

Starters

CHILLED

Jumbo Shrimp Cocktail 410 cal 26
House-made Cocktail Sauce, Horseradish

Chef's Selection of Fresh Oysters* 230 cal 24
Half Dozen on the 1/2 Shell, House-made Cocktail Sauce, Mignonette

King Crab Legs 1lb.* 580 cal MP
Served Chilled, House-Made Cocktail Sauce, Whole Grain Mustard Aioli, or Warm with Drawn Butter

Seared Ahi Tuna* 340 cal 23
Balsamic Soy Caramel, Pickled Vegetables, Crispy Capers, EVOO

Lobster & Crab Cocktail 520 cal 32
Jumbo Lump Crab, Maine Lobster, Lemon Basil Aioli, Calabrian Chile Vinaigrette, Capers

HOT

Nueske's Bacon Crispy Rice* 590 cal 21
Brown Sugar Rubbed Bacon, Soy Caramel, Sesame Seeds, Scallions

Wagyu Meatballs 910 cal 21
Marinara, Crème Fraîche, Basil Pesto

Seared Sea Scallops* 450 cal 30
Bacon-Wrapped, Apricot Chutney

Wagyu Beef Dumplings 420 cal 23
Sweet Chili Sauce, Scallion, Sesame Seeds

Oysters Rockefeller* 600 cal 24
Creamed Spinach, Béarnaise Sauce, Panko Breadcrumbs

Jumbo Lump Crab Cake 590/870 cal 28 / 54
Whole Grain Mustard Beurre Blanc, Arugula, Red Onion, Grana Padano

Shrimp Calabria 780 cal 24
Garlic-Chile Butter, Lobster Cream, Toasted Baguette

OCEAN PLATTER

Chef Select Oysters on the Half Shell, Cold-Water Lobster Tail, Jumbo Shrimp Cocktail, Crab Cocktail, Seared Ahi Tuna
Grand* 1720 cal 85 | Epic* 2810 cal 162

SOUPS & SALADS

Steakhouse Wedge Salad 790 cal 16

Classic Caesar 480 cal 16

Chopped House Salad 410 cal 16

Lobster Bisque 700 cal 18

French Onion Soup Gratinée 530 cal 14

Morton's Greek Chopped Salad 730 cal 16

2,000 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.

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

For convenience, a Suggested Gratuity of 18% will show on guest checks for parties of 6 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.

Prime Steaks & Chops

MIDWEST BEEF

- 8 oz. Filet Mignon*** 570 cal 62
- 12 oz. Filet Mignon*** 840 cal 72
- 16 oz. Ribeye*** 1210 cal 72
- 16 oz. New York Strip*** 1060 cal 70
- 20 oz. Bone-In Ribeye*** 1240 cal 79

BUTCHER CUTS

- 16 oz. Heritage Pork Chop*** 710 cal 44
- 14 oz. Dry-Aged Ribeye*** 1060 cal 69
- 16 oz. "Proprietary" Prime Cajun Ribeye*** 1310 cal 72
- 8 oz. Prime Bavette Steak Frites*** 760 cal 49

WAGYU FEATURES

- 10 oz. Filet Mignon*** 700 cal 110
- 14 oz. Ribeye*** 1060 cal 139

FOR THE TABLE

- 36 oz. Tomahawk Ribeye*** 2370 cal 149
- 36 oz. Dry-Aged Porterhouse*** 2170 cal 145

ENHANCEMENTS

- Blue Cheese Butter 270 cal 6
- Garlic Butter 350 cal 6
- Black Truffle Butter 350 cal 6
- Caymus Butter 230 cal 8
- Béarnaise Sauce 520 cal 3
- Rémy Martin Sauce Au Poivre 110 cal 6
- "Oscar Style" Crab 580 cal 17
- Whipped Horseradish Cream 160 cal 6
- Cold-Water Lobster Tail 400 cal 27
- Jumbo Grilled Shrimp 300 cal 13

CHEF SELECTIONS

- Chicken Christopher** 1320 cal 35
Lightly Breaded and Pan-Seared,
Garlic & Shallot Beurre Blanc
- Cold-Water Lobster Tail** 660/810 cal
8 oz. Single 54 | Petite Twin Tails 52
Drawn Butter
- Miso Glazed Sea Bass*** 420 cal 52
Bok Choy, Shiitake Mushroom,
Dashi Broth
- Wagyu Beef Stroganoff** 1030 cal 48
Braised Wagyu Beef Ravioli, Roasted
Mushroom Stroganoff Sauce,
Crème Fraîche
- Ora King Salmon*** 650 cal 45
Roasted Carrots, Broccolini,
Maple Bourbon Glaze
- Maine Lobster Ravioli** 560/750 cal 24 / 40
Truffled Lobster Cream Sauce,
Shiitake Mushrooms
- Rack of Lamb*** 660 cal 68
Whole Grain Mustard,
Madeira Sauce Reduction
- Filet Mignon* & Lobster Tail** 1040 cal 69
Center-Cut Filet & Cold-Water Tail

SIDES

- King Crab Whipped Potatoes** 1190 cal 37
- Parmesan & Truffle Matchstick Fries** 890 cal 13
- Smoked Gouda & Bacon Au Gratin Potatoes** 860 cal 17
- Brussels Sprouts** 550 cal 16
- Loaded Baked Potato** 1430 cal 14
- Roasted Jumbo Asparagus** 160 cal 15
- Charred Broccolini** 460 cal 14
- Thick Cut Onion Rings** 1070 cal 14
- Creamed Spinach** 510 cal 14
- Sour Cream Mashed Potatoes** 840 cal 15
Make it loaded +4
- Lobster Macaroni Shells & Cheese** 1360 cal 30
- Truffled Cream Corn** 660 cal 15
- Sautéed Spinach & Button Mushrooms** 180 cal 14