8 oz. Center-Cut Filet Mignon* 570 cal Prime Pork Chop* 710 cal Broiled Salmon Fillet* 680 cal

## ACCOMPANIMENTS

(Preselect Two)

Sour Cream Mashed Potatoes 840 cal Bacon \& Onion Macaroni \& Cheese 1710 cal Jumbo Asparagus 370 cal

Sautéed Garlic Green Beans 130 cal
Creamed Sweet Corn 1120 cal
Creamed Spinach 510 cal

## DESSERT TRIO

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries 1100 cal

> Coffee, Hot Tea or Iced Tea (0 cal)
> Soda (0-130 cal each)

## ENTRÉE ENHANCEMENTS

12 oz. Center-Cut Filet Mignon * 840 cal
Prime Ribeye* 1210 cal
Cajun Ribeye* 1310 cal
Chilean Sea Bass Fillet* 570 cal

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.

[^0]SALADS $\qquad$
(Preselect One)
Caesar Salad 380 cal
Morton's Salad 240 cal
$\qquad$ ENTRÉES
6 oz. Center-Cut Filet Mignon* 430 cal
Broiled Salmon Fillet* 680 cal Chicken Christopher 1320 cal

Coffee, Hot Tea or Iced Tea ( 0 cal)
Soda (0-130 cal each)

ENTRÉE ENHANCEMENTS
8 oz. Center-Cut Filet Mignon* 570 cal
Prime New York Strip* 1060 cal Jumbo Lump Crab Cakes 880 cal Prime Ribeye* 1210 cal Chilean Sea Bass Fillet* 570 cal Cajun Ribeye* 1310 cal Prime Pork Chop* 710 cal Lobster Tail Entrée 270 cal

Dessert Trio 1100 cal Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

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

## ENTRÉES

(Preselect Choice of Three)

6 oz. Center-Cut Filet Mignon* 430 cal Broiled Salmon Fillet* 680 cal

Chicken Christopher 1320 cal Jumbo Lump Crab Cakes 880 cal

## ACCOMPANIMENTS

(Preselect Two)
Sour Cream Mashed Potatoes 840 cal Sautéed Garlic Green Beans 130 cal
"Twice Baked" Au Gratin Potatoes 1020 cal
Creamed Sweet Corn 1120 cal

DESSERT
(Preselect Choice of Two)
Double Chocolate Mousse 600 cal
Key Lime Pie 1040 cal
Cheesecake 650 cal

Coffee, Hot Tea or Iced Tea (0 cal)
Soda (0-130 cal each)

## ENTRÉE ENHANCEMENTS

8 oz. Center-Cut Filet Mignon* 570 cal Prime Ribeye* 1210 cal Cajun Ribeye* 1310 cal Chilean Sea Bass Fillet* 570 cal Prime Pork Chop* 710 cal

Dessert Trio 1100 cal
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.

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