mini cones filled with banana, chocolate and cookies & cream ice cream. A sugar rush if ever there was one! For the chocoholic, we recommend the velvet mousse cake, with Godiva chocolate sauce and Fudgesicle sorbet. And for the nut lover, go for the pecan square with vanilla bean ice cream and warm caramel sauce. Delish!



During the month of September 2007, mention AS YOU WISH with your reservation or bring this flyer and each guest will receive a complimentary Chef's selected amuse with purchase of an entree.



On Friday and Saturday nights, the ghostbar gets things going upstairs. All spaces at N9NE and ghostbar can also be reserved for private events.

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

Claudia & Jane

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Hours

Lunch: 11:30 a.m. - 2:00 p.m. Monday - Friday
Dinner: 5:30 p.m. - 10:00 p.m. Monday - Thursday
5:00 p.m. - 12:00 a.m. Friday - Saturday
Sunday: Call Julianne Zerega for availability
ghostbar: 8:30 p.m. - 2:00 a.m. Friday
8:30 p.m. - 3:00 a.m. Saturday

Contact

Julianne Zerega
Corporate Director of Special Events
312.575.9900

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