

DINNER MENU

MIX, MINGLE & SHARE

PAN SEARED SCALLOPS	88
CAULIFLOWER PUREE TOPPED WITH RAISINS AND PINE NUT VINAIGRETTE	
MUSSELS	128
MARINIÈRE WITH GARLIC BREAD	
EDAMAME HUMMUS	48
ROASTED CORN, EDAMAME BEANS AND ROASTED BELL PEPPERS, GRILLED FLATBREAD	
SPICY "AHI" TUNA POKE	68
WITH EDAMAME BEANS, MANGO, AVOCADO, CITRUS SOY CARAMEL	
SHRIMP DIABLO	128
BACON, SMOKED JALAPEÑO, CREAM CHEESE	
MORTONS JUMBO LUMP CRAB CAKE	158
WITH MUSTARD MAYONNAISE SAUCE	
FRESH CORN BISQUE	38
WITH ROASTED CORN SALSA AND JALAPENO INFUSED OLIVE OIL	
ROASTED SHRIMP BISQUE	48

LITE'N UP

THE GRILLE COBB	68
MIXED CHOPPED LETTUCE, BEANS, CHICKPEAS, EGG, BACON, CORN, PUMPKIN SEEDS, PINE NUTS, BELL PEPPERS, AVOCADO, RANCH DRESSING	
NICOISE	88
PAN SEARED "AHI" TUNA SERVED ON BUTTER LETTUCE, BEANS, TOMATO, EGG, BABY POTATOES, WHITE ANCHOVIES & WHITE TRUFFLE VINAIGRETTE	
CHOPPED HOUSE SALAD	58
MIXED LETTUCE, CUCUMBER, BACON, BLUE CHEESE, CHOPPED EGG, PURPLE ONION, TOMATO, AVOCADO, DIJON MUSTARD VINAIGRETTE	
CAESAR SALAD	58
GARLIC CROUTONS, SHAVED PARMESAN	
CENTER-CUT ICEBERG	58
CHOPPED EGG, TOMATO, BACON BITS, MORTON'S BLUE CHEESE DRESSING OR THOUSAND ISLAND DRESSING	

ADD-ONS

CHICKEN BREAST	28
TUNA	38
SALMON	48
STEAK	58
SHRIMPS	78

OYSTER & GRILLE PLATTER

OYSTERS ON THE HALF-SHELL	1/2 DOZEN : 268
CILANTRO MIGNONETTE, COCKTAIL SAUCE AND FRESH LEMON	
CHILLED	158/PERSON
OYSTER ON A HALF A SHELL, COLD MUSSELS, TUNA POKE, SHRIMP COCKTAIL	
HOT	158/PERSON
SHRIMP DIABLO, JUMBO LUMP CRAB CAKE, PAN SEARED SCALLOPS, BBQ RIBS	

MIXED GRILL

FILET MIGNON 6OZ WITH 2 GRILLED SHRIMPS & 2 PAN-SEARED SCALLOPS	418
FILLET OF FRESH SALMON 6OZ	238
WITH 2 GRILLED SHRIMP AND 2 SHRIMP DIABLO	

MORTON'S CLASSIC STEAKS

CENTER-CUT FILET MIGNON 170G	248
CENTER-CUT FILET MIGNON 240G	298
CENTER-CUT RIBEYE 270G	348
CENTER-CUT RIBEYE 450G	678
NEW YORK MEDALLION 250G	308
WAGYU MANHATTAN CUT 220G	628
NEW YORK STRIP 550G	718
PORTERHOUSE STEAK 650G	758
TOMAHAWK 1500G	1598

USDA PRIME CUTS STEAK

CENTER-CUT NEW YORK STRIP 340G	518
CENTER-CUT RIBEYE STEAK 340G	518

TOP THAT

MAKE IT PEPPERCORN, FIVE COLOR CRUSHED PEPPER AND SAUCE AU POIVRE	12
BLACK GARLIC BUTTER	12
BLACK TRUFFLE BUTTER	12
CHIMICHURRI SAUCE	12
ROASTED BONE MARROW	38
CRAB AND GARLIC BEURRE BLANC SAUCE	78
PAN SEARED FOIE GRAS AND TRUFFLE SAUCE	78

FOOD ENVY

SEA SCALLOPS	148
SCALLOPS, PUMPKIN PUREE, ROASTED MUSHROOMS AND CHARRED SCALLIONS	
BBQ RIBS	98
RIBS, FRIES, HOMEMADE BBQ SAUCE	
GRILLED SALMON FILLET	168
QUINOA, TOMATO, ARUGULA PESTO	
ROASTED SPRING CHICKEN	198
BABY POTATOES, CARROTS, AND THYME	
TAGLIATELLE BOLOGNESE	98
ALL-DAY COOKED MEAT RAGU, PECORINO ROMANO	
WILD MUSHROOM AND TRUFFLE FARFALLE PASTA	98
TOPPED WITH ORGANIC EGG AND FRESH GRATED CHEESE	
GRILLED JUMBO SHRIMP & SEA SCALLOPS	138
WITH GRILLED VEGETABLES, SERVED WITH BEURRE BLANC SAUCE OVER SAUTÉED SPINACH	
DOUBLE STACKED "RAVENOUS STYLE" BURGER	138
TWO PRIME BEEF PATTIES GRIDDLED WITH MUSTARD, AMERICAN CHEESE, GRILLED ONIONS, HAND TORN LETTUCE, TOMATO, PICKLES, SPECIAL SAUCE	

FLATBREAD FRENZY

SMOKED SALMON	98
MORNAY SAUCE, GRUYÈRE CHEESE, CAPERS, BREAKFAST RADISHES	
WILD MUSHROOM AND TRUFFLE	98
MOZZARELLA CHEESE, TOMATOES, ARUGULA	
SPICY ITALIAN	98
SPICY ITALIAN SAUSAGE, THICK SLICED PEPPERONI, PEPPERONCINI	
MARGHERITA	98
FRESH TOMATO, FRESH MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL	

GET YOURS, ON THE SIDE

BABY ROASTED POTATOES WITH CARAMELIZED ONION AND HERBS	28
PARMESAN TRUFFLE FRIES	42
LOADED TATER TOTS	48
JUMBO BAKED POTATO	28
MASHED POTATOES	28
STEAMED SEASONAL VEGETABLES	28
GRILLED ASPARAGUS	48
SAUTÉED BROCCOLI FLORETS	28
SMOKEY JOE'S MAC 'N CHEESE	48

PLUS 10% SERVICE CHARGE. THIS MENU IS PRICED IN RMB

