

# RESTAURANT WEEK

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## MENU

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### STARTERS

Cup of Baked Five Onion Soup (340 cal)  
Cup of Lobster Bisque (\$3 upgrade) (240 cal)  
Nueske's Bacon Steak (460 cal)  
Caesar Salad (380 cal)  
Wedge Salad (570 cal)  
Prosciutto Wrapped Mozzarella (460 cal)

### ENTRÉE

Center-Cut Filet Mignon, 8 oz. (570 cal)  
10oz. Prime "Baseball Cut" Sirloin (510 cal)  
Double-Cut Prime Pork Chop, 16 oz. (710 cal)  
Honey-Balsamic Glazed Salmon (730 cal)  
Chicken Christopher (1320 cal)  
Shrimp Scampi Capellini (1230 cal)

### ACCOMPANIMENT

Garlic Mashed Potatoes (500 cal)  
Green Beans Almondine (280 cal)  
Sautéed Broccoli Florets (205 cal)  
Creamed Spinach (250 cal)  
Bacon & Onion Macaroni & Cheese for Two (\$8 upgrade) (1710 cal)

### \$5 UPGRADES

Blue Cheese Butter (270 cal)  
Black Truffle Butter (350 cal)

### DESSERT

Double Chocolate Mousse (600 cal)  
Cheesecake with Sea Salted Caramel (1360 cal)  
Key Lime Pie (1040 cal)  
Morton's Legendary Hot Chocolate Cake® (\$6 upgrade) (1210 cal)

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**DINNER | \$55 PER PERSON**

Sales Tax and Gratuity not included. No substitutions.  
Not valid with any other offer.  
Offer valid during Restaurant Week only.

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**CENTER-CUT FILET MIGNON, 12OZ. - \$15 UPGRADE (840 CAL)**

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2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.