

MORTON'S

THE STEAKHOUSE

APPETIZERS

AHI TUNA TOWER* 380 cal	19.5	½ DOZEN OYSTERS ON THE HALF-SHELL* 230 cal	19
MAINE LOBSTER COCKTAIL 520 cal	23	GRILLED OYSTERS* 550 cal	19
COLOSSAL CRABMEAT COCKTAIL 510 cal	20.5	JUMBO LUMP CRAB CAKE 690 cal	20.5
JUMBO SHRIMP COCKTAIL 400 cal	24	JUMBO SHRIMP ALEXANDER 660 cal	22
BACON WRAPPED SEA SCALLOPS* 440 cal	23	PROSCIUTTO WRAPPED MOZZARELLA 690 cal	16
SHORT RIB STEAK TACOS 700 cal	14	BAKED ESCARGOT 460 cal	14
		TUNA TACOS* 480 cal	16

SOUPS & SALADS

BAKED FIVE ONION SOUP 510 cal	12.5	SLICED BEEFSTEAK TOMATO & ONION 360 cal	13
LOBSTER BISQUE 410 cal	15.5	SLICED BEEFSTEAK TOMATO & BLUE CHEESE 320 cal	13
CENTER CUT ICEBERG 570 cal	14.5	CHOPPED HOUSE SALAD 410 cal	14
CAESAR SALAD 480 cal	13	CHOPPED SPINACH SALAD 660 cal	12.5
MORTON'S SALAD 260 cal	13	BIBB LETTUCE SALAD 390 cal	12.5

MORTON'S PRIME OCEAN PLATTERS

CHILLED*: Maine Lobster, Jumbo Shrimp Cocktail, Jumbo Lump Crabmeat, Oysters on the Half-Shell, Alaskan King Crab Legs 450 cal
29 per person

BAKED*: Bacon Wrapped Sea Scallops, Jumbo Lump Crab Cakes, Grilled Oysters, Jumbo Shrimp Alexander 680 cal
29 per person

CHEF'S SEASONAL SELECTIONS

NUESKE'S BACON STEAK 450 cal	24	DRY-AGED PRIME BONE-IN NEW YORK, 18 OZ.* 1060 cal	79
SAUTÉED WILD MUSHROOMS 490 cal	13	ALL-NATURAL 10 OZ. FILET, BONE MARROW* 1150 cal	69
TRUFFLED MASHED CAULIFLOWER 690 cal	13		

PRIME STEAKS & CHOPS

FILET MIGNON* 12 oz. 840 cal	56	PRIME PORTERHOUSE* 42 oz. 2790 cal	114
FILET MIGNON* 8 oz. 570 cal	51	PRIME PORTERHOUSE* 24 oz. 1620 cal	63
FILET MIGNON* 6 oz. 430 cal	45	PRIME CAJUN RIBEYE* 16 oz. 1310 cal	55
PRIME NEW YORK STRIP* 16 oz. 1060 cal	62	PRIME PEPPERCORN STRIP STEAK* 16 oz. 1250 cal	64
PRIME MANHATTAN CUT* 10 oz. 670 cal	49	BONE-IN VEAL CHOP* 16 oz. 690 cal	55
PRIME RIBEYE* 16 oz. 1210 cal	52	RACK OF LAMB* 20 oz. 920 cal	54
PRIME BONE-IN RIBEYE* 22 oz. 1360 cal	61	PRIME PORK CHOP* 16 oz. 710 cal	35

UPGRADES 6

Cognac Sauce Au Poivre 110 cal • Blue Cheese Butter 270 cal • Foie Gras-Cognac Butter 290 cal • Fire Roasted Poblano Butter 310 cal • Black Truffle Butter 350 cal
Seared Foie Gras 230 cal 15 • "Oscar Style" Jumbo Lump Crab, Asparagus & Béarnaise 580 cal 15

SIGNATURE DISHES

CHICKEN CHRISTOPHER 1320 cal	30	BRAISED BEEF SHORT RIB 2310 cal	36
CHICKEN BIANCO 1420 cal	29	JUMBO SHRIMP ALEXANDER 1140 cal	44
MISO MARINATED SEA BASS* 390 cal	48	JUMBO LUMP CRAB CAKES 880 cal	39
HONEY-BALSAMIC GLAZED ORA KING SALMON* 730 cal	38	COLD WATER LOBSTER TAIL 270 cal	48
SHRIMP SCAMPI CAPELLINI 1230 cal	32	ALASKAN KING CRAB LEGS 580 cal	MP
		RED SNAPPER À LA NAGE* 560 cal	49

MIXED GRILLS 59

6 OZ. FILET MIGNON* WITH 2 GRILLED SHRIMP & 2 BACON WRAPPED SEA SCALLOPS* 900 cal	
FILLET OF FRESH RED SNAPPER* TOPPED WITH JUMBO LUMP CRABMEAT WITH 2 GRILLED SHRIMP & 2 SHRIMP ALEXANDER 1580 cal	
JUMBO LUMP CRAB CAKE WITH 2 GRILLED SHRIMP & 2 BACON WRAPPED SEA SCALLOPS* 950 cal	

SIDE DISHES FOR SHARING 13

SAUTÉED BRUSSELS SPROUTS 550 cal
SAUTÉED BROCCOLI FLORETS 410 cal
SAUTÉED SPINACH & BUTTON MUSHROOMS 180 cal
JUMBO ASPARAGUS 370 cal
CREAMED SPINACH 510 cal
CREAMED SWEET CORN 1120 cal
ONION RINGS 820 cal

POTATOES FOR SHARING 13

JUMBO BAKED POTATO 460 cal
LYONNAISE POTATOES 880 cal
SOUR CREAM MASHED POTATOES 840 cal
HORSERADISH MASHED POTATOES 860 cal
"TWICE BAKED" AU GRATIN POTATOES 1020 cal
PARMESAN & TRUFFLE MATCHSTICK FRIES 890 cal
HASHED BROWN POTATOES 500 cal

LOBSTER MACARONI & CHEESE 1640 cal 25

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.

Morton's The Steakhouse is a wholly owned subsidiary of Landry's Inc.

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