

MORTON'S
THE STEAKHOUSE

Taste the Gables

LUNCH MENU • \$35 PER PERSON

STARTER Cup of French Onion Soup Gratinée
(choice of) Steakhouse Wedge Salad
Classic Caesar
Cup of Lobster Bisque (+5)

ENTRÉE Heritage Pork Chop, 8 oz.*
(choice of) Grilled Salmon Fillet* Whole Grain Mustard Beurre Blanc
Chicken Christopher
Maine Lobster Ravioli
Morton's Wagyu Smash Burger* Matchstick Fries or Thick-Cut Onion Rings
Center-Cut Filet Mignon, 6 oz.* (+15)

ACCOMPANIMENT Sour Cream Mashed Potatoes
(choice of) Truffled Cream Corn
Matchstick French Fries
Creamed Spinach
Thick-Cut Onion Rings Black Truffle Aioli
Sautéed Garlic Green Beans
Bacon & Onion Macaroni and Cheese (+10)

\$5 UPGRADES

Blue Cheese Butter
Black Truffle Butter

Rémy Martin Sauce Au Poivre
Garlic Butter

DESSERT Espresso Pot de Crème • Key Lime Pie • Crème Brûlée
(choice of) Morton's Legendary Hot Chocolate Cake® (+10)

Available Monday - Friday During Taste The Gables Only

Sales tax & gratuity not included. No substitutions. Valid during Taste The Gables only. Not valid with any other offer. *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.

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MORTON'S
THE STEAKHOUSE

Taste the Gables

DINNER MENU • \$60 PER PERSON

STARTER (choice of)

Cup of French Onion Soup Gratinée

Steakhouse Wedge Salad

Classic Caesar

Cup of Lobster Bisque

Wagyu Meatball Marinara, Crème Fraîche, Basil Pesto (+\$7)

Seared Ahi Tuna* Balsamic Soy Caramel, Pickled Vegetables, Capers, EVOO (+\$7)

Wagyu Beef Dumplings Sweet Chili Sauce, Scallion, Sesame Seeds (+\$7)

ENTRÉE (choice of)

Center-Cut Filet Mignon, 6 oz.*

Double-Cut Heritage Pork Chop, 16 oz.*

Grilled Salmon Fillet* Whole Grain Mustard Beurre Blanc

Chicken Christopher

Maine Lobster Ravioli

Center-Cut Filet Mignon, 8 oz.* (+\$15)

Add a 6 oz. Cold-Water Lobster Tail (+\$20)

ACCOMPANIMENT (choice of)

Sour Cream Mashed Potatoes

Truffled Cream Corn

Matchstick French Fries

Creamed Spinach

Thick-Cut Onion Rings Black Truffle Aioli

Sautéed Garlic Green Beans

Smoked Gouda & Bacon Au Gratin Potatoes for Two (+\$10)

\$5 UPGRADES

Blue Cheese Butter

Black Truffle Butter

Rémy Martin Sauce Au Poivre

Garlic Butter

DESSERT (choice of)

Crème Brûlée • Espresso Pot de Crème • Key Lime Pie

Morton's Legendary Hot Chocolate Cake® (+\$10)

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