

Happy 39th Anniversary, Paul & Marilyn!

March 31th, 2013

APPETIZERS

| | | | |
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| AHI TUNA TOWER* Avocado, Pico de Gallo, Wonton Crisps | 17 | JUMBO SHRIMP COCKTAIL* | 21.5 |
| MAINE LOBSTER COCKTAIL Mustard Mayonnaise & Cocktail Sauce | 22 | ½ DOZEN OYSTERS ON THE HALF-SHELL* | |
| JUMBO LUMP CRABMEAT COCKTAIL Mustard Mayonnaise | 17 | Cocktail Sauce | 18 |
| PROSCIUTTO WRAPPED MOZZARELLA | | NEW ORLEANS STYLE JUMBO SHRIMP* | |
| Watercress Salad & Balsamic Glaze | 14 | Creole Cream Sauce | 14 |
| TENDERLOIN STEAK TACOS* | | OYSTERS ROCKEFELLER* Spinach, Parmesan & Pernod | 18 |
| Tender Filet Mignon, Roasted Tomato Salsa, Pico de Gallo & Fresh Avocado .. | 12 | JUMBO LUMP CRAB CAKE Mustard Mayonnaise | 17 |
| BROILED SEA SCALLOPS* Wrapped in Bacon with Apricot Chutney | 19 | BAKED ESCARGOT Burgundy Butter & Puff Pastry | 13 |
| TUNA TACOS* Avocado, Wakame & Pico De Gallo | 14 | JUMBO SHRIMP ALEXANDER* Beurre Blanc Sauce | 19.5 |

MORTON'S PRIME OCEAN PLATTERS

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| CHILLED* Maine Lobster, Jumbo Shrimp Cocktail, Jumbo Lump Crabmeat, Oysters on the Half-Shell, Alaskan King Crab Legs | 25 per person | BAKED* Sea Scallops wrapped in Bacon, Jumbo Lump Crab Cakes, Oysters Rockefeller, Jumbo Shrimp Alexander | 23 per person |
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SOUPS & SALADS

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| BAKED FIVE ONION SOUP Crusted with Swiss Cheese | 12 | SLICED BEEFSTEAK TOMATO Purple Onion Vinaigrette or Morton's Blue Cheese | 12 |
| LOBSTER BISQUE | 15 | CHOPPED HOUSE SALAD Iceberg & Romaine Lettuce, Cucumber, Bacon Bits, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado & Dijon Mustard Vinaigrette | 13 |
| CENTER-CUT ICEBERG Our version of the Wedge, with Chopped Egg, Tomato, Bacon Bits & either Morton's Blue Cheese Dressing or Thousand Island Dressing | 13.5 | CHOPPED SPINACH SALAD Warm Bacon Dressing | 11 |
| CAESAR SALAD Classic Dressing | 11.5 | BIBB LETTUCE SALAD Blue Cheese, Pecans, Toasted Walnuts, Balsamic Vinaigrette | 11 |
| MORTON'S SALAD Morton's Blue Cheese Dressing, Chopped Egg, Anchovies | 11.5 | | |

PRIME STEAKS & CHOPS

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| CENTER-CUT FILET MIGNON* 12 oz. 50 8 oz. 45 6 oz. 39 | DOUBLE-CUT RIB LAMB CHOPS* | 48 |
| SIGNATURE CUT PRIME NEW YORK STRIP* 16 oz. 57 | PORTERHOUSE STEAK* 24 oz. | 57 |
| CENTER-CUT PRIME RIBEYE* 16 oz. 47 | BONE-IN VEAL CHOP* 16 oz. Black Truffle Butter | 49 |
| CHICAGO STYLE PRIME BONE-IN RIBEYE* 22 oz. 55 | CAJUN RIBEYE STEAK* | 49 |
| DOUBLE PORTERHOUSE FOR TWO* 48 oz. 114 | FIVE PEPPERCORN RUBBED PRIME STRIP STEAK* 16 oz. Bourbon Sauce Au Poivre | 59 |
| DOUBLE-CUT PRIME PORK CHOP* 16 oz. 30 | | |

UPGRADES 4

Bourbon Sauce Au Poivre • Blue Cheese Butter • Roasted Shallot & Rosemary Butter • Black Truffle Butter
Make Any Steak "Oscar Style" Jumbo Lump Crab, Asparagus & Béarnaise . . . 12

SIGNATURE DISHES, POULTRY & SEAFOOD

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| CHICKEN CHRISTOPHER Garlic Beurre Blanc Sauce | 28 | SHRIMP ALEXANDER* Beurre Blanc Sauce | 40 |
| CHICKEN BIANCO Artichoke, Capers & White Wine Sauce | 27 | JUMBO LUMP CRAB CAKES* Mustard Mayonnaise | 35 |
| HONEY-CHILI GLAZED SALMON FILLET* Vegetable Relish | 35 | BAKED STUFFED JUMBO SHRIMP* Crabmeat Stuffing & Parmesan Capellini | 36 |
| BRAISED BEEF SHORT RIB* Wide Egg Noodles, Sour Cream & Chives | 33 | CHILEAN SEABASS FILLET À LA NAGE* Jumbo Lump Crab, Lemon Butter, Asparagus | 45 |
| SHRIMP SCAMPI CAPELLINI* Toasted Pine Nuts, Spinach, Tomato & White Wine | 29 | COLD WATER LOBSTER TAIL 8 oz. | 48 |
| BRAISED BEEF SHORT RIB & JUMBO SEA SCALLOP "SURF & TURF" Red Wine Demi-Glace | 39 | ALASKAN KING CRAB LEGS | Market |
| | | WHOLE BAKED MAINE LOBSTERS 2 lbs. & up | Market |

MIXED GRILLS 49

A 6 OZ. FILET MIGNON* WITH 3 GRILLED SHRIMP* & 2 BACON* WRAPPED SCALLOPS*

FILLET OF FRESH SALMON* TOPPED WITH JUMBO LUMP CRABMEAT WITH 3 GRILLED SHRIMP* & 2 BAKED STUFFED SHRIMP*

A JUMBO LUMP CRAB CAKE WITH 3 GRILLED JUMBO SHRIMP* & 2 JUMBO SHRIMP ALEXANDER*

SIDE DISHES FOR SHARING

- 12
- STEAMED JUMBO ASPARAGUS
 - GRILLED JUMBO ASPARAGUS
Balsamic Glaze, Extra Virgin Olive Oil & Coarse Sea Salt
 - STEAMED FRESH BROCCOLI
 - CREAMED SPINACH
 - CREAMED CORN
 - SAUTÉED BRUSSELS SPROUTS
 - SAUTÉED SPINACH & BUTTON MUSHROOMS
 - BACON & ONION MACARONI & CHEESE
 - ONION RINGS

POTATOES FOR SHARING

- 12
- JUMBO BAKED POTATO
 - LYONNAISE POTATOES
 - SOUR CREAM MASHED POTATOES
 - CHICAGO STYLE HORSERADISH MASHED POTATOES
 - "TWICE BAKED" AU GRATIN POTATOES
 - PARMESAN & TRUFFLE MATCHSTICK FRIES
 - HASHED BROWN POTATOES

18% Gratuity for parties of 8 or more.
*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.
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