

MORTON'S

THE STEAKHOUSE

APPETIZERS

AHI TUNA TOWER Avocado, Pico de Gallo, Wonton Crisps. 16.95	JUMBO SHRIMP COCKTAIL 21
TOPNECK CLAMS CASINO Bell Pepper, Bacon, Parmesean Cheese 12	½ DOZEN OYSTERS ON THE HALF-SHELL Cocktail Sauce 17.5
MAINE LOBSTER COCKTAIL Mustard Mayonnaise & Cocktail Sauce . . . 21	OYSTERS ROCKEFELLER Spinach, Parmesan and Pernod 17.5
JUMBO LUMP CRABMEAT COCKTAIL Mustard Mayonnaise. 16.95	JUMBO LUMP CRAB CAKE Mustard Mayonnaise. 17.95
PEPPER CRUSTED BEEF TENDERLOIN CARPACCIO	BAKED ESCARGOT Burgundy Butter & Puff Pastry. 12
Red Onion, Capers & Dijon Mustard Sauce 16.75	JUMBO SHRIMP ALEXANDER
BROILED SEA SCALLOPS Wrapped in Bacon with Apricot Chutney 18.5	Beurre Blanc Sauce 18.5

MORTON'S PRIME OCEAN PLATTERS

CHILLED: Maine Lobster, Jumbo Shrimp Cocktail, Jumbo Lump Crabmeat, Oysters on the Half Shell, Alaskan King Crab Legs, Snow Crab Legs . . 24 per person	BAKED: Sea Scallops Wrapped in Bacon, Jumbo Lump Crab Cakes, Oysters Rockefeller, Jumbo Shrimp Alexander 22 per person
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SOUPS & SALADS

BAKED FIVE ONION SOUP Crusted with Swiss Cheese 11.5	SLICED BEEFSTEAK TOMATO Purple Onion, Vinaigrette or Mort's Blue Cheese 11.5
LOBSTER BISQUE 14.5	CHOPPED HOUSE SALAD Iceberg & Romaine Lettuce, Cucumber, Bacon Bits, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado & Dijon Mustard Vinaigrette. 12.5
CENTER CUT ICEBERG Our version of the Wedge, with Chopped Egg, Tomato, Bacon Bits and either Mort's Blue Cheese Dressing or Thousand Island Dressing 13	CHOPPED SPINACH SALAD Warm Bacon Dressing 10
CAESAR SALAD Classic Dressing 11	BIBB LETTUCE SALAD Blue Cheese, Pears, Candied Walnuts, Balsamic Vinaigrette 10.5
MORTON'S SALAD Mort's Blue Cheese Dressing, Chopped Egg, Anchovies 11	

PRIME STEAKS & CHOPS

CENTER-CUT FILET MIGNON 12 oz. . . . 48 8 oz. . . . 45 6 oz. . . 39	DOUBLE-CUT RIB LAMB CHOPS 46
SIGNATURE CUT PRIME NEW YORK STRIP 17 oz. 56	PORTERHOUSE STEAK 24 oz. 56
CENTER-CUT PRIME RIBEYE 16 oz. 46	BONE-IN VEAL CHOP 16 oz. 49
CHICAGO STYLE PRIME BONE-IN RIBEYE 22 oz. 54	CAJUN RIBEYE STEAK 48
DOUBLE PORTERHOUSE FOR TWO 48 oz. 112	FIVE PEPPERCORN RUBBED PRIME STRIP STEAK 17 oz. Bourbon Sauce Au Poivre 58
DOUBLE-CUT PRIME PORK CHOP 16 oz. 30	

UPGRADES 4

Bourbon Sauce Au Poivre • Blue Cheese Butter • Foie Gras-Cognac Butter • Black Truffle Butter
Make Any Steak "Oscar Style" Jumbo Lump Crab, Asparagus & Bearnaise . . . 12

SIGNATURE DISHES, POULTRY & SEAFOOD

CHICKEN CHRISTOPHER Garlic Buerre Blanc Sauce 28	SHRIMP ALEXANDER Buerre Blanc Sauce. 38
CHICKEN BIANCO Artichoke, Capers & White Wine Sauce 27	JUMBO LUMP CRAB CAKES Mustard Mayonnaise 40
HONEY-CHILI GLAZED SALMON FILLET Vegetable Relish 34	BAKED STUFFED JUMBO SHRIMP Crabmeat Stuffing and Parmesan Capellini 36
BRAISED BEEF SHORT RIB STROGANOFF Wide Egg Noodles, Sour Cream & Chives 33	RED SNAPPER FILLET A'LA NAGE Jumbo Lump Crab, Lemon Butter, Asparagus 36
SHRIMP SCAMPI CAPELLINI Toasted Pine Nuts, Spinach, Tomato & White Wine 29	COLD WATER LOBSTER TAIL 8 oz. 48
BRAISED BEEF SHORT RIB AND JUMBO SEA SCALLOP "SURF & TURF" Red Wine Demi-Glace 39	ALASKAN KING CRAB LEGS Market
	WHOLE BAKED MAINE LOBSTERS 2 lbs. & up Market

MIXED GRILLS 49

A 6 OZ. FILET MIGNON WITH 3 GRILLED SHRIMP AND 2 BACON WRAPPED SCALLOPS

FILLET OF FRESH RED SNAPPER TOPPED WITH JUMBO LUMP CRABMEAT WITH 3 GRILLED SHRIMP AND 2 BAKED STUFFED SHRIMP

A JUMBO LUMP CRAB CAKE WITH 3 GRILLED JUMBO SHRIMP AND 2 JUMBO SHRIMP ALEXANDER

SIDE DISHES FOR SHARING

11

- STEAMED JUMBO ASPARAGUS
Hollandaise Sauce
- GRILLED JUMBO ASPARAGUS
Balsamic Glaze, Extra Virgin Olive Oil & Coarse Sea Salt
- STEAMED FRESH BROCCOLI
- CREAMED SPINACH
- CREAMED CORN
- SAUTÉED BRUSSELS SPROUTS
- SAUTÉED SPINACH AND BUTTON MUSHROOMS
- BACON & ONION MACARONI AND CHEESE

POTATOES FOR SHARING

11

- JUMBO BAKED POTATO
- LYONNAISE POTATOES
- SOUR CREAM MASHED POTATOES
- CHICAGO STYLE HORSERADISH MASHED POTATOES
- "TWICE BAKED" AU GRATIN POTATOES
- PARMESAN & TRUFFLE MATCHSTICK FRIES
- HASHED BROWN POTATOES
- ONION LOAF

GENERAL MANAGER BRAD SMITH | EXECUTIVE CHEF ERIC SAMARRIPAS

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions.

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