

GLUTEN-SENSITIVE DINNER MENU

Items may vary by location, please see your server for details

BAR BITES (Available in the bar only)

- Jumbo Shrimp Cocktail*
- Iceberg Wedge Bites
- Oysters on the Half Shell*
- Blue Cheese Steak Fries++

DINNER

APPETIZERS

- Broiled Sea Scallops*
- Half Dozen Oysters on the Half Shell*
- Jumbo Lump Crabmeat Cocktail
- Jumbo Shrimp Cocktail*
- Maine Lobster Cocktail
- Prosciutto Wrapped Mozzarella
- Chilled Ocean Platter*

SOUPS & SALADS

- Bibb Lettuce Salad
- Center Cut Iceberg with Blue Cheese Dressing
- Center Cut Iceberg with Thousand Island
- Chopped House Salad
- Chopped Spinach Salad
- Lobster Bisque
- Morton's Salad
- Sliced Beefsteak Tomato with Blue Cheese
- Sliced Beefsteak Tomato, Purple Onion Vinaigrette

PRIME STEAKS & CHOPS

- Center-Cut Filet Mignon* (no au jus)
- Signature Cut Prime New York Strip* (no au jus)
- Center Cut Prime Ribeye* (no au jus)
- Chicago-Style Prime Bone-In Ribeye* (no au jus)
- Bone-In Veal Chop*
- Rack of Lamb, 20 oz*
- Porterhouse* (no au jus)
- Pork Chop* (no au jus)

UPGRADES

- Black Truffle Butter
- Blue Cheese Butter
- Foie Gras-Cognac Butter

SIGNATURE DISHES

- Alaskan King Crab Legs
- Grilled Chicken Bianco
- Cold Water Lobster Tail, 8 oz
- Honey-Balsamic Glazed Salmon Fillet*
- Whole Baked Maine Lobster

SIDE DISHES FOR SHARING

- Chicago Style Horseradish Mashed Potatoes
- Creamed Sweet Corn
- Grilled Jumbo Asparagus
- Hashed Brown Potatoes
- Jumbo Baked Potato, plain
- Sautéed Broccoli Florets (no breadcrumbs)
- Sautéed Brussels Sprouts
- Sautéed Spinach & Button Mushrooms
- Sour Cream Mashed Potatoes
- Steamed Jumbo Asparagus

DESSERTS

- Chocolate Ice Cream
- Crepe Brulee
- Double Chocolate Mousse
- Fresh Raspberries
- Mixed Berries
- Raspberry Sorbet
- Vanilla Ice Cream

SALAD DRESSINGS

- Ranch Dressing
- Balsamic Vinaigrette
- Caesar Dressing
- Classic Vinaigrette
- Dijon Vinaigrette
- Hot Bacon Dressing
- Morton's Dressing
- Thousand Island Dressing

CONDIMENTS

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| Apricot Chutney | Cheddar Cheese | Swiss Cheese |
| Bacon | Chives | Thai Cream Sauce |
| Bacon Bits | Cocktail Sauce | |
| Balsamic Glaze | Horseradish | |
| Blue Cheese | Monterey Jack Cheese | |
| Blue Cheese Crumbles | Mustard Mayonnaise Sauce | |
| Butter | Sour Cream | |

++Available at State Street & Georgetown only

These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

*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. Wholly owned by Landry's Inc.