

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)
Prosciutto Wrapped Mozzarella (690 cal)
Morton's Wedge Salad (570 cal)

ENTRÉE

Center-Cut Filet Mignon, 6 oz. (430 cal)
Double-Cut Prime Pork Chop, 16 oz. (710 cal)
Honey-Balsamic Glazed Salmon (730 cal)
Chicken Christopher (1320 cal)
Shrimp Scampi Capellini (1230 cal)

ACCOMPANIMENT

Garlic Mashed Potatoes (500 cal)
Green Beans Almondine (280 cal)
Matchstick French Fries (225 cal)
Creamed Spinach (250 cal)
Bacon & Onion Macaroni & Cheese for Two (\$8 upgrade) (1710 cal)

\$5 UPGRADES

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

DESSERT

Double Chocolate Mousse (600 cal)
Cheesecake with Sea Salted Caramel (1360 cal)
Key Lime Pie (1040 cal)
Morton's Legendary Hot Chocolate Cake® (\$6 upgrade) (1210 cal)

ENJOY A SOMMELIER SELECTED BOTTLE OF RED OR WHITE WINE FOR \$45 TO ACCOMPANY YOUR MEAL. PLEASE ASK YOUR SERVER OR MANAGER FOR THEIR SPECIAL TONIGHT.

DINNER |

PER PERSON

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

CENTER-CUT FILET MIGNON, 8 OZ. - \$10 UPGRADE (570 CAL)

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.