



THE STEAKHOUSE

Platinum Menu

Hors d'oeuvres

(Select up to Four - Served butler style)

Broiled Sea Scallops, *Apricot Chutney*

Colossal Shrimp Cocktail

Petite Lamb Chops

Miniature Crab Cakes, *Mustard Mayonnaise Sauce*

Lobster Bisque (plated only)

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 New York Strip Steak

The most flavorful cut of beef

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

Chilean Sea Bass

Pineapple-Pepper Salsa

Colossal Shrimp Alexander

Served with Beurre Blanc Sauce

Jumbo Lump Crab Cakes

*Three fresh Jumbo Crab Cakes baked
and served with Mustard Mayonnaise*

Chicken Christopher

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

Domestic Double Rib Lamb Chops

Three to an order, simply broiled

Accompaniments

(Select Two)

Sautéed Garlic Green Beans

Steamed Fresh Broccoli, *Hollandaise Sauce*

Steamed Fresh Asparagus, *Hollandaise Sauce*

Mashed Potato

Baked Potato

Rice Pilaf

Dessert

Dessert Trio

(Miniature New York Cheesecake • Double Chocolate Mousse Cup • Fresh Seasonal Berries & Sabayon)

Coffee / Hot Tea Service

Entree Enhancements

Bone-in Ribeye Steak

Lobster Tail

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