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* 80 cal each
Iceberg Wedge Bites 350 cal
Oysters on the Half Shell* 20 cal each
Fresh Cut Potato Chips 1330 cal

DINNER
APPETIZERS
Bacon Wrapped Sea Scallops* 440 cal
Half Dozen Oysters on the Half Shell* 230 cal
Colossal Crabmeat Cocktail* 510 cal
Jumbo Shrimp Cocktail* 680 cal
Maine Lobster Cocktail 520 cal
Prosciutto Wrapped Mozzarella 690 cal
Chilled Ocean Platter* 420 cal
Nueske’s Bacon Steak with Green Apple Brandy Glaze 460 cal

SOUPS & SALADS
Wedge of Iceberg 570 cal
Chopped House Salad 410 cal
Lobster Bisque 410 cal
Morton’s Salad 260 cal
Sliced Beefsteak Tomato & Blue Cheese 320 cal
Sliced Beefsteak Tomato & Onion 360 cal

SIGNATURE DISHES
Red King Crab Legs 580 cal
Cold Water Lobster Tail 270 cal
Honey-Balsamic Glazed Ora King Salmon Fillet* 730 cal
Whole Baked Maine Lobster 1110 cal

FALL FEATURES
Burrata, Brussels Sprouts and Butternut Squash Salad 740 cal
SRF American Wagyu 10 oz New York Medallion* (no au jus) 670 cal

PRIME STEAKS & CHOPS
Filet Mignon* (no au jus) 430-840 cal
Prime New York Strip, 16 oz* (no au jus) 1060 cal
Prime Ribeye* (no au jus) 1210 cal
Prime Bone-In Ribeye* (no au jus) 1360 cal
Bone-In Veal Chop* 690 cal
Rack of Lamb, 20 oz* 920 cal
Prime Porterhouse, 24oz & 42oz* (no au jus) 1620-2790 cal
Prime Pork Chop* (no au jus) 710 cal
Prime Manhattan Cut, 10 oz* (no au jus) 670 cal

UPGRADES
Black Truffle Butter 350 cal
Blue Cheese Butter 270 cal
Oscar Style 580 cal

SIDES FOR SHARING
Horseradish Mashed Potatoes 860 cal
Creamed Sweet Corn 1120 cal
Hashed Brown Potatoes 500 cal
Jumbo Baked Potato, plain 460 cal
Sautéed Broccoli Florets (no breadcrumbs) 410 cal
Sautéed Brussels Sprouts 550 cal
Sautéed Spinach & Button Mushrooms 180 cal
Sour Cream Mashed Potatoes 840 cal
Steamed Jumbo Asparagus 370 cal
Lyonnaise Potatoes 880 cal
Parmesan & Truffle Fries 890 cal

DESSERTS
Chocolate Ice Cream 650 cal
Creme Brulee 480 cal
Double Chocolate Mousse 600 cal
Fresh Raspberries 40-200 cal
Mixed Berries 30-180 cal
Raspberry Sorbet 290 cal
Vanilla Ice Cream 650 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

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.

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