

Celebrate
LUNCH MENU**



SALAD

(Select One)

Caesar Salad, Classic Dressing
Morton's Salad, Morton's Blue Cheese Dressing, Chopped Egg, Anchovies

ENTRÉE

Single-Cut Filet Mignon* 6 oz., Mashed Potatoes
Honey-Chili Glazed Salmon Fillet*, Vegetable Relish
Chicken Christopher, Garlic Beurre Blanc Sauce and Mashed Potatoes

DESSERT

(Select One)

Double Chocolate Mousse
Key Lime Pie

\$40 PER GUEST



ENTRÉE ENHANCEMENTS

Additional \$9 per guest
Center-Cut Filet Mignon, 8 oz.
Two Jumbo Lump Crab Cakes, Mustard
Mayonnaise Sauce

Additional \$16 per guest
Signature Cut New York Strip Steak*
Ribeye Steak*
Cajun Ribeye Steak*
Lobster Tail

DESSERT TRIO @ \$6 PER GUEST

Mini Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, Sabayon Sauce

All food and beverage is subject to a 15% service charge payable to your server(s), 6% administration charge payable to Morton's, plus applicable state sales tax. Prices are subject to change.

**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***Menu only available for lunch from November 1, 2013 through December 31, 2013.*

Festive LUNCH MENU**



FIRST COURSE

(Select One)

Cup of Lobster Bisque

Caesar Salad, Classic Dressing

Mixed Field Greens Salad

Morton's Salad, Morton's Blue Cheese Dressing, Chopped Egg, Anchovies

ENTRÉE

(Select a Choice of Three)

Center-Cut Filet Mignon*, 8 oz.

Honey-Chili Glazed Salmon Fillet*, Vegetable Relish

Chicken Christopher, Garlic Beurre Blanc Sauce

Jumbo Lump Crab Cakes, Mustard Mayonnaise Sauce

ACCOMPANIMENTS

Mashed Potatoes

Sautéed Garlic Green Beans

DESSERT

(Select a Choice of Two)

Double Chocolate Mousse

Key Lime Pie

Mini New York Cheesecake

\$46 PER GUEST



ENTRÉE ENHANCEMENTS

Additional \$3 per guest

Cup of Baked Five Onion Soup

Additional \$9 per guest

Double-Cut Filet Mignon*, 12 oz.

Ribeye Steak*

Cajun Ribeye Steak*

Additional \$16 per guest

Signature Cut New York Strip Steak*

Lobster Tail

DESSERT TRIO @ \$6 PER GUEST

Mini New York Cheesecake, Double Chocolate Mousse Cup, Fresh Seasonal Berries, Sabayon Sauce

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Decadent LUNCH MENU**



FIRST COURSE

(Select a Choice of Two)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque
Caesar Salad, Classic Dressing
Mixed Field Greens Salad

Morton's Salad, Morton's Blue Cheese Dressing, Chopped Egg, Anchovies
Sliced Beefsteak Tomato, Purple Onion Vinaigrette or Morton's Blue Cheese Dressing

ENTRÉE

(Select a Choice of Three)

Center-Cut Filet Mignon*, 8 oz.
Honey-Chili Glazed Salmon Fillet*, Vegetable Relish
Chicken Christopher, Garlic Beurre Blanc Sauce
Double-Cut Prime Pork Chop
Shrimp Alexander

ACCOMPANIMENTS

(Select One Vegetable and One Potato)

Asparagus, Grilled or Steamed
Steamed Fresh Broccoli, Hollandaise Sauce
Mashed Potatoes
Baked Potato

DESSERT

Dessert Trio

Mini New York Cheesecake, Double Chocolate Mousse Cup,
Fresh Seasonal Berries, Sabayon Sauce

\$55 PER GUEST



ENTRÉE ENHANCEMENTS

Additional \$9 per guest
Ribeye Steak*
Cajun Ribeye Steak*

Additional \$16 per guest
Signature Cut New York Strip Steak*
Lobster Tail

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**Menu only available for lunch from November 1, 2013 through December 31, 2013.*