

Restaurant Week

DINNER MENU • \$65 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)