

Starters

CHILLED

Jumbo Shrimp Cocktail 54
House-made Cocktail Sauce, Horseradish

Chef's Selection of Fresh Oysters* 55
Half Dozen on the 1/2 Shell,
House-made Cocktail Sauce, Mignonette

Lobster & Crab Cocktail 65
Jumbo Lump Crab, Maine Lobster, Capers,
Lemon Basil Aioli, Calabrian Chili Relish

Seared Ahi Tuna 38.50
Balsamic Soy Caramel, Pickled Vegetables,
Crispy Capers

OCEAN PLATTER

Chef Select Oysters on the Half Shell, Cold-Water Lobster Tail,
Jumbo Shrimp Cocktail, Crab Cocktail, Seared Ahi Tuna
Grand* 160 | Epic* 300

Bacon Wrapped Sea Scallops, Jumbo Lump Crab Cakes
Shrimp Calabria, Oysters Rockefeller
Serves 2* 100 | 4 200 | 6 300

HOT

Nueske's Bacon Steak *38
Soy Caramel, Sesame Seeds, Scallions

Seared Sea Scallops* 45
Bacon-Wrapped, Apricot Chutney

Oysters Rockefeller* 49
Creamed Spinach, Pernod, Parmesan,
Béarnaise, Panko Breadcrumbs

Jumbo Lump Crab Cake 45 / 88
Whole Grain Mustard Beurre Blanc,
Arugula, Thinly Sliced Red Onion,
Grana Padano

Shrimp Calabria 50
Chili Garlic Butter, Lobster Cream,
Toasted Baguette

Wagyu Beef Dumplings 36
Sweet Chili Sauce, Scallions,
Sesame Seeds

SOUPS & SALADS

Steakhouse Wedge Salad 30

Classic Caesar 29

Chopped House Salad 30

Morton's Salad 29

Lobster Bisque 39

French Onion Soup Gratinée 29

Morton's Greek Chopped Salad 35

Menu prices are in SGD. Plus 10% service charge and 9% GST. Prices are subject to change

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

Prime Steaks & Chops

MIDWEST BEEF

- 6 oz. Filet Mignon* 102
- 12 oz. Filet Mignon* 128
- 16 oz. Ribeye* 136
- 10 oz. Manhattan Cut New York Strip* 128
- 20 oz. Signature Cut New York Strip* 168
- 22 oz. Bone-in Ribeye* 158
- 24 oz. Porterhouse* 160

BUTCHER CUTS

- 14 oz. Dry-Aged Ribeye* 148
- Rack of Lamb* 128
- 16 oz."Proprietary" Cajun Ribeye* 138

WAGYU FEATURES

- 6 oz. Japanese A5 Wagyu New York Strip* 150
- 7 oz. American Wagyu Filet Mignon* 148

FOR THE TABLE

36 oz. Tomahawk Ribeye* 298

ENHANCEMENTS

- Blue Cheese Butter 8
- Garlic Butter 8
- Black Truffle Butter 8
- Béarnaise Sauce 6
- "Remy Martin" Sauce Au Poivre 8
- Whipped Horseradish Cream 8
- "Oscar Style" Crab 25
- "Oscar Style" Lobster 39
- Cold-Water Lobster Tail 80
- Jumbo Grilled Shrimp 15
- Bacon Wrapped Sea Scallops 30

CHEF SELECTIONS

- Chicken Christopher** 72
Lightly Breaded and Pan-Seared, Garlic & Shallot Beurre Blanc
- Cold-Water Lobster Tail** 115
Drawn Butter
- Miso Glazed Sea Bass*** 78
Bok Choy, Shiitake Mushrooms, Dashi Broth
- Ora King Salmon*** 80
Roasted Baby Carrots, Charred Broccolini, Maple Bourbon Glaze
- Maine Lobster Ravioli** 80
Truffle-Lobster Cream, Shiitake Mushroom, Crispy Brussels Sprouts Leaves
- Morton's Classic Filet Oscar 6 oz.*** 121
Jumbo Lump Crab, Asparagus, Béarnaise
- Whole Baked Maine Lobster** Market

SIDES

- Parmesan & Truffle Matchstick Fries** 30
- Smoked Gouda & Bacon Au Gratin Potatoes** 27
- Brussels Sprouts** 25
- Loaded Baked Potato** 27
- Jumbo Grilled Asparagus** 25
- Sautéed Spinach & Button Mushrooms** 27
- Charred Broccolini** 25
- Sautéed Button Mushrooms** 27
- Creamed Spinach** 27
- Sour Cream Mashed Potatoes** 27
Make it loaded +8
- Lobster Macaroni Shells & Cheese** 58
- Truffled Creamed Corn** 27
- Wild Mushrooms with Miso Butter** 28
- Bacon & Onion Macaroni Shells & Cheese** 29