



THE STEAKHOUSE

30 State House Square 724-0044

APPETIZERS

Jumbo Shrimp Cocktail	11.95
Bluepoint Oysters on the Half Shell	10.95
Smoked Pacific Salmon	11.50
Jumbo Lump Crabmeat Cocktail, <i>Mustard Mayonnaise Sauce</i>	10.95
Broiled Sea Scallops Wrapped in Bacon, <i>Apricot Chutney</i>	10.50
Shrimp Alexander, <i>Sauce Beurre Blanc</i>	11.95
Sauteed Wild Mushrooms	7.95
Lobster Bisque	10.95

SALADS

Morton's Salad	6.95
Spinach Salad	6.95
Caesar Salad	6.95
Sliced Beefsteak Tomato, <i>Purple Onion or Blue Cheese</i>	6.95

ENTREES

Double Filet Mignon, <i>Sauce Bearnaise</i>	32.95
Porterhouse Steak	32.95
New York Strip Sirloin	32.95
Ribeye Steak	26.95
Cajun Ribeye Steak	26.95
Sicilian Veal Chop	27.95
Broiled Center Cut Swordfish Steak, <i>Sauce Bearnaise</i>	26.95
Domestic Rib Lamb Chops	29.95
Shrimp Alexander, <i>Sauce Beurre Blanc</i>	24.95
Chicken Christopher, <i>Garlic Beurre Blanc Sauce</i>	19.95
Farm Raised Salmon	23.95
Whole Baked Maine Lobster	Market Price

VEGETABLES

Creamed Spinach	7.50
Steamed Fresh Asparagus, <i>Sauce Hollandaise</i>	7.50
Sauteed Fresh Spinach & Mushrooms	4.95
Steamed Fresh Broccoli, <i>Sauce Hollandaise</i>	4.95
Sauteed Wild Mushrooms	7.95
Sauteed Mushrooms	4.95
Sauteed Onions	3.75

POTATOES

Baked Idaho® Potato	4.95
Hashbrown Potatoes	4.95
Mashed Potatoes	4.95
Lyonnais Potatoes	4.95
Potato Skins	4.95

MORTONS CLASSIC DESSERTS

Fresh Seasonal Berries, <i>Sabayon Sauce</i>	6.95
New York Cheesecake	6.50
Chocolate Velvet Cake	6.50
Key Lime Pie	6.50
Souffle for Two, <i>Chocolate, Grand Marnier, Lemon, Raspberry</i>	12.00
Godiva Hot Chocolate Cake	8.95
Upside Down Apple Pie	7.50

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(860) 724-0044

APPETIZER SELECTIONS



Morton's lavish hors d'oeuvres are the perfect lead to your next event or celebration.

Cold Hors d'oeuvres

Jumbo Shrimp
cocktail sauce
\$3.00 each

Smoked Salmon Pinwheels
\$2.25 each

Fresh Oysters on the Half Shell
\$2.00 each

Lump Crabmeat Canapés
\$2.50 each

Belgian Endive with Blue Cheese
\$2.00 each

Assorted Domestic Cheeses
and Fresh Fruit
\$4.50 per person

Seasonal Vegetable Crudite
blue cheese dip
\$3.00 per person

Whole Smoked Pacific Salmon
served with toast points and traditional garnishes
\$135.00/side

Hot Hors d'oeuvres

Sautéed Wild Mushroom Canapés
\$2.50 each

Broiled Sea Scallops
apricot chutney
\$3.50 each

Petite Filet Mignon on Soft Roll
\$3.25 each

Potato Skins
sour cream, bacon and fresh chive
\$2.00 each

Mushroom Caps with Deviled Crab
\$2.75 each

Chicken Goujonettes
mustard sauce
\$3.25 per person

Petite Lamb Chop
\$3.75 each

Shrimp Alexander
\$4.00 each

Whole Tenderloin of Beef
served with assorted finger rolls and traditional garnishes
\$200.00

Dessert Sampler

Key Lime Tarts, New York Cheesecake,
Fresh Seasonal Berries, Chocolate Velvet Cake
\$11.75 per person served buffet style

Prices do not include applicable sales tax and 20% service charge.
Prices subject to change.

BOARDROOM DINNER MENU



For the ultimate event, Morton's presents the finest foods in a distinctive ambiance that signify Boardroom dining at its best. Menu price includes salad, entree, potato or rice pilaf, vegetable, dessert and coffee/hot tea service.

Appetizer Selections

- Lump Crabmeat, mustard sauce \$10.95
- Jumbo Shrimp, cocktail sauce \$11.95
- Broiled Sea Scallops Wrapped in Bacon, apricot chutney \$10.50
- Shrimp Alexander \$11.95
- Smoked Pacific Salmon, toast points \$11.50
- Sauteed Fresh Wild Mushrooms \$7.95
- Lobster Bisque \$10.95

Salads

(select one)

- Caesar Salad
- Morton's Salad, blue cheese dressing, garnished with anchovies
- Spinach Salad, sweet and sour dressing
- Sliced Beefsteak Tomato and Purple Onion, vinaigrette dressing
- *Cold Poached Asparagus, balsamic vinaigrette dressing
- *additional \$3.00 per person

Entrees

- Double Cut Filet Mignon, sauce béarnaise
\$56.00
- 16 oz. Prime Ribeye Steak
\$51.00
- 20 oz. Prime New York Sirloin Steak
\$56.00
- Sicilian or Broiled Veal Chop
\$52.00
- Domestic Rib Lamb Chops
\$54.00
- Fresh Farm Raised Salmon, dill sauce
\$47.00
- Broiled Center Cut Swordfish, sauce béarnaise
\$50.00
- Shrimp Alexander, lemon butter sauce
\$47.00
- Chicken Christopher, garlic lemon butter sauce
\$44.00