

# MORTON'S

## THE STEAKHOUSE

### APPETIZERS

<b>AHI TUNA TOWER</b> Avocado, Pico de Gallo, Wonton Crisps . . . . . 16.95	<b>JUMBO SHRIMP COCKTAIL</b> . . . . . 21
<b>TOPNECK CLAMS CASINO</b> Bell Pepper, Bacon, Parmesan Cheese. . . . . 12	<b>½ DOZEN OYSTERS ON THE HALF-SHELL</b> Cocktail Sauce . . . . . 17.5
<b>MAINE LOBSTER COCKTAIL</b> Mustard Mayonnaise & Cocktail Sauce . . . . . 21	<b>OYSTERS ROCKEFELLER</b> Spinach, Parmesan & Pernod . . . . . 17.5
<b>JUMBO LUMP CRABMEAT COCKTAIL</b> Mustard Mayonnaise. . . . . 16.95	<b>JUMBO LUMP CRAB CAKE</b> Mustard Mayonnaise. . . . . 17.95
<b>PEPPER CRUSTED BEEF TENDERLOIN CARPACCIO</b> Red Onion, Capers & Dijon Mustard Sauce . . . . . 16.75	<b>BAKED ESCARGOT</b> Burgundy Butter & Puff Pastry . . . . . 12
<b>BROILED SEA SCALLOPS</b> Wrapped in Bacon with Apricot Chutney . . . . . 18.5	<b>JUMBO SHRIMP ALEXANDER</b> Beurre Blanc Sauce . . . . . 18.5

### MORTON'S PRIME OCEAN PLATTERS

<b>CHILLED:</b> Maine Lobster, Jumbo Shrimp Cocktail, Jumbo Lump Crabmeat, Oysters on the Half-Shell, Alaskan King Crab Legs . . . . . 24 per person	<b>BAKED:</b> Sea Scallops wrapped in Bacon, Jumbo Lump Crab Cakes, Oysters Rockefeller, Jumbo Shrimp Alexander . . . . . 22 per person
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### SOUPS & SALADS

<b>BAKED FIVE ONION SOUP</b> Crusted with Swiss Cheese . . . . . 11.5	<b>SLICED BEEFSTEAK TOMATO</b> Purple Onion Vinaigrette or Morton's Blue Cheese . . . . . 11.5
<b>LOBSTER BISQUE</b> . . . . . 14.5	<b>CHOPPED HOUSE SALAD</b> Iceberg & Romaine Lettuce, Cucumber, Bacon Bits, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado & Dijon Mustard Vinaigrette . . . . . 12.5
<b>CENTER-CUT ICEBERG</b> Our version of the Wedge, with Chopped Egg, Tomato, Bacon Bits & either Morton's Blue Cheese Dressing or Thousand Island Dressing . . . . . 13	<b>CHOPPED SPINACH SALAD</b> Warm Bacon Dressing . . . . . 10
<b>CAESAR SALAD</b> Classic Dressing . . . . . 11	<b>BIBB LETTUCE SALAD</b> Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette . . . . . 10.5
<b>MORTON'S SALAD</b> Morton's Blue Cheese Dressing, Chopped Egg, Anchovies . . . . . 11	

### PRIME STEAKS & CHOPS

<b>CENTER-CUT FILET MIGNON</b> 12 oz. . . . 49    8 oz. . . . 45    6 oz. . . . 39	<b>DOUBLE-CUT RIB LAMB CHOPS</b> . . . . . 46
<b>SIGNATURE CUT PRIME NEW YORK STRIP</b> 17 oz. . . . . 56	<b>PORTERHOUSE STEAK</b> 24 oz. . . . . 56
<b>CENTER-CUT PRIME RIBEYE</b> 16 oz. . . . . 46	<b>BONE-IN VEAL CHOP</b> 16 oz. Black Truffle Butter . . . . . 49
<b>CHICAGO STYLE PRIME BONE-IN RIBEYE</b> 22 oz. . . . . 54	<b>CAJUN RIBEYE STEAK</b> . . . . . 48
<b>DOUBLE PORTERHOUSE FOR TWO</b> 48 oz. . . . . 112	<b>FIVE PEPPERCORN RUBBED PRIME STRIP STEAK</b> 17 oz. Bourbon Sauce Au Poivre . . . . . 58
<b>DOUBLE-CUT PRIME PORK CHOP</b> 16 oz. . . . . 30	

### UPGRADES 4

Bourbon Sauce Au Poivre • Blue Cheese Butter • Foie Gras-Cognac Butter • Black Truffle Butter  
**Make Any Steak "Oscar Style"** Jumbo Lump Crab, Asparagus & Béarnaise . . . 12

### SIGNATURE DISHES, POULTRY & SEAFOOD

<b>CHICKEN CHRISTOPHER</b> Garlic Beurre Blanc Sauce . . . . . 28	<b>SHRIMP ALEXANDER</b> Beurre Blanc Sauce. . . . . 38
<b>CHICKEN BIANCO</b> Artichoke, Capers & White Wine Sauce . . . . . 27	<b>JUMBO LUMP CRAB CAKES</b> Mustard Mayonnaise . . . . . 34
<b>HONEY-CHILI GLAZED SALMON FILLET</b> Vegetable Relish . . . . . 34	<b>BAKED STUFFED JUMBO SHRIMP</b> Crabmeat Stuffing & Parmesan Capellini. . . . . 36
<b>BRAISED BEEF SHORT RIB</b> Wide Egg Noodles, Sour Cream & Chives . . . . . 33	<b>CHILEAN SEA BASS À LA NAGE</b> Jumbo Lump Crab, Lemon Butter, Asparagus . . . . . 55
<b>SHRIMP SCAMPI CAPELLINI</b> Toasted Pine Nuts, Spinach, Tomato & White Wine . . . . . 29	<b>COLD WATER LOBSTER TAIL</b> 8 oz. . . . . 48
<b>BRAISED BEEF SHORT RIB &amp; JUMBO SEA SCALLOP "SURF &amp; TURF"</b> Red Wine Demi-Glace . . . . . 39	<b>ALASKAN KING CRAB LEGS</b> . . . . . Market
	<b>WHOLE BAKED MAINE LOBSTERS</b> 2 lbs. & up . . . . . Market

### MIXED GRILLS 49

A 6 OZ. FILET MIGNON WITH 3 GRILLED SHRIMP & 2 BACON WRAPPED SCALLOPS

FILLET OF FRESH SALMON TOPPED WITH JUMBO LUMP CRABMEAT WITH 3 GRILLED SHRIMP & 2 BAKED STUFFED SHRIMP

A JUMBO LUMP CRAB CAKE WITH 3 GRILLED JUMBO SHRIMP & 2 JUMBO SHRIMP ALEXANDER

### SIDE DISHES FOR SHARING

11

- STEAMED JUMBO ASPARAGUS  
Hollandaise Sauce
- GRILLED JUMBO ASPARAGUS  
Balsamic Glaze, Extra Virgin Olive Oil & Coarse Sea Salt
- STEAMED FRESH BROCCOLI
- CREAMED SPINACH
- CREAMED CORN
- SAUTÉED BRUSSELS SPROUTS
- SAUTÉED SPINACH & BUTTON MUSHROOMS
- BACON & ONION MACARONI & CHEESE
- ONION RINGS

### POTATOES FOR SHARING

11

- JUMBO BAKED POTATO
- LYONNAISE POTATOES
- SOUR CREAM MASHED POTATOES
- CHICAGO STYLE HORSERADISH MASHED POTATOES
- "TWICE BAKED" AU GRATIN POTATOES
- PARMESAN & TRUFFLE MATCHSTICK FRIES
- HASHED BROWN POTATOES