

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** 890 cal
- Jumbo Shrimp Cocktail* 80 cal each
- Four Petite Filet Mignon Sandwiches** 940 cal
- Iceberg Wedge Bites** 350 cal
- Oysters on the Half Shell* 20 cal each
- Fresh Cut Potato Chips 1330 cal

DINNER

APPETIZERS

- Half Dozen Oysters on the Half Shell* 230 cal
- Colossal Crabmeat Cocktail** 510 cal
- Jumbo Shrimp Cocktail* 400 cal
- Maine Lobster Cocktail** 520 cal
- Prosciutto Wrapped Mozzarella 690 cal
- Chilled Ocean Platter** 450 cal
- Grilled Oysters 550 cal

SOUPS & SALADS

- Bibb Lettuce Salad** 390 cal
- Caesar Salad** 480 cal
- Center Cut Iceberg with Blue Cheese Dressing** 570 cal
- Chopped House Salad 410 cal
- Chopped Spinach Salad** 660 cal
- Lobster Bisque 410 cal
- Morton's Salad** 260 cal
- Sliced Beefsteak Tomato with Blue Cheese** 320 cal
- Sliced Beefsteak Tomato, Purple Onion Vinaigrette** 360 cal

SIGNATURE DISHES

- Honey-Balsamic Glazed Salmon Fillet** 730 cal
- Alaskan King Crab Legs (no clarified butter) 580 cal

PRIME STEAKS & CHOPS

- Bone-In Veal Chop* 690 cal
- Rack of Lamb, 20 oz* 920 cal
- Prime Cajun Ribeye* (no au jus) 1310 cal
- Center-Cut Filet Mignon* (no au jus) 430-840 cal
- Prime Ribeye, 16 oz* (no au jus) 1210 cal
- Prime Bone-In Ribeye, 22 oz* (no au jus) 1360 cal
- Prime Porterhouse, 24-48 oz* (no au jus) 1620-3230 cal
- Prime Pork Chop, 16 oz* (no au jus) 710 cal
- Prime New York Strip, 16 oz* (no au jus) 1060 cal
- Prime New York Medallion, 10 oz* (no au jus) 420 cal

UPGRADES

- Black Truffle Butter** 350 cal
- Blue Cheese Butter 270 cal
- Foie Gras-Cognac Butter** 290 cal
- Poblano Butter 310 cal
- Seared Foie Gras 230 cal

SIDE DISHES FOR SHARING

- Chicago Style Horseradish Mashed Potatoes 860 cal
- Creamed Sweet Corn 1120 cal
- Creamed Spinach 510 cal
- Jumbo Asparagus (no Hollandaise Sauce) 370 cal
- Jumbo Baked Potato, plain 460 cal
- Lyonnais Potatoes 880 cal
- Onion Rings** (no Thai Cream Sauce) 820 cal
- Parmesan & Truffle Matchstick Fries** 890 cal
- Sautéed Broccoli Florets 410 cal
- Sautéed Brussels Sprouts 550 cal
- Sautéed Spinach & Button Mushrooms 180 cal
- Sour Cream Mashed Potatoes 840 cal

DESSERTS

- Carrot Cake** 2110 cal
- Chocolate Ice Cream 650 cal
- Crème Brûlée 480 cal
- Fresh Raspberries with Whipped Cream 80 cal
- Grand Marnier Souffle with Whipped Cream 660 cal
- Lemon Souffle with Whipped Cream 700 cal
- Mixed Berries with Whipped Cream 70 cal
- Raspberry Sorbet 290 cal
- Raspberry Souffle with Whipped Cream 790 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.

** 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.