

MORTON'S®

THE STEAKHOUSE

APPETIZERS

MAINE LOBSTER RAVIOLI 490 cal	18	NUESKE'S BACON STEAK* 550 cal	21
WILD MUSHROOMS 550 cal	17	JUMBO LUMP CRAB CAKE 690/880 cal	24/45
BACON WRAPPED SEA SCALLOPS* 440 cal	26	JUMBO SHRIMP ALEXANDER 660/1140 cal	22/39
SRF WAGYU MEATBALLS 910 cal	18	PROSCIUTTO WRAPPED MOZZARELLA 690 cal	17

SOUPS & SALADS

BAKED FRENCH ONION SOUP 510 cal	12	CAESAR SALAD 480 cal	12
LOBSTER BISQUE 700 cal	16	CHOPPED HOUSE SALAD 410 cal	13
MORTON'S ICEBERG WEDGE 570 cal	13	SEASONAL BURRATA SALAD 500 cal	16

RAW BAR

OYSTERS ON THE 1/2 SHELL* 230 cal	21	OCEAN PLATTER* GRAND 85/EPIC 160		AHI TUNA POKE* 380 cal	19
GRILLED OYSTERS* 360 cal	18	Cold-Water Lobster Tail, Jumbo Shrimp Cocktail, Oysters on the Half Shell, Ahi Tuna Poke 1550 / 3090 cal		JUMBO SHRIMP COCKTAIL 680 cal	24

BUTCHER CUT FEATURES

PRIME CAJUN RIBEYE*
16 oz. 1310 cal 65

DRY-AGED BONE-IN K.C. STRIP*
18 oz. 1540 cal 74

WAGYU FILET*
7 oz. 750 cal 69

USDA PRIME STEAKS & CHOPS

FILET MIGNON* 8 oz. 570 cal	51	PRIME MANHATTAN CUT* 8 oz. 530 cal	47
FILET MIGNON* 12 oz. 840 cal	61	PRIME PORTERHOUSE* 24 oz. 1620 cal	72
PRIME NEW YORK STRIP* 16 oz. 1060 cal	59	PRIME RIBEYE* 16 oz. 1210 cal	63
PRIME PORK CHOP* 16 oz. 710 cal	39	PRIME BONE-IN RIBEYE* 22 oz. 1360 cal	66

UPGRADES

Cognac Sauce Au Poivre 110 cal 6 • Blue Cheese Butter 270 cal 6 • Black Truffle Butter 350 cal 6
Béarnaise Sauce 520 cal 3 • Morton's Steakhouse Sauce 100 cal 3 • "Oscar Style" 580 cal 15
5 oz. Cold-Water Lobster Tail 170 cal 27 • (3) Jumbo Grilled Shrimp 300 cal 12

CHEF'S SELECTIONS

CHICKEN CHRISTOPHER 1320 cal	31	MISO MARINATED SEA BASS* 390 cal	48
TWIN LOBSTER TAILS 810 cal	54	COLD-WATER LOBSTER TAIL 8 oz. 270 cal	48
FEATURED ORA KING SALMON* 550 cal	38	SHRIMP SCAMPI 1300 cal	35
FILET MIGNON MIXED GRILL* 900 cal	69	FILET MIGNON* & LOBSTER TAIL 1040 cal	64

SIDES

SAUTÉED BRUSSELS SPROUTS 550 cal	13	LOADED BAKED POTATO 1430 cal	12
"THE TROY" Sautéed Mushrooms & Onions 210 cal	11	SOUR CREAM MASHED POTATOES 840 cal	13
SAUTÉED SPINACH & BUTTON MUSHROOMS 180 cal	12	BAKED CORN SOUFFLÉ 870 cal	12
JUMBO GRILLED ASPARAGUS 120 cal	13	MATCHSTICK PARMESAN & TRUFFLE FRIES 890 cal	11
CREAMED SPINACH 510 cal	13	THICK CUT ONION RINGS 1070 cal	13

SIGNATURE SIDES

LOBSTER MACARONI & CHEESE 1360 cal	26	MAINE LOBSTER RAVIOLI 700 cal	25
SMOKED GOUDA & BACON AU GRATIN POTATOES 860 cal	14	HERB ROASTED CAULIFLOWER 590 cal	15

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.
*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.