



THE STEAKHOUSE

Gold Menu

Hors d'oeuvres

(Select up to Three - Served butler style)

Tuna Tartare Canapés
Miniature Crab Cakes, *Mustard Mayonnaise Sauce*
Broiled Sea Scallops, *Apricot Chutney*
Roma Tomato, Fresh Mozzarella & Basil on Crostini
Tenderloin Crostini, *Blue Cheese*
Petite Lamb Chops

Salads

(Select One)

Mixed Field Greens Salad, *Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts*
Caesar Salad, *Classic Dressing*
Sliced Beefsteak Tomato, *Purple Onion, Vinaigrette or Morton's Blue Cheese*
Morton's Salad, *Morton's Blue Cheese Dressing, Chopped Egg, Anchovies*

Entrées

(Select Three)

USDA Prime Ribeye Steak

The most highly marbled cut of beef

Filet Mignon, Double Cut

*Our leanest and most tender cut of beef,
Béarnaise Sauce served on the side*

Broiled Salmon Fillet

Served with Beurre Blanc Sauce

Colossal Shrimp Alexander

*Lightly dusted with seasoned breadcrumbs,
baked and served with Beurre Blanc Sauce*

Chicken Christopher

*Three boneless chicken breasts lightly breaded,
sautéed and served with Garlic Beurre Blanc Sauce*

Chilean Sea Bass

Pineapple-Pepper Salsa

Accompaniments

Steamed Fresh Broccoli, *Hollandaise Sauce*
Creamed Spinach
Sautéed Garlic Green Beans

(Select Two)

Mashed Potato
Baked Potato
Rice Pilaf

Desserts

(Select Two)

New York Cheesecake
Double Chocolate Mousse

Key Lime Pie
Fresh Seasonal Berries

Coffee / Hot Tea Service

Entree Enhancements

New York Strip Steak, *slightly smaller*
Jumbo Lump Crab Cakes, *Mustard Mayonnaise Sauce*

New York Strip Steak, *Signature Cut*
Domestic Double Rib Lamb Chops
Bone-in Ribeye Steak
Lobster Tail

Mini New York Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, Sabayon Sauce

Please [contact the Sales and Marketing Manager](#)
at your preferred Morton's location for more information
on pricing and additional menu options.