

# RESTAURANT WEEK

## MORTON'S THE STEAKHOUSE

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### MENU

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#### STARTERS

- Cup of French Onion Soup Gratinée (340 cal)
- Cup of Lobster Bisque (420 cal)
- Wagyu Meatball (450 cal)
- Classic Caesar (380 cal)
- Steakhouse Wedge Salad (390 cal)
- Seared Ahi Tuna (\$6 upgrade) (340 cal)

#### ENTRÉE

- Center-Cut Filet Mignon, 8 oz. (570 cal)
- Double-Cut Heritage Pork Chop, 16 oz. (710 cal)
- Grilled Salmon Fillet, Grain Mustard Beurre Blanc (1050 cal)
- Chicken Christopher (1320 cal)
- Maine Lobster Ravioli (1040 cal)
- Add a 6 oz. Cold-Water Lobster Tail (\$15 upgrade) (400 cal)
- Morton's Classic Filet Oscar, 8 oz. (\$20 upgrade) (1150 cal)

#### ACCOMPANIMENT

- Sour Cream Mashed Potatoes (420 cal)
- Truffled Cream Corn (330 cal)
- Matchstick French Fries (220 cal)
- Creamed Spinach (250 cal)
- Thick-Cut Onion Rings, Black Truffle Aioli (530 cal)
- Smoked Gouda & Bacon Au Gratin Potatoes for Two (\$9 upgrade) (860 cal)

#### \$5 UPGRADES

- Blue Cheese Butter (270 cal)
- Black Truffle Butter (350 cal)
- Rémy Martin Sauce Au Poivre (110 cal)
- Garlic Butter (350 cal)

#### DESSERT

- Crème Brûlée (670 cal)
- Espresso Pot de Crème (440 cal)
- Key Lime Pie (880 cal)
- Morton's Legendary Hot Chocolate Cake® (\$7 upgrade) (1210 cal)

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### DINNER | \$65.00 PER PERSON

Sales tax & gratuity not included. No substitutions.  
Not valid with any other offer.  
Offer valid during Restaurant Week only.

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2000 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.