

RESTAURANT WEEK MENU

FIRST COURSE:

Caesar Salad, Classic Dressing

Morton's Salad, Grated Egg, Anchovies & Blue Cheese Dressing Cup of Baked Five Onion Soup

SECOND COURSE:

6oz Filet Mignon

8oz Filet Mignon, Additional \$10

Double-Cut Prime Pork Chop

Honey Balsamic Glazed Salmon Fillet

Grilled Chicken Bianco

ACCOMPANIMENTS:

Fresh Steamed Broccoli, Hollandaise Sauce Creamed Corn Lyonnaise Potatoes Mashed Potatoes

THIRD COURSE

Double Chocolate Mousse

Individual Soufflé, Any Flavor

Key Lime Pie

Cheesecake

\$44 per guest, Not inclusive of tax or gratuity