

A photograph of a restaurant interior, specifically a private dining area. The room features several round tables covered with white tablecloths, each set with glassware and plates. The chairs are dark with striped cushions. The walls are dark and adorned with large, framed artwork of animal heads. A large, circular, multi-tiered chandelier hangs from the ceiling, casting a warm glow. The overall atmosphere is sophisticated and elegant.

**MORTON'S<sup>®</sup>**

**THE STEAKHOUSE**

**PRIVATE DINING**

# BRONZE MENU

## SALADS

(Preselect One)

Caesar Salad 380 cal  
Morton's Salad 240 cal  
Mixed Field Greens Salad 270 cal

## ENTRÉES

8 oz. Center-Cut Filet Mignon\* 570 cal  
Broiled Salmon Fillet\* 680 cal  
Chicken Christopher 1320 cal

## ACCOMPANIMENTS

(Preselect Two)

Sour Cream Mashed Potatoes 840 cal  
Bacon & Onion Macaroni & Cheese 1710 cal  
"Twice Baked" Au Gratin Potatoes 1020 cal  
Sautéed Garlic Green Beans 130 cal  
Creamed Sweet Corn 1120 cal  
Sautéed Broccoli Florets 410 cal

## DESSERT

(Preselect Choice of Two)

Cheesecake 650 cal  
Double Chocolate Mousse 600 cal  
Key Lime Pie 1040 cal

Coffee/Hot Tea Service 0 cal

**\$75 per guest**

## ENTRÉE ENHANCEMENTS

**Additional \$12 per guest**  
Chilean Sea Bass Fillet\* 570 cal  
Jumbo Shrimp Alexander 1140 cal  
Jumbo Lump Crab Cakes 880 cal  
Prime Ribeye\* 1210 cal

**Additional \$20 per guest**  
Prime New York Strip\* 1060 cal  
Lobster Tail Entrée 270 cal  
12 oz. Center-Cut Filet Mignon\* 840 cal

**Dessert Trio 1100 cal \$6 per guest**  
Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional 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.

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff. 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. San Pellegrino and Aqua Panna are available for an additional charge.

