

RESTAURANT WEEK

MENU

STARTERS

- Cup of French Onion Soup Gratinée (340 cal)
- Wagyu Meatball (460 cal)
- Classic Caesar (380 cal)
- Steakhouse Wedge Salad (390 cal)
- Cup of Lobster Bisque (\$3 upgrade) (420 cal)

ENTRÉE

- Double-Cut Heritage Pork Chop, 16 oz. (710 cal)
- Grilled Salmon Fillet, Whole Grain Mustard Beurre Blanc (1050 cal)
- Chicken Christopher (1320 cal)
- Maine Lobster Ravioli (1040 cal)
- Center-Cut Filet Mignon, 6 oz. (\$8 upgrade) (430 cal)
- Center-Cut Filet Mignon, 8 oz. (\$15 upgrade) (570 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)

LUNCH | \$35.00 PER PERSON

Sales tax & gratuity not included. No substitutions.

Not valid with any other offer.

Lunch offer valid during Restaurant Week only. Available Monday-Friday at Morton's Washington D.C. and Tuesday-Friday at Morton's Reston.

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.