

RESTAURANT WEEK

MENU

STARTERS

- Cup of Baked Five Onion Soup (340 cal)
- Cup of Lobster Bisque (\$3 upgrade) (240 cal)
- Nueske's Bacon Steak (460 cal)
- Caesar Salad (380 cal)
- Morton's Wedge Salad (570 cal)

ENTRÉE

- Center-Cut Filet Mignon, 6 oz. (430 cal)
- Center-Cut Filet Mignon, 8 oz (\$12 upgrade) (570 cal)
- Double-Cut Prime Pork Chop, 16 oz. (710 cal)
- Horseradish Crusted Salmon, Grain Mustard Beurre Blanc (1050 cal)
- Chicken Christopher (1320 cal)
- Maine Lobster Ravioli (900 cal)

ACCOMPANIMENT

- Sour Cream Mashed Potatoes (500)
- Garlic Green Beans (280 cal)
- Matchstick French Fries (225 cal)
- Creamed Spinach (250 cal)
- Smoked Gouda & Bacon Au Gratin Potatoes for Two (840 cal) (\$8 upgrade)

\$5 UPGRADES

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

DESSERT

- Hazelnut Chocolate Mousse (600 cal)
- Crème Brûlée (480 cal)
- Key Lime Pie (1040 cal)
- Morton's Legendary Hot Chocolate Cake® (\$6 upgrade) (1210 cal)

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.