

# MORTON'S®

THE STEAKHOUSE

## APPETIZERS

MAINE LOBSTER RAVIOLI 490 cal	19	NUESKE'S BACON STEAK* 550 cal	22
WILD MUSHROOMS 550 cal	18	JUMBO LUMP CRAB CAKE 690/880 cal	25/47
BACON WRAPPED SEA SCALLOPS* 440 cal	26	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	19	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

TOMAHAWK RIBEYE* 36 oz. 2370 cal	129	DRY AGED BONE-IN K.C. STRIP* 18 oz. 1540 cal	74.5	WAGYU FILET* 7 oz. 750 cal	70
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## 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 • (3) Jumbo Grilled Shrimp 300 cal 12

## 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
FEATURED ORA KING SALMON* 550 cal	39	SHRIMP SCAMPI 1300 cal	36
FILET MIGNON MIXED GRILL* 900 cal	69	FILET MIGNON* & LOBSTER TAIL 1040 cal	65

## 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

## SIGNATURE SIDES

LOBSTER MACARONI & CHEESE 1360 cal 26.5	SMOKED GOUDA & BACON AU GRATIN POTATOES 860 cal 15.5	HERB ROASTED CAULIFLOWER 590 cal 15.5
MAINE LOBSTER RAVIOLI 700 cal 25.5		

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.