

# MORTON'S

## THE STEAKHOUSE

### LUNCH STARTERS

<b>MAINE LOBSTER COCKTAIL</b> . . . . .	22	<b>BAKED FIVE ONION SOUP</b> Crueted with Swiss Cheese . . . . .	12
<b>JUMBO SHRIMP COCKTAIL</b> With Cocktail Sauce . . . . .	21.5	<b>CENTER CUT ICEBERG</b> Our version of the Wedge, with Chopped Egg, Tomato, Bacon Bits and either Morton's Blue Cheese Dressing or Thousand Island Dressing . . . . .	13.5
<b>BROILED SEA SCALLOPS</b> Wrapped in Bacon with Apricot Chutney . . . . .	19	<b>CAESAR SALAD</b> Parmesan Garlic Croutons. . . . .	11.5
<b>JUMBO SHRIMP ALEXANDER</b> With Beurre Blanc Sauce . . . . .	19.5	<b>MORTON'S SALAD</b> Chopped Egg and Anchovies with Morton's Blue Cheese Dressing. . . . .	11.5
<b>AHI TUNA TOWER*</b> Avocado, Pico De Gallo, Wonton Crisps . . . . .	17	<b>SLICED BEEFSTEAK TOMATO</b> Purple Onion with Vinaigrette or Morton's Blue Cheese Dressing . . . . .	12
<b>JUMBO LUMP CRABMEAT COCKTAIL</b> With Mustard Mayonnaise Sauce . . . . .	17.5	<b>CHOPPED SALAD</b> Iceberg and Romaine Lettuce, Cucumber, Bacon Bits, Blue Cheese, Chopped Egg, Purple Onion, Tomato and Avocado with a Dijon Vinaigrette. . . . .	14.5
<b>JUMBO LUMP CRAB CAKE</b> With Mustard Mayonnaise Sauce . . . . .	17	<b>CHOPPED SPINACH SALAD</b> Warm Bacon Dressing . . . . .	11
<b>LOBSTER BISQUE</b> . . . . .	15		

#### ADD TO ANY STARTER SALAD

Grilled Chicken Breast 7 Grilled Salmon Fillet\* 10 Beef Tenderloin Tips\* 11 Four Jumbo Shrimp 15 Seared Tuna\* 9

### MORTON'S LUNCH SPECIALTIES

<b>WARM STEAK SALAD*</b> Sliced Beef Tenderloin, Crisp Vegetables, Toasted Sesame Seeds with Soy Sesame Dressing . . . . .	19.5	<b>BEEF TENDERLOIN SANDWICH*</b> Grilled Onions, White Cheddar, Horseradish, served with Housemade Chips. . . . .	25
<b>STACKED PRIME NEW YORK*</b> Strip Steak, Beefsteak Tomato and Purple Onion with Crumbled Blue Cheese and Vinaigrette . . . . .	22	<b>PRIME RIB FRENCH DIP SANDWICH*</b> Thinly Sliced Prime Rib topped with Melted Provolone Cheese, served with Housemade Chips. . . . .	19.5
<b>MORTON'S PRIME BURGER*</b> Choice of: Horseradish Cheddar, Swiss, Crumbled Blue, or Cheddar; Crisp Bacon, Sautéed Mushrooms or Onions, served with Matchstick Fries . .	17	<b>GRILLED SALMON SALAD*</b> Over Mixed Field Greens with Walnuts, Apples and Blue Cheese, with Dijon Vinaigrette . . . . .	19
<b>BACON-LOADED CHEESEBURGER*</b> Bacon Infused Prime Burger, White Cheddar, Grilled Red Onion served with Matchstick Fries . . . . .	18	<b>CRAB CAKE BLT</b> Caper Dill Mayonnaise and Matchstick Fries . . . . .	23.5
<b>GRILLED CHICKEN BREAST SANDWICH</b> Choice of: Horseradish Cheddar, Swiss, Crumbled Blue or Cheddar; Crisp Bacon, Caramelized Onions, served with Matchstick Fries . . . . .	18	<b>SHRIMP SCAMPI CAPELLINI</b> Toasted Pine Nuts, Spinach, Tomato and White Wine . . . . .	25
<b>CHICKEN BIANCO</b> Artichoke, Capers and White Wine Sauce . . . . .	22	<b>BAKED STUFFED JUMBO SHRIMP</b> Crabmeat Stuffing and Parmesan Capellini . . . . .	32
<b>PULLED PORK SLIDERS</b> Cumin Pulled Pork, Avocado and Pico De Gallo, served with Matchstick Fries . . . . .	19	<b>GRILLED JUMBO SHRIMP &amp; SEA SCALLOPS</b> With Grilled Vegetables, served with Beurre Blanc Sauce over Sautéed Spinach . . . . .	25

### PRIME STEAKS & CHOPS

<b>CENTER-CUT LUNCH FILET MIGNON* 6 oz.</b> . . . . .	35	<b>BONE-IN VEAL CHOP* 16 oz.</b> with Black Truffle Butter. . . . .	49
<b>SIGNATURE CUT PRIME NEW YORK STRIP* 17 oz.</b> . . . . .	57	<b>CAJUN RIBEYE STEAK*</b> . . . . .	49
<b>DOUBLE-CUT PRIME PORK CHOP* 16 oz.</b> . . . . .	30	<b>FIVE PEPPERCORN RUBBED PRIME STRIP STEAK* 17 oz.</b> Bourbon Sauce Au Poivre . . . . .	58
<b>CHICAGO STYLE BONE-IN RIBEYE STEAK* 22 oz.</b> . . . . .	55	<b>DOUBLE-CUT PORTERHOUSE FOR TWO* 48 oz.</b> . . . . .	114
<b>DOUBLE-CUT RIB LAMB CHOPS*</b> . . . . .	48		
<b>CENTER CUT PRIME RIBEYE STEAK* 16 oz.</b> . . . . .	47		

LARGER CENTER-CUT FILET MIGNON AVAILABLE UPON REQUEST

### MORTON'S THREE COURSE PRIME LUNCH SELECTIONS • 29

Choice of Soup or Salad:

LOBSTER BISQUE • BAKED FIVE ONION SOUP • MORTON'S SALAD • CAESAR SALAD • CHOPPED SPINACH SALAD

Choice of Entrée:

GRILLED 10 OZ. RIBEYE STEAK\* WITH GARLIC BUTTER AND MASHED POTATOES  
BRAISED BEEF SHORT RIB WITH WIDE EGG NOODLES, SOUR CREAM AND CHIVES  
BAKED STUFFED JUMBO SHRIMP WITH CRABMEAT STUFFING AND PARMESAN CAPELLINI  
CRAB CAKE BLT WITH CAPER DILL MAYONNAISE AND MATCHSTICK FRIES  
HONEY-CHILI GLAZED SALMON FILLET WITH VEGETABLE RELISH  
CHICKEN CHRISTOPHER WITH GARLIC BEURRE BLANC AND MASHED POTATOES

Choice of Dessert:

DOUBLE CHOCOLATE MOUSSE OR CHEESECAKE

### A LA CARTE VEGETABLES & POTATOES • 12

<b>STEAMED FRESH JUMBO ASPARAGUS</b> Hollandaise Sauce	<b>CREAMED CORN</b>	<b>SOUR CREAM MASHED POTATOES</b>
<b>GRILLED JUMBO ASPARAGUS</b> Balsamic Glaze	<b>SAUTÉED BRUSSELS SPROUTS</b> with Bacon and Shallots	<b>PARMESAN AND TRUFFLE FRIES</b>
<b>STEAMED FRESH BROCCOLI</b>	<b>ONION RINGS, Thai Cream Sauce</b>	<b>SAUTÉED BUTTON MUSHROOMS</b>
<b>CREAMED SPINACH</b>	<b>JUMBO BAKED POTATO</b>	<b>SAUTÉED FRESH SPINACH AND BUTTON MUSHROOMS</b>

\*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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