APPETIZERS

COLOSSAL CRABMEAT COCKTAIL 19 
JUMBO SHRIMP COCKTAIL 24 
BACON WRAPPED SEA SCALLOPS* 24 
PROSCIUTTO WRAPPED MOZZARELLA 17 

NUESKE'S BACON STEAK* 24 
SRF WAGYU MEATBALLS* 17 
JUMBO LUMP CRAB CAKE 19/36 
BAKED ESCARGOT 16 

SOUP & SALADS

LOBSTER BISQUE 17 
WEDGE OF ICEBERG 13 
CAESAR SALAD 12 
MORTON'S SALAD 12 

USDA PRIME STEAKS & SEAFOOD

FILET MIGNON* 6 oz. MP 
FILET MIGNON* 8 oz. MP 
FILET MIGNON* 12 oz. MP 
PRIME NEW YORK STRIP* 16 oz. MP 
PRIME CAJUN RIBEYE* 16 oz. MP 
PRIME RIBEYE* 16 oz. MP 
PRIME BONE-IN RIBEYE* 22 oz. MP 
PRIME PORTERHOUSE* 24 oz. MP 

PRIME PORTERHOUSE 42 OZ. MP 
PRIME PORK CHOP* 16 oz. 38 
"THE ORIGINAL" MORTON'S PRIME BURGER* 25 
MISO MARINATED SEA BASS* 47 
ORA KING SALMON* 38 
COLD WATER LOBSTER TAIL 48 
RED KING CRAB LEGS MP 
SHRIMP SCAMPI 34 

SIDES

SAUTÉED SPINACH & BUTTON MUSHROOMS 
JUMBO ASPARAGUS 
CREAMED SPINACH 
BRUSSELS SPROUTS 
CHARRED STREET CORN 
JUMBO BAKED POTATO 
SMOKED GOUDA & BACON AU GRATIN POTATOES 
SOUR CREAM MASHED POTATOES 

LOBSTER MACARONI & CHEESE 26 

DESSERTS

NEW YORK CHEESECAKE 13 
MORTON'S LEGENDARY HOT CHOCOLATE CAKE* 14 

KEY LIME PIE 12 
CRÈME BRÛLÉE 12 

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 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. Before placing your order, please inform your server if anyone in your party has a food allergy.

Morton's The Steakhouse is a wholly owned subsidiary of Landry's Inc.
MORTON’S MIXOLOGY

SEASONAL SANGRIA
Lolailo Sangria, Cîroc Peach Vodka, La Marca Prosecco, Raspberries And Strawberries

BLOOMING HIBISCUS
Don Julio Blanco Tequila, Reàl Strawberry Puree, Monin Hibiscus Syrup, Fresh Lime Juice, Club Soda

CADILLAC MARGARITA
Casamigos Blanco Tequila, Fresh Lime Juice, Grand Marnier, Agave Nectar

“THE ORIGINAL” STATE ST. MANHATTAN
Woodford Reserve Bourbon and Carpano Antica Formula Sweet Vermouth infused through Toschi Amarena Cherries and fresh orange peels, garnished with a slice of our famous USDA Prime New York Strip and finished with a spritz of Jack Daniel’s “Sinatra Select”, Tennessee Whiskey

GOLDEN PINEAPPLE
Hennessy VS Cognac, Grand Marnier, Pineapple Juice, Fresh Lemon Juice, Liber & Co. Pineapple Gum Syrup, Edible Gold Pineapple Flower

LEMON DROP
Wheatley Vodka, Caravella Limoncello, Simple Syrup, Fresh Lemon Juice, Sugar Rim

LONG ISLAND ICED TEA
Smoakoff Vodka, Beefeater Gin, Bacardi Superior Rum, Camarena Silver Tequila, Dekuyper Triple Sec, Fresh Lemon & Lime Juices, Topped With Coca-Cola

MOJITO
Havana Club Añejo Blanco Rum, Fresh Mint, Simple Syrup

MOSCOW MULE
Reyka Vodka, Simple Syrup, Fresh Mint, Fever-Tree Ginger Beer

MORTON’S OLD FASHIONED
Bulleit Bourbon, Pierre Ferrand Dry Orange Curacao, Orange, Toschi Amarena Cherries

PALM BEACH PASSION
Pineapple-Infused New Amsterdam Vodka, X-Rated Fusion Liqueur, Fresh Lime Juice

PALOMA PICOSA
Milagro Silver Tequila, Ancho Reyes Vodka Poblano, Liber & Co.Classic Gum Syrup, Fresh Lime Juice, Q Mixers Grapefruit

ISLAND BESSIE
Ron Zacapa 23 Rum, Pineapple Juice, Reàl Strawberry Puree, Reàl Cream of Coconut, Fresh Lime Juice

”BOTTLE SHOCK” $99 PER BOTTLE
STAGS’ LEAP WINERY, CABERNET SAUVIGNON, NAPA VALLEY
DAOU, RESERVE, CABERNET SAUVIGNON, PASO ROBLES
ORIN SWIFT, “PAPILLON”, RED BLEND, NAPA VALLEY
VEUVE – CLICQUOT, “YELLOW LABEL”, CHAMPAGNE, NV

Please ask your server for our local craft beer offerings.