



## APPETIZERS

|   |    |                                       |       |
|---|----|---------------------------------------|-------|
| MAINE LOBSTER RAVIOLI 660 cal               | 19 | NUESKE'S BACON STEAK* 540 cal         | 21    |
| ROASTED HEN OF THE WOODS MUSHROOMS 1530 cal | 18 | JUMBO LUMP CRAB CAKE 690/880 cal      | 24/44 |
| BACON WRAPPED SEA SCALLOPS* 440 cal         | 25 | JUMBO SHRIMP ALEXANDER 660/1140 cal   | 23/40 |
| SRF WAGYU MEATBALLS 910 cal                 | 19 | PROSCIUTTO WRAPPED MOZZARELLA 690 cal | 18    |

## SOUPS & SALADS

|                                 |      |                                |      |
|---------------------------------|------|--------------------------------|------|
| BAKED FRENCH ONION SOUP 510 cal | 13   | CAESAR SALAD 480 cal           | 12.5 |
| LOBSTER BISQUE 410 cal          | 16.5 | CHOPPED HOUSE SALAD 410 cal    | 13.5 |
| MORTON'S ICEBERG WEDGE 570 cal  | 13.5 | SEASONAL BURRATA SALAD 500 cal | 17   |

## RAW BAR

|                                   |    |  |  |                               |    |
|-----------------------------------|----|--|--|-------------------------------|----|
| OYSTERS ON THE 1/2 SHELL* 230 cal | 23 | OCEAN PLATTER* GRAND 85/EPIC 160                         |  | AHI TUNA POKE* 380 cal        | 20 |
| GRILLED OYSTERS* 360 cal          | 17 | Cold-Water Lobster Tail, Jumbo Shrimp Cocktail,          |  | JUMBO SHRIMP COCKTAIL 680 cal | 25 |
|                                   |    | Oysters on the Half Shell, Ahi Tuna Poke 1550 / 3090 cal |  |                               |    |

## BUTCHER CUT FEATURES

|                                |     |  |      |  |    |
|--------------------------------|-----|--|------|--|----|
| CÔTE DE BOEUF* 35 oz. 3620 cal | 125 | DRY-AGED BONE-IN K.C. STRIP* 18 oz. 1540 cal | 74.5 | WAGYU FILET ROSSINI* 7 oz. 630/880 cal | 70 |
|--------------------------------|-----|--|------|--|----|

## USDA PRIME STEAKS & CHOPS

|                                       |      |                                       |      |
|---------------------------------------|------|---------------------------------------|------|
| FILET MIGNON* 8 oz. 570 cal           | 51.5 | PRIME CAJUN RIBEYE* 16 oz. 1310 cal   | 65.5 |
| FILET MIGNON* 12 oz. 840 cal          | 61.5 | PRIME PORTERHOUSE* 24 oz. 1620 cal    | 72.5 |
| PRIME NEW YORK STRIP* 16 oz. 1060 cal | 60.5 | PRIME RIBEYE* 16 oz. 1210 cal         | 63.5 |
| PRIME PORK CHOP* 16 oz. 710 cal       | 39.5 | PRIME BONE-IN RIBEYE* 22 oz. 1360 cal | 66.5 |

## UPGRADES

Cognac Sauce Au Poivre 110 cal 6 • Blue Cheese Butter 270 cal 6 • Black Truffle Butter 350 cal 6  
 Béarnaise Sauce 520 cal 3 • Morton's Steakhouse Sauce 100 cal 3 • "Oscar Style" 580 cal 16  
 5 oz. Cold-Water Lobster Tail 170 cal 26 • (2) Jumbo Grilled Shrimp 110 cal 12 • (2) Bacon Wrapped Sea Scallops\* 220 cal 15

## CHEF'S SELECTIONS

|                                   |    |                                       |    |
|-----------------------------------|----|---------------------------------------|----|
| CHICKEN CHRISTOPHER 1320 cal      | 32 | MISO MARINATED SEA BASS* 390 cal      | 48 |
| TWIN LOBSTER TAILS 810 cal        | 50 | COLD-WATER LOBSTER TAIL 8 oz. 270 cal | 48 |
| ORA KING SALMON* 1050 cal         | 39 | SHRIMP SCAMPI 1300 cal                | 36 |
| FILET MIGNON MIXED GRILL* 900 cal | 69 | FILET MIGNON* & LOBSTER TAIL 1040 cal | 62 |

## SIDES

|   |      |   |      |
|---|------|---|------|
| SAUTÉED BRUSSELS SPROUTS 550 cal              | 13.5 | LOADED BAKED POTATO 1430 cal                | 12.5 |
| "THE TROY" Sautéed Mushrooms & Onions 210 cal | 11.5 | SOUR CREAM MASHED POTATOES 840 cal          | 13.5 |
| SAUTÉED SPINACH & BUTTON MUSHROOMS 180 cal    | 12.5 | BAKED CORN SOUFFLÉ 870 cal                  | 12.5 |
| JUMBO GRILLED ASPARAGUS 120 cal               | 13.5 | MATCHSTICK PARMESAN & TRUFFLE FRIES 890 cal | 11.5 |
| CREAMED SPINACH 510 cal                       | 13.5 | THICK CUT ONION RINGS 1070 cal              | 13.5 |

## SIGNATURE SIDES

|  |   |                                     |
|--|---|-------------------------------------|
| LOBSTER MACARONI & CHEESE<br>1360 cal 26 | SMOKED GOUDA & BACON AU GRATIN POTATOES<br>860 cal 15 | MAINE LOBSTER RAVIOLI<br>890 cal 25 |
|--|---|-------------------------------------|

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 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.