

Restaurant Week

DINNER MENU • \$60 PER PERSON

STARTER

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

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

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

Rémy Martin Sauce Au Poivre

Black Truffle Butter

Garlic Butter

DESSERT

Crème Brûlée

Espresso Pot de Crème

Key Lime Pie

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