

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
- Lyonnais Potatoes 880 cal
- Parmesan & Truffle Fries 890 cal

DESSERTS

- Chocolate Ice Cream 650 cal
- Crème Brûlée 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.