



MORTON'S THE STEAKHOUSE

41 East Washington Street
Indianapolis, IN 46204
317-229-4700
www.mortons.com/Indianapolis

HOURS
M-Th: 5 p.m.-10 p.m.;
F-Sa: 5 p.m.-11 p.m.;
Su: 5 p.m.-10 p.m.,

HOUSE SPECIALTIES
Morton's Specializes in USDA
Prime-Aged Steak, Fresh Seafood,
Hand Picked Produce,
Delicious Appetizers and
Decadent Desserts

DRESS
Business Casual

COST \$\$\$\$

- ENTERTAINMENT** (N)
- CREDIT CARD ACCEPTED** (Y)
- BANQUET FACILITIES** (Y)
- CHILDREN WELCOME** (Y)
- CHILDREN'S MENU** (N)
- CARRYOUT AVAILABLE** (Y)
- RESERVATIONS ACCEPTED** (Y)
- WHEELCHAIR ACCESS** (Y)
- BAR SERVICE** (Y)



APPETIZERS

Tuna Tartare* Diced Tomato and Avocado, Thai Cream and Balsamic Glaze	15
Smoked Pacific Salmon*	14
Maine Lobster Cocktail	20
Jumbo Lump Crabmeat Cocktail Mustard Mayonnaise Sauce	15
Broiled Sea Scallops Wrapped in Bacon Apricot Chutney	17
Colossal Shrimp Cocktail	20 ⁵⁰
Oysters on the Half Shell*	16
Oysters Rockefeller* Classic Preparation	16
Jumbo Lump Crab Cake Mustard Mayonnaise Sauce	15
Colossal Shrimp Alexander Beurre Blanc Sauce	18 ⁵⁰
Baked Five Onion Soup Crusted with Swiss Cheese	11
Lobster Bisque	14

MORTON'S PRIME OCEAN PLATTERS

CHILLED serves two 43 • serves three to four 86 • serves five to six 129
Maine Lobster, Colossal Shrimp Cocktail, Jumbo Lump Crabmeat,
Oysters on the Half Shell*, Alaskan King Crab Legs
BAKED serves two 42 • serves three to four 84 • serves five to six 126
Sea Scallops Wrapped in Bacon, Jumbo Lump Crab Cakes,
Oysters Rockefeller, Colossal Shrimp Alexander

SALADS

Center Cut Iceberg Our Version of the Wedge, with Chopped Egg, Tomato, Bacon Bits and either Morton's Blue Cheese Dressing or Thousand Island Dressing	12
Caesar Salad Classic Dressing	10
Morton's Salad Morton's Blue Cheese Dressing, Chopped Egg, Anchovies	10 ⁵⁰
Sliced Beefsteak Tomato Purple Onion and Vinaigrette or Morton's Blue Cheese	11 ⁵⁰
Chopped Salad Iceberg & Romaine Lettuce, Cucumber, Bacon Bits, Blue Cheese, Chopped Egg, Purple Onion, Tomato, and Avocado with a Dijon Mustard Vinaigrette	11 ⁵⁰

ENTREES

Filet Mignon, Double Cut* Bearnaise Sauce	48
Porterhouse Steak*	53
Double Porterhouse, for Two* Carved Tableside	106
New York Strip Steak* Signature Cut	53
Chicago Style Bone-In Ribeye Steak*	52
Prime Rib, Bone-In Double Cut* Available Friday & Saturday only	53

MORTON'S "slightly smaller" STEAKS

New York Strip Steak*	46
Filet Mignon, Single Cut* Bearnaise Sauce	42
Ribeye Steak*	44
Cajun Ribeye Steak*	46

Au Poivre, Five Peppercorn Cognac Cream Sauce added to any steak...six dollars

Domestic Double Rib Lamb Chops*	46
Chicken Christopher Garlic Beurre Blanc Sauce	27
Chilean Sea Bass* Pineapple-Pepper Salsa	45
Broiled Salmon Fillet* Chef's Beurre Blanc Sauce	33
Jumbo Lump Crab Cakes Mustard Mayonnaise Sauce	41
Colossal Shrimp Alexander Beurre Blanc Sauce	38

Lobster Tail, Cold Water	46
Whole Baked Maine Lobster	market price

SIDE DISHES

Steamed Fresh Jumbo Asparagus Hollandaise Sauce	11
Grilled Jumbo Asparagus Balsamic Glaze	11
Sauteed Brussel Sprouts with Bacon and Shallots	11 ⁵⁰
Creamed Spinach, for Two	12
Sauteed Fresh Spinach & Button Mushrooms	9
Sauteed Button Mushrooms	10
Sauteed Mushrooms & Onions	10
Potatoes Jumbo Baked, Lyonnaise, Mashed, Potato Skins, Steak Fries	10
Hashbrown Potato, for Two	11
Onion Rings Thai Cream Sauce	10

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

General Manager: Howard Mitchell • Executive Chef: Ramon Gonzalez