

Starters

CHILLED

Jumbo Shrimp Cocktail House-made Cocktail Sauce, Horseradish	4,500	Ahi Tuna Poke Sriracha Chili Sauce, Toasted Sesame Oil, Jalapeño, Avocado, Wonton Crisps	2,700
Crab Cocktail Mustard Mayonnaise, House-made Cocktail Sauce, Old Bay	4,900	Lobster Cocktail Mustard Mayonnaise, House-made Cocktail Sauce	4,900

HOT

Seared Jumbo Sea Scallops Bacon-Wrapped, Apricot Chutney, Charred Lemon	3,200	Jumbo Lump Crab Cake Mustard Mayonnaise, Arugula, Thinly Sliced Red Onion, Grana Padano	4,900
Braised Beef Steak Tacos Chipotle Mayonnaise, Avocado, Cilantro Pickled Red Onion	3,200	Shrimp Calabria Chili Garlic Butter, Lobster Stock, Toasted Baguette	3,800
Prosciutto Wrapped Mozzarella Tomato, Grana Padano, Thinly Sliced Red Onion, Arugula, Balsamic Glaze	3,200	Caramelized Bacon Steak Soy Caramel, Sesame Seeds, Scallions	3,200

OCEAN PLATTER

Cold-Water Lobster Tail, Jumbo Shrimp Cocktail, Crab Cocktail, Ahi Tuna Poke
Grand 6,000 | Epic 12,000

SOUPS & SALADS

Steakhouse Wedge Salad	2,000	Lobster Bisque	2,200
Classic Caesar Salad	1,800	Baked Five Onion Soup	1,900
Morton's Steakhouse Salad	2,100	Chopped Spinach Salad	2,100

Prices are subject to change. All prices are subject to 10% service charge. *We serve these items raw based on your preferences. We manage hygienically our ingredients; however, consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have chronic illnesses or weak immune systems (elderly, pregnant, children, or sick). Please be aware before you order. For customers with food allergies. (1) Please feel free to ask a member of staff for allergens. (2) Shrimps and crabs may be contained in the seafood ingredients we use at our restaurant. (3) Tolerance against allergen varies among individuals. Since our preparation and cooking process involves shared cookware and dishwasher, please be extra cautious if you react to a slight amount of allergen.

Prime Steaks & Chops

MID WEST BEEF

8 oz. Filet Mignon	14,000
12 oz. Filet Mignon	18,000
16 oz. Ribeye	19,500
22 oz. Bone-in Ribeye	27,000
10 oz. New York Manhattan	15,000
16 oz. New York Strip	20,000

BUTCHER CUTS

14 oz. Rack of Lamb	14,600
24 oz. Porter House	26,000
42 oz. Porter House	45,000
16 oz. “Proprietary” Cajun Ribeye	20,000
16 oz. Five Pepper Corns Strip Steak	20,500

FOR THE TABLE

36 oz. Prime Tomahawk Ribeye	55,000
28 oz. 'Empire Cut' Bone-In New York Strip	27,000

ENHANCEMENTS

Blue Cheese Butter	1,000	“Oscar Style” Crab	5,900
Garlic Butter	1,000	Cold-Water Lobster Tail	6,800
Black Truffle Butter	1,000	Bacon Wrapped Sea Scallops 2ps	1,650
Béarnaise Sauce	1,000	Jumbo Grilled Shrimp 2ps	2,100
Cognac Sauce Au Poivre	1,000	Caramelized Bacon Steak	1,600
Bordelaise Butter	1,000		

CHEF SELECTIONS

Chicken Christopher 3,300 Lightly Breaded and Pan-Seared, Chicken Garlic & Shallot Beurre Blanc	Filet Mignon & Lobster Tail 18,000 Center-Cut Filet & Cold-Water Lobster Tail
Cold-Water Lobster Tail 8 oz. Single 6,800 Petite Twin Tails 13,600 Drawn Butter	Jumbo Lump Crab Cakes 9,000 Mustard Mayonnaise, Arugula, Thinly Sliced Red Onion, Grana padano
Shrimp Scampi Fettuccine 3,800 Shallot, Beurre Blanc Cherry Tomato, Spinach	Morton's Classic Filet Oscar 8 oz. 18,900 Jumbo Lump Crab, Asparagus, Béarnaise
	Honey - Balsamic Glazed Salmon 6,800 Garbanzo, Corn, Tomato, Spinach

VEGGIES

POTATO ITEMS

SIDES

Thick Cut Onion Rings	1,900	Potato & Truffle Matchstick Fries	1,900
Roasted Truffle Maitake Mushroom	2,100	Sour Cream Mashed Potatoes	1,600
Sautéed Broccolini	1,800	Loaded Baked Potato	1,200
Sautéed Spinach & Button Mushrooms	2,200	Lyonnaise Potatoes	1,600
Creamed Spinach	1,600	Lobster Macaroni Shells & Cheese	3,900
Roasted Grilled Jumbo Asparagus	2,200	Bacon & Onion Macaroni & Cheese	2,700
Cream Sweet Corn	1,800		