



THE STEAKHOUSE

**APPETIZERS**

Tuna Tartare, <i>Diced Tomato and Avocado, Thai Cream and Balsamic Glaze*</i>	16
Smoked Pacific Salmon*	14
Maine Lobster Cocktail, <i>Mustard Mayonnaise &amp; Cocktail Sauces</i>	21
Jumbo Lump Crabmeat Cocktail, <i>Mustard Mayonnaise Sauce</i>	15
Broiled Sea Scallops Wrapped in Bacon, <i>Apricot Chutney</i>	15
Colossal Shrimp Cocktail	19
Oysters on the Half Shell*	15
Jumbo Lump Crab Cake, <i>Mustard Mayonnaise Sauce</i>	15
Colossal Shrimp Alexander, <i>Sauce Beurre Blanc</i>	18
Lobster Bisque	14

**SALADS**

Center Cut Iceberg, <i>Our Version of the Wedge, with Chopped Egg, Tomato, Bacon Bits and either Morton's Blue Cheese Dressing or Thousand Island Dressing</i>	10 <sup>50</sup>
Caesar Salad, <i>Classic Dressing</i>	9 <sup>50</sup>
Morton's Salad, <i>Morton's Blue Cheese Dressing, Chopped Egg, Anchovies</i>	9 <sup>50</sup>
Sliced Beefsteak Tomato, <i>Purple Onion, Vinaigrette or Morton's Blue Cheese</i>	10
Chopped Salad, <i>Iceberg &amp; Romaine Lettuce, Hearts of Palm, Artichoke Hearts, Bacon, Blue Cheese, Chopped Egg, Purple Onion, Tomato, and Avocado with a Dijon Mustard Vinaigrette</i>	10 <sup>50</sup>

**ENTREES**

Double Cut Filet Mignon, <i>Sauce Bearnaise*</i>	42
Porterhouse Steak*	48
Double Porterhouse, <i>for Two, Carved Tableside*</i>	96
New York Strip Steak*	48
Chicago Style Bone-In Ribeye Steak*	49
Prime Rib, <i>Bone-In Double Cut ... Available Friday &amp; Saturday only*</i>	46

**MORTON'S "slightly smaller" STEAKS**

Single Cut Filet Mignon, <i>Sauce Bearnaise*</i>	38
Filet Oskar, <i>Asparagus, Jumbo Lump Crab, Sauce Bearnaise*</i>	42
Filet Diane, <i>Sauteed Mushrooms in Demi Glace Mustard Sauce*</i>	39
Ribeye Steak*	37
Cajun Ribeye Steak*	38

*Au Poivre, Five Peppercorn Cognac Cream Sauce added to any steak...four dollars*

Domestic Double Rib Lamb Chops*	39
Chicken Christopher, <i>Garlic Beurre Blanc Sauce</i>	26
Sesame Encrusted Yellowfin Tuna, <i>Spicy Soy Ginger Sauce*</i>	33
Broiled Salmon Fillet, <i>Chef's Sauce Beurre Blanc*</i>	29
Jumbo Lump Crab Cakes, <i>Mustard Mayonnaise Sauce</i>	40
Colossal Shrimp Alexander, <i>Sauce Beurre Blanc</i>	36

Lobster Tail, <i>Western Australian</i>	<i>market price</i>
Jumbo Lobster Tail, <i>Western Australian</i>	<i>market price</i>
Whole Baked Maine Lobster	<i>market price</i>

**VEGETABLES and POTATOES**

Steamed Fresh Jumbo Asparagus, <i>Sauce Hollandaise</i>	10 <sup>50</sup>
Grilled Jumbo Asparagus, <i>Balsamic Glaze</i>	10 <sup>50</sup>
Steamed Fresh Broccoli, <i>Sauce Hollandaise</i>	8
Creamed Spinach, <i>for Two</i>	11
Sauteed Fresh Spinach & Mushrooms	8
Jumbo Baked Idaho® Potato	8
Hashbrown Potato, <i>for Two</i>	9
Lyonnais Potatoes	8
Mashed Potatoes	8
Potato Skins	8
French Fries	8
Sauteed Garlic Green Beans	8
Sauteed Wild Mushrooms	10 <sup>50</sup>
Sauteed Mushrooms	8
Sauteed Onions	6

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\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Maitre'd/General Manager: Daniel Hurst  
Executive Chef: Lee Rizzo