



RESTAURANT WEEK

\$ 33

FIRST COURSE

CHOICE OF ONE

ICEBERG WEDGE
UPPER RANCH DRESSING, CRISP BACON, TOMATO, EGG

CAESAR SALAD
AS IT SHOULD BE

THREE CHEESE RAVIOLI
WILTED SPINACH, CRISPY PANCETTA, BROWN BUTTER, SAGE

MAIN COURSE

CHOICE OF ONE

HANGER STEAK
MARINATED, GRILLED, SAUCE BORDELAISE,
ROQUEFORT & SHALLOT BUTTER, MASHED POTATOES

AMISH CHICKEN
ROASTED HALF CHICKEN, ROASTED GARLIC & TRUFFLE JUS

ORGANIC SALMON
GRILLED, CHINESE MUSTARD GLAZE, BOK CHOY,
SHIITAKE MUSHROOMS, GINGER VINAIGRETTE

UPGRADE YOUR MAIN COURSE TO AN 8OZ. FILET \$10

DESSERT

CHOICE OF ONE

YOUR CHOICE OF ANY ONE OF CHEF'S
FABULOUS DESSERT SELECTIONS

\$ 44 ADDS A PRE-FIRST COURSE

CHOICE OF ONE

LOBSTER BISQUE
MAINE LOBSTER, COGNAC, CHIVE, CREME FRAICHE

AHI TUNA TARTARE
AVOCADO, EDAMAME, CHILE, LIME, CRISPY CHICKPEA CHIPS

RESTAURANT WEEK

MENU ACCESSORIES

\$ 10

ROCK SHRIMP
CRISPY CAROLINA ROCK SHRIMP, TWO DIPPING SAUCES

CALAMARI
FRIED, LEMONS, HOT PEPPERS, TABASCO AIOLI

PARMA PROSCIUTTO
SHAVED, COUNTRY PEARS, GRILLED COUNTRY BREAD

LOBSTER RISOTTO
MAINE LOBSTER, RISOTTO, PEAS, SWEETCORN,
LOBSTER BUTTER, WHITE TRUFFLE OIL, MICRO ARUGULA

ADD CHEF SELECTED WINE PAIRINGS \$ 20

It's "Restaurant Week" EVERY week at N9NE Steakhouse!

CHECK OUT OUR \$39 3-COURSE PRIX FIXE DINNER MENU

&

WEEKLY SPECIALS

WWW.N9NE.COM

PRIVATE DINING AND SPECIAL EVENTS

FOR A GOOD TIME CALL JULIE ZEREGA 312.575.9900