



THE STEAKHOUSE

Silver Menu

Hors d'oeuvres

(Select up to Two - served butler style)

Miniature Crab Cakes, Mustard Mayonnaise Sauce
Broiled Sea Scallops, Apricot Chutney
Roma Tomato, Fresh Mozzarella & Basil on Crostini
Sliced Tenderloin on Crostini, Whipped Horseradish*

Salads

(Select One)

Caesar Salad, Classic Dressing
Morton's Salad, Morton's Blue Cheese Dressing, Chopped Egg, Anchovies
Mixed Field Greens Salad, Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts

Entrées

(Select Three)

USDA Prime Ribeye Steak*

The most highly marbled cut of beef

Single Cut Filet Mignon*

*Our leanest and most tender cut of beef,
Béarnaise Sauce served on the side*

Broiled Salmon Fillet*

Served with Beurre Blanc Sauce

Chicken Christopher

*Three boneless chicken breasts lightly breaded, sautéed
and served with Garlic Beurre Blanc Sauce*

Accompaniments

(Select Two)

Steamed Fresh Broccoli, Hollandaise Sauce
Creamed Spinach
Sautéed Garlic Green Beans
Mashed Potato
Baked Potato

Desserts

(Select Two)

New York Cheesecake
Double Chocolate Mousse
Key Lime Pie
Fresh Seasonal Berries
Dessert Trio @ \$6.00/guest
(Mini New York Cheesecake • Double Chocolate Mousse Cup • Fresh Seasonal Berries & Sabayon)

Coffee / Hot Tea Service

\$77 per Guest

This four-course menu price includes hors d'oeuvres,
salad, entrée, vegetable, potato, dessert and coffee/hot tea service.

*All food and beverage is subject to a 15% service charge payable to your server(s), 5% 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.
**Price reflects an average of two hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge.*



THE STEAKHOUSE

Gold Menu

Hors d'oeuvres

(Select up to Three - served butler style)

Tuna Tartare Canapés
Miniature Crab Cakes, Mustard Mayonnaise Sauce
Broiled Sea Scallops, Apricot Chutney
Roma Tomato, Fresh Mozzarella & Basil on Crostini
Sliced Tenderloin on Crostini, Whipped Horseradish*
Petite Lamb Chops*

Salads

(Select One)

Mixed Field Greens Salad, Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts
Caesar Salad, Classic Dressing
Sliced Beefsteak Tomato, Purple Onion, Vinaigrette or Morton's Blue Cheese
Morton's Salad, Morton's Blue Cheese Dressing, Chopped Egg, Anchovies

Entrées

(Select Three)

USDA Prime Ribeye Steak*

The most highly marbled cut of beef

Double Cut Filet Mignon*

Our leanest and most tender cut of beef,
Béarnaise Sauce served on the side

Sesame Encrusted Tuna Fillet*

Served with Spicy Soy Ginger Sauce

Broiled Salmon Fillet*

Served with Beurre Blanc Sauce

Colossal Shrimp Alexander

Lightly dusted with seasoned breadcrumbs,
baked and served with Beurre Blanc Sauce

Chicken Christopher

Three boneless chicken breasts lightly breaded, sautéed
and served with Garlic Beurre Blanc Sauce

Accompaniments

(Select Two)

Steamed Fresh Broccoli, Hollandaise Sauce
Creamed Spinach
Sautéed Garlic Green Beans

Mashed Potato
Baked Potato
Twice Baked Potato

Desserts

(Select Two)

New York Cheesecake
Double Chocolate Mousse
Key Lime Pie
Fresh Seasonal Berries
Dessert Trio @ \$6.00/guest

(Mini New York Cheesecake • Double Chocolate Mousse Cup • Fresh Seasonal Berries & Sabayon)

Coffee / Hot Tea Service

\$87 per Guest

This four-course menu price includes hors d'oeuvres, salad,
entrée, vegetable, potato, dessert and coffee/hot tea service.

All food and beverage is subject to a 15% service charge payable to your server(s), 5% 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.
**Price reflects an average of three hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge



THE STEAKHOUSE

Platinum Menu

Hors d'oeuvres

(Select up to Four - served butler style)

Broiled Sea Scallops, *Apricot Chutney*

Colossal Shrimp Cocktail

Petite Lamb Chops*

Miniature Crab Cakes, *Mustard Mayonnaise Sauce*

Lobster Bisque (plated only)

Salads

(Select One)

Mixed Field Greens Salad, *Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts*

Caesar Salad, *Classic Dressing*

Sliced Beefsteak Tomato, *Purple Onion, Vinaigrette or Morton's Blue Cheese*

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

Entrées

(Select Three)

USDA Prime New York Strip Steak*

The most flavorful cut of beef

USDA Prime Ribeye Steak*

The most highly marbled cut of beef

Double Cut Filet Mignon*

Our leanest and most tender cut of beef,

Béarnaise Sauce served on the side

Broiled Salmon Fillet*

Served with Beurre Blanc Sauce

Sesame Encrusted Yellowfin Tuna*

Served with Spicy Soy Ginger Sauce

Colossal Shrimp Alexander

Served with Beurre Blanc Sauce

Jumbo Lump Crab Cakes

Three fresh Jumbo Crab Cakes baked

and served with Mustard Mayonnaise

Chicken Christopher

Three boneless chicken breasts lightly breaded, sautéed

and served with Garlic Beurre Blanc Sauce

Domestic Double Rib Lamb Chops

Three to an order, simply broiled

Accompaniments

(Select Two)

Sautéed Garlic Green Beans

Steamed Fresh Broccoli, *Hollandaise Sauce*

Steamed Fresh Asparagus, *Hollandaise Sauce*

Mashed Potato

Baked Potato

Twice Baked Potato

Dessert

Dessert Trio

(Mini New York Cheesecake • Double Chocolate Mousse Cup • Fresh Seasonal Berries & Sabayon)

Coffee / Hot Tea Service

\$101 per Guest

This four-course menu price includes hors d'oeuvres or plated appetizer, salad, entrée, vegetable, potato, dessert and coffee/hot tea service.

All food and beverage is subject to a 15% service charge payable to your server(s), 5% 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.

**Price reflects an average of four hors d'oeuvre pieces total per person. San Pellegrino and Aqua Panna are available for an additional charge.