

SOY-SENSITIVE DINNER MENU

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

BAR BITES (Available in the bar only)

- Parmesan & Truffle Matchstick Fries**
- Jumbo Shrimp Cocktail*
- Four Petite Filet Mignon Sandwiches**
- Iceberg Wedge Bites**
- Oysters on the Half Shell*
- Fresh Cut Potato Chips
- Blue Cheese Steak Fries++
- Buffalo Chicken Goujonettes

DINNER

APPETIZERS

- Egg and Onion Bread
- 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**
- Caesar 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**

SIGNATURE DISHES

- Honey-Balsamic Glazed Salmon Fillet**
- Grilled Chicken Bianco
- King Crab Legs (no clarified butter)

PRIME STEAKS & CHOPS

- Bone-In Veal Chop*
- Rack of Lamb, 20 oz*
- Cajun Ribeye Steak (no au jus)
- Center-Cut Filet Mignon (no au jus)
- Center-Cut Prime Ribeye, 16 oz (no au jus)
- Chicago Style Prime Bone-In Ribeye, 22 oz (no au jus)
- Double Porterhouse for Two, 48 oz (no au jus)
- Double-Cut Prime Pork Chop, 16 oz (no au jus)
- Porterhouse Steak, 24 oz (no au jus)
- Signature Cut Prime New York Strip, 16 oz (no au jus)

UPGRADES

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

SIDE DISHES FOR SHARING

- Chicago Style Horseradish Mashed Potatoes
- Creamed Sweet Corn
- Creamed Spinach
- Jumbo Asparagus (no Hollandaise Sauce)
- Jumbo Baked Potato, plain
- Lyonnais Potatoes
- Onion Rings**
- Parmesan & Truffle Matchstick Fries**
- Sautéed Broccoli Florets
- Sautéed Brussels Sprouts
- Sautéed Spinach & Button Mushrooms
- Sour Cream Mashed Potatoes

DESSERTS

- Carrot Cake**
- Chocolate Ice Cream
- Crème Brûlée
- Fresh Raspberries with Whipped Cream
- Grand Marnier Souffle with Whipped Cream
- Lemon Souffle with Whipped Cream
- Mixed Berries with Whipped Cream
- Raspberry Sorbet
- Raspberry Souffle with Whipped Cream
- Vanilla Ice Cream

SALAD DRESSINGS

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

CONDIMENTS

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

++Available at State Street & Georgetown only **Contains soybean oil.

These items are offered as a guideline for people who require a soy-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 soy sensitivities, notify a manager before ordering, as our kitchen is not soy-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.