

Restaurant Week

DINNER MENU • \$46 PER PERSON

STARTER

Cup of French Onion Soup Gratinée

Steakhouse Wedge Salad

Classic Caesar

Cup of Lobster Bisque (+5)

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

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

ENTRÉE

Double-Cut Heritage Pork Chop, 16 oz.*

Grilled Salmon Fillet* Whole Grain Mustard Beurre Blanc

Chicken Christopher

Maine Lobster Ravioli

Center-Cut Filet Mignon, 6 oz.* (+15)

Center-Cut Filet Mignon, 8 oz.* (+25)

'Baseball Cut' Prime Top Sirloin, 10 oz.* (+20)

ACCOMPANIMENT

Sour Cream Mashed Potatoes

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

Crème Brûlée

Espresso Pot de Crème

Key Lime Pie

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

AVAILABLE SUNDAY TO FRIDAY, OPEN TO CLOSE. ONLY AVAILABLE UNTIL 7PM ON SATURDAY.

Sales tax & gratuity not included. No substitutions. Valid during Restaurant Week 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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