

RESTAURANT WEEK



MENU

STARTERS

- Cup of Baked French Onion Soup (340 cal)
- Cup of Lobster Bisque (240 cal)
- SRF Wagyu Meatball, Whipped Ricotta, Basil Pesto (450 cal)
- Caesar Salad (380 cal)
- Morton's Wedge Salad (570 cal)
- Prosciutto Wrapped Mozzarella (460 cal)

ENTRÉE

- Center-Cut Filet Mignon, 8 oz. (570 cal)
- Double-Cut Prime Pork Chop, 16 oz. (710 cal)
- Grilled Salmon Fillet, Grain Mustard Beurre Blanc (1050 cal)
- Chicken Christopher (1320 cal)
- Maine Lobster Ravioli (900 cal)
- 6 oz. Cold-Water Lobster Tail (\$15 upgrade) (170 cal)
- Center-Cut Filet Mignon 12 oz. (\$15 upgrade) (840 cal)

ACCOMPANIMENT

- Sour Cream Mashed Potatoes (420 cal)
- Garlic Green Beans (280 cal)
- Matchstick French Fries (225 cal)
- Creamed Spinach (250 cal)
- Thick Cut Onion Rings, Black Truffle Aioli (1070 cal)
- Smoked Gouda & Bacon Au Gratin Potatoes for Two (\$8 upgrade) (840 cal)

\$5 UPGRADES

- Blue Cheese Butter (270 cal)
- Black Truffle Butter (350 cal)
- Cognac Sauce Au Poivre (110 cal)
- Herbed-Garlic Butter (230 cal)

DESSERT

- Hazelnut Chocolate Mousse (870 cal)
 - Individual Chef Select Souffle, Sabayon Sauce (480 cal)
 - Key Lime Pie (1040 cal)
 - Morton's Legendary Hot Chocolate Cake® (\$6 upgrade) (1210 cal)
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DINNER |

PER PERSON

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

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.