

**CHILLED** 

Jumbo 4,500 Shrimp Cocktail

House-made Cocktail Sauce, Horseradish

Crab Cocktail 4,900

Mustard Mayonnaise, House-made Cocktail Sauce, Old Bay Ahi Tuna Poke 2,700

Sriracha Chili Sauce, Toasted Sesame Oil, Jalapeño, Avocado, Wonton Crisps

Lobster Cocktail 4,900

Mustard Mayonnaise, House-made Cocktail Sauce

HOT

Seared Jumbo 3,200 Sea Scallops

Bacon-Wrapped, Apricot Chutney, Charred Lemon

Braised 3,200 Beef Steak Tacos

Chipotle Mayonnaise, Avocado, Cilantro Pickled Red Onion

Prosciutto Wrapped 3,200 Mozzarella

Tomato, Grana Padano, Thinly Sliced Red Onion, Arugula, Balsamic Glaze Jumbo Lump Crab Cake

Mustard Mayonnaise, Arugula, Thinly Sliced Red Onion, Grana Padano

Shrimp Calabria 3,800

Chili Garlic Butter, Lobster Stock, Toasted Baguette

**Caramelized Bacon Steak** 3,200 Soy Caramel, Sesame Seeds, Scallions

**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

4,900

Classic Caesar Salad

1,800

**Baked Five Onion Soup** 

1,900

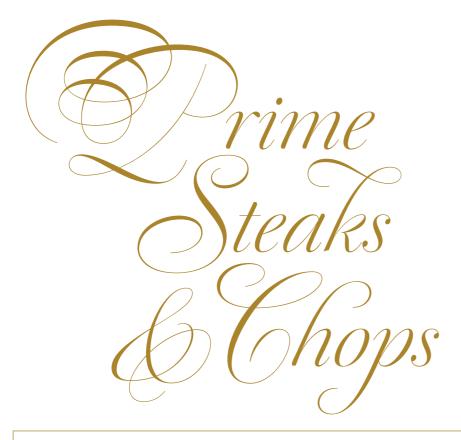
Morton's Steakhouse Salad

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.



#### 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** 

Lightly Breaded and Pan-Seared, Chicken Garlic & Shallot Beurre Blanc

**Cold-Water Lobster Tail** 

8 oz. Single 6,800 | Petite Twin Tails 13,600

Shrimp Scampi Fettuccine 3,800

Shallot, Beurre Blanc Cherry Tomato, Spinach Filet Mignon & 18,000 **Lobster Tail** 

Center-Cut Filet & Cold-Water Lobster Tail

9,000

Jumbo Lump **Crab Cakes** 

Mustard Mayonnaise, Arugula, Thinly Sliced Red Onion, Grana padano

**Morton's Classic** 18,900 Filet Oscar 8 oz.

Jumbo Lump Crab, Asparagus, Béarnaise

Honey - Balsamic 6,800 **Glazed Salmon** 

Garbanzo, Corn, Tomato, Spinach

#### **VEGGIES**

### **POTATO ITEMS**

# **SIDES**

<b>Thick Cut Onion Rings</b>	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