

## SOY-SENSITIVE LUNCH 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
- Buffalo Chicken Goujonettes

### LUNCH

#### STARTERS

- Egg and Onion Bread
- Jumbo Lump Crabmeat Cocktail\*\*
- Jumbo Shrimp Cocktail
- Maine Lobster Cocktail\*\*

#### SOUPS & SALADS

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

#### SPECIALTIES

- Grilled Ribeye Steak Prime Lunch Selection\*
- Grilled Salmon Salad\*
- Stacked Prime New York\*
- Honey-Balsamic Glazed Salmon Fillet with Vegetable Relish\*
- Crispy Chicken BLT
- Prime Sirloin Chopped Steak\*
- Shrimp Salad Trio
- Grilled Jumbo Shrimp & Sea Scallops (no beurre blanc sauce)

### 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-Cut Prime Pork Chop, 16 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

- Creamed Sweet Corn
- Creamed Spinach
- Jumbo Asparagus (no Hollandaise Sauce)
- Jumbo Baked Potato, plain
- 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
- Crepe Brulee
- 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

### MORTON'S THREE COURSE PRIME LUNCH

- Grilled 9 oz Ribeye Steak with Garlic Butter and Mashed Potatoes
- Honey-Balsamic Glazed Salmon Fillet with Vegetable Relish
- Prime Sirloin Chopped Steak with Caramelized Onions, Cheddar Cheese and Mashed Potatoes

#### SALAD DRESSINGS

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

#### CONDIMENTS

- Apricot Chutney
- Bacon
- Bacon Bits
- Balsamic Glaze
- Blue Cheese
- Blue Cheese Crumbles
- Butter
- Cheddar Cheese
- Chives
- Cocktail Sauce
- Horseradish
- Monterey Jack Cheese

- Mustard Mayonnaise Sauce\*\*
- Sour Cream
- Swiss Cheese
- Thai Cream Sauce

++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.