

SOY-SENSITIVE DINNER MENU

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

BAR BITES (Available in the bar only)

- Parmesan & Truffle 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* 680 cal
- Maine Lobster Cocktail** 520 cal
- Prosciutto Wrapped Mozzarella 690 cal
- Chilled Ocean Platter** 450 cal
- Nueske's Bacon Steak with Green Apple Brandy Glaze 460 cal

SOUPS & SALADS

- Caesar Salad** 480 cal
- 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

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

- Bone-In Veal Chop* 690 cal
- Rack of Lamb, 20 oz* 920 cal
- Prime Cajun Ribeye* (no au jus) 1310 cal
- 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, 24oz & 42oz* (no au jus) 1620-2790 cal
- Prime Pork Chop, 16 oz* (no au jus) 710 cal
- Prime New York Strip, 16 oz* (no au jus) 1060 cal
- Prime Manhattan Cut, 10 oz* (no au jus) 670 cal

UPGRADES

- Black Truffle Butter** 350 cal
- Blue Cheese Butter 270 cal

SIDES FOR SHARING

- 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 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.