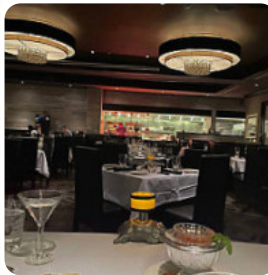




Morton's The Steakhouse Saratoga Springs Menu

<https://menuweb.menu>

342 Jefferson Street NY 12866, Saratoga Springs, United States
+15186825999 - <http://www.mortons.com/saratogasprings/>



Here you will find the [menu](#) of Morton's The Steakhouse [Saratoga Springs](#) in Saratoga Springs. At the moment, there are **540** dishes and drinks on the list. Morton's The Steakhouse is known for serving generous portions of USDA prime aged beef, fresh fish, lobster, and chicken entrees. Specializing in classic, hearty fare, the menu offers a variety of favorite cuts including a 24-hour marinated Cajun Ribeye, a 16-ounce New York Strip, and a 12-ounce Center-cut filet.

Morton's The Steakhouse Saratoga Sp



Smoothies

MIXED BERRIES

Toast

FRENCH TOAST

Breakfast

SCRAMBLED EGGS

Sweets

ASSORTED CANDY BARS

Chicken

CRISPY CHICKEN BLT

Vegetarian Dishes

CARROT CAKE

Fish

SEA BASS

Meat

PRIME NEW YORK STRIP STEAK

Beef Dishes

FILET MIGNON

Main Course

CHOPPED HOUSE SALAD

Baked Potatoes

BAKED POTATO

Margaritas

CADILLAC MARGARITA

Sliders

PULLED PORK SLIDERS

American Food

MAC AND CHEESE

Häagen-Dazs

HÄAGEN-DAZS ICE CREAM

Alkoholische Cocktails

COSMOPOLITAN

Whisky

BALVENIE, 12 YEAR, SPEYSIDE

Tequila

PATRON CAFÉ

Whiskey

COINTREAU

Wein, Sekt Und Spirituosen

JÄGERMEISTER

Brandy

HENNESSY PARADIS

Blends

CHIVAS, 12 YEAR

Morton's The Steakhouse Saratoga Sp



Bakery

MINI CARROT CAKE

Coffee

FRESH BREWED COFFEE

Small Bites

MIXED FIELD GREENS SALAD

From The Garden

TOMATO MOZZARELLA SALAD

Grilled Chicken

GRILLED CHICKEN BREAST SANDWICH

Bar Bites

BLUE CHEESE STEAK FRIES

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL

Red

MARK WEST, PINOT NOIR

Oysters On The Half Shell

OYSTERS ON THE HALF SHELL

Interesting Whites

LUCCIO, MOSCATO

Condiments

BLUE CHEESE CRUMBLES

Weekend Brunch

JUMBO LUMP CRAB CAKE

Sweet Endings

ASSORTED COOKIES AND BROWNIES

Wines By The Glass

EPPE, RED SANGRIA

Steaks & Chops

CAJUN RIBEYE STEAK

Signature Favorites

6 OZ. CENTER CUT FILET MIGNON

Shareables

TUNA TACOS

Cordials

SAMBUCA BLACK

Rye Whiskey

KNOB CREEK, 100 PROOF

Champagne & Sparkling Wines

NICOLAS-FEUILLATTE, BRUT, REIMS, NV

Seafood Entrees

BAKED STUFFED JUMBO SHRIMP

Grilled Plates

GRILLED JUMBO ASPARAGUS

Morton's The Steakhouse Saratoga Sp



Craft Cocktails

FIRE AND ICE

Sparkling Wine & Champagne

CHANDON, BRUT CLASSIC,
CALIFORNIA, NV

Contorni (Sides)

SAUTEED BROCCOLI FLORETS

American Dinners

PORTERHOUSE STEAK

Liquor

CIROC, FRANCE

Steak & Veal

CENTER-CUT FILET MIGNON

Cocktail

MARGARITA

Sunrise Breakfast Table

ASSORTED YOGURTS

Scotch

JOHNNIE WALKER BLUE

Elegant Options

CANYON ROAD, CHARDONNAY

Desserts (V)

MINI NEW YORK CHEESECAKE

Grab-N-Go

GRANOLA BARS

Chef's Selections

JUMBO SHRIMP ALEXANDER

Passed Hors D'oeuvres

MINIATURE CRAB CAKES

Colorado Craft

BLUE MOON, BELGIAN WHITE

Create You Own Dessert Options

FRESH RASPBERRIES

Choose Your Gin

BEEFEATER, ENGLAND

Seafood*

ALASKAN KING CRAB LEGS

Choice Of Soup Or Salad

MORTON'S SALAD

Start Your Day

SLICED FRESH SEASONAL FRUIT

Morton's The Steakhouse Saratoga Sp



Sparkling Wines And Champagne

LA MARCA, PROSECCO, ITALY, NV

Brunch Buffet

ASSORTED FRUIT JUICES

Amaros & Vermouths

CARPANO ANTICA FORMULA
VERMOUTH

Miscellaneous Liqueuers

PAMA POMEGRANATE LIQUEUR

Liquid Treats

KEY LIME PIE MARTINI

Winter Cocktails

RASPBERRY MOSCOW MULE

Cognac And Other Fine Cordials

REMY XO

Our Martinis

APPLETINI

Complement Your Steak

BLUE CHEESE BUTTER

Samba Meats And Seafood Selections

WHOLE BEEF TENDERLOIN

Ideal for Sharing

CUP OF LOBSTER BISQUE

Single Malt Scotch Whisky

PINCH, 15 YEAR

Charred Aged Cut Steaks & Chops

8 OZ. FILET MIGNON

After-Dinner Drinks

SAMBUCA ROMANA

Wine By The Glass And From The Barrel

DOMAINE CHANDON, BRUT,
CALIFORNIA, NV

White Wine / Sparkling

CAVIT, PINOT GRIGIO

Fresh From The Dock*

BROILED SEA SCALLOPS*

Brendel's Extras

ASSORTED SLICED FRESH FRUIT

The American Breakfast

JUMBO LINK SAUSAGE AND BACON

Armagnac / Cognac

LARRESSINGLE VSOP

Morton's The Steakhouse Saratoga Sp



Healthy Break

INDIVIDUAL BAGS OF PRETZELS

Fruits & Nuts

MIDORI MELON

Scotch & Whisky

JOHNNIE WALKER PLATINUM

Well Done White" By Coravin

JAYSON BY PAHLMAYER, CHARDONNAY, NORTH COAST, 2012

Ultra Premium Mortinis

SQUARE ONE ORGANIC CUCUMBER, USA

Luxury Mortinis

STOLI ELIT, RUSSIA

House Mortini

GORDON'S, USA

Morton's Spa-Tinis

LE MELON SPRITZER

Mixologist Feature

HIGH WEST, THE 36TH VOTE , BARREL AGED MANHATTAN

Premium Blended Scotch

DEWAR'S, 12 YEAR

Prime Brews

PRIME BREWS

The Continental Breakfast

ASSORTED BREAKFAST PASTRIES, MUFFINS AND BAGELS

The Premier Breakfast

THINLY SLICED SMOKED SALMON

The Refresher

DOMESTIC CHEESE TRAY WITH CRACKERS

The Energizer

ASSORTED GRANOLA AND POWER BARS

Home Run

JUMBO SOFT PRETZEL WITH MUSTARD

Filet & Lobster

8 OZ. FILET MIGNON LOBSTER TAIL

Morton's Three Course Prime Lunch

HONEY-CHILI GLAZED SALMON

Shake Of The Month

THE RED VELVET

London Dry Style

BOMBAY, ENGLAND

Morton's The Steakhouse Saratoga Sp



Cognacs, Armagnac & Eau De Vie

RÉMY VSOP

APERETIFS / BITTERS / LIKÖRE

LICOR 43

Perfect Serve Gin

HENDRICK'S, SCOTLAND

Bar Menu - Appetizers

OYSTERS ROCKEFELLER

Salcombe Dairy Ice Cream & Sorbet (Vegetarian)

RASPBERRY SORBET

Herbals And Tisanes

SECRET GARDEN

Snacks

TRAIL MIX

CRACKER JACKS

Sandwiches

CRAB CAKE BLT

SANDWICH PLATTER

Platters

ASSORTED DOMESTIC IMPORTED
CHEESE WITH FRESH FRUIT

ASSORTED SEASONAL VEGETABLE
CRUDITE

Seafood

SHRIMP ALEXANDER

LOBSTER TAIL

Hot Drinks

TEA

COFFEE

Wines

BV, COASTAL, CABERNET SAUVIGNON

SEGURA VIUDAS, BRUT, CAVA

Signature Dishes

COLD WATER LOBSTER TAIL, 8 OZ

WHOLE BAKED MAINE LOBSTER

Soup & Salads

CENTER-CUT ICEBERG

BIBB LETTUCE SALAD

Sides

SAUTÉED BRUSSELS SPROUTS

PARMESAN AND TRUFFLE FRIES

Signature Cocktails

THE CRUSH

RYE SAZERAC

Draft Beers

AMSTEL LIGHT

Morton's The Steakhouse Saratoga Sp



SAM ADAMS SEASONAL

Brandy & Cognac

COURVOISIER XO

HENNESSY XO

Bites #2

SHORT RIB STEAK TACOS

FOUR PETITE FILET MIGNON
SANDWICHES

Sides For Sharing

SAUTÉED SPINACH BUTTON
MUSHROOMS

BACON ONION MACARONI CHEESE

Mixed Grills

FILLET OF FRESH SALMON

A JUMBO LUMP CRAB CAKE

Bottled Beer Selection

BUCKLER, NA

GUINNESS DRAFT BOTTLE

Restaurant Category

STEAKHOUSE

DESSERT

Uncategorized

CANYON ROAD, MERLOT

SAUTÉED GARLIC GREEN BEANS

Desserts

CHOCOLATE CAKE

DOUBLE CHOCOLATE MOUSSE OR
CHEESECAKE

DESSERT TRIO

Drinks



SAM ADAMS

COFFEE AND TEA

DRINKS

Main



SOUP SALAD COMBO

MINI PRIME
CHEESEBURGERS

PETITE FILET MIGNON
SANDWICHES

Appetizers

AHI TUNA TOWER

½ DOZEN OYSTERS ON THE HALF
SHELL

JUMBO SHRIMP COCKTAIL*

Beverages



GRAND MARNIER

ICED TEA AND LEMONADE

HOT TEA SERVICE

Small Plates

BLACK TRUFFLE DEVEILED EGGS

AHI TUNA CRISPS

OYSTERS ON THE HALF SHELL

Enhancements

ASSORTED WHOLE FRUIT

Morton's The Steakhouse Saratoga Sp



BLACK TRUFFLE BUTTER

FOIE GRAS-COGNAC BUTTER

Champagne & Sparkling

LA MARCA, EXTRA DRY, PROSECCO
DOC, NV

NICOLAS FEUILLATTE, BRUT RÉSERVE,
CHOUILLY, NV

MOËT CHANDON, ROSÉ IMPÉRIAL,
BRUT, ÉPERNAY, NV

Bites #1

PARMESAN TRUFFLE MATCHSTICK
FRIES

ICEBERG WEDGE BITES

FRESH CUT POTATO CHIPS

Bites #3

MINI CRAB CAKE BLTS

CRAB, SPINACH ARTICHOKE DIP

FILET MIGNON TRIO

Signature Seafood

CHILEAN SEA BASS FILLET A LA NAGE*

HONEY-CHILI GLAZED SALMON FILLET*

KING CRAB LEGS (NO CLARIFIED
BUTTER)

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

BAILEYS IRISH CREAM

DRAMBUIE

TUACA

Side Dishes For Sharing

JUMBO BAKED POTATO, PLAIN

SAUTÉED BROCCOLI FLORETS (NO
BREADCRUMBS)

JUMBO ASPARAGUS (NO HOLLANDAISE
SAUCE)

Morton's Features

MORTON'S MOJITO

PALM BEACH PASSION

MORTON'S LEMON DROP

Signature Mortinis

THE GINGER-POLITAN

MORTON'S MORTINI

ULTIMAT MORTINI

Salads

CAESAR SALAD

PRIME RIB FRENCH DIP SANDWICH

MIXED FIELD GREENS SALAD, DIJON
VINAIGRETTE DRESSING, BLUE CHEESE
CRUMBLES, SLICED APPLES WALNUTS

SLICED BEEFSTEAK TOMATO, PURPLE
ONION, VINAIGRETTE OR MORTON'S
BLUE CHEESE

Non Alcoholic Drinks

BOTTLED WATER

RED BULL ENERGY DRINK

ICED TEA

WATER

Cocktails

SUMMER SANGRIA

Morton's The Steakhouse Saratoga Sp



SKINNY RITA

CHOCOLATINI

HOUSE MANHATTAN

Wine

PEBBLE LANE, CABERNET SAUVIGNON

PEBBLE LANE, PINOT NOIR

CONFINI, PINOT GRIGIO

SEGURA VIUDAS, CAVA

Accompaniments

RED BLISS POTATO SALAD

ASPARAGUS, GRILLED OR STEAMED

STEAMED FRESH ASPARAGUS,
HOLLANDAISE SAUCE

MORTON'S BEEFSTEAK TOMATO SALAD

First Course

CUP OF BAKED FIVE ONION SOUP

CAESAR SALAD, CLASSIC DRESSING

MORTON'S SALAD, MORTON'S BLUE
CHEESE DRESSING, CHOPPED EGG,
ANCHOVIES

BIBB LETTUCE SALAD, BLUE CHEESE,
PEARS, TOASTED WALNUTS, BALSAMIC
VINAIGRETTE

A La Carte Vegetables & Potatoes

JUMBO BAKED POTATO

SOUR CREAM MASHED POTATOES

STEAMED FRESH JUMBO ASPARAGUS

SAUTEED FRESH SPINACH AND BUTTON
MUSHROOMS

Rare Red" By Coravin

FOLEY- JOHNSON, CABERNET
SAUVIGNON, NAPA VALLEY, 2010

GOLDENEYE, PINOT NOIR, ANDERSON
VALLEY, 2013

PAUL HOBBS, CABERNET SAUVIGNON,
NAPA VALLEY, 2012

JOSEPH PHELPS INSIGNIA, RED BLEND,
NAPA VALLEY, 2012

Call Mortinis

FINLANDIA, FINLAND

SKYY, USA

SKYY BLOOD ORANGE, USA

SMIRNOFF, USA

Salad

DIJON VINAIGRETTE DRESSING

SLICED APPLES WALNUTS

MORTON'S SALAD, MORTON'S BLUE
CHEESE DRESSING

CHOPPED EGG, ANCHOVIES

CHOPPED SALAD

Spirits



AMARETTO DISARONNO

FIREBALL CINNAMON
WHISKY

FRANGELICO

KAHLUA

ST GERMAIN ELDERFLOWER LIQUEUR

Beer

BUD LIGHT

HEINEKEN

Morton's The Steakhouse Saratoga Sp



STELLA ARTOIS

BUDWEISER

COORS LIGHT

Gin

TANQUERAY, ENGLAND

BOMBAY SAPPHIRE, ENGLAND

BOLS GENEVER, HOLLAND

PLYMOUTH, ENGLAND

TANQUERAY 10, ENGLAND

The Classics

GIN MORTINI

MORTON'S BLOODY MARY

MORTON'S CHAMPAGNE COCKTAIL

MORTON'S NEGRONI

THE GINGER SNAP SIDE CAR

Cognac & Armagnac

MARTELL CORDON BLEU

REMY X-TRA PERFECTION

REMY LOUIS XIII, 0.5 OZ

REMY LOUIS XIII, 1.0 OZ

REMY LOUIS XIII 1.5 OZ

Imported Cordials

BAILEYS IRISH CREAM, CARAMEL

DOMAINE CANTON GINGER LIQUEUR

GRAND MARNIER, 100 YEAR

X-RATED, PASSION FRUIT LIQUEUR

PERNOD RICARD ABSINTHE

Ingredients Used

SCALLOPS

CHEESE

SEAFOOD

SHRIMP

BACON

Main Courses

BROILED SEA SCALLOPS

6 OZ. FILET MIGNON

SLICED PETITE FILET MIGNON
SANDWICHES

PRIME MINI CHEESEBURGERS

CHICKEN CHRISTOPHER SANDWICH

CHICKEN GOUJONETTES

Liqueurs



CARAVELLA LIMONCELLO

BENEDICTINE

CHAMBORD

GALLIANO

LUXARDO MARACHINO

TIA MARIA

Hors D'oeuvres

MINIATURE CRAB CAKES, MUSTARD
MAYONNAISE SAUCE

ROMA TOMATO, FRESH MOZZARELLA
BASIL ON CROSTINI

TENDERLOIN CROSTINI, BLUE CHEESE

ROMA TOMATO, FRESH MOZZARELLA
BASIL ON A CROSTINI

BROILED SEA SCALLOPS, APRICOT
CHUTNEY

PETITE LAMP CHOPS

Morton's The Steakhouse Saratoga Sp



Cognac

COURVOISIER VS

COURVOISIER VSOP

HENNESSY VSOP

MARTELL VSOP

MARTELL XO

REMY VS

Super Premium Mortinis

ABSOLUT GRAPEVINE, SWEDEN

EFFEN RASPBERRY, HOLLAND

STOLICHNAYA OHRANJ, RUSSIA

THREE OLIVES, ENGLAND

THREE OLIVES CHERRY, ENGLAND

THREE OLIVES CHOCOLATE, ENGLAND

Soups

LOBSTER BISQUE

GRILLED SALMON SALAD

CENTER CUT ICEBERG WITH BLUE
CHEESE DRESSING

CENTER CUT ICEBERG WITH THOUSAND
ISLAND

SLICED BEEFSTEAK TOMATO WITH
BLUE CHEESE

SLICED BEEFSTEAK TOMATO, PURPLE
ONION VINAIGRETTE

GRILLED SALMON SALAD

Specialties

GRILLED JUMBO SHRIMP* SEA
SCALLOPS*

GRILLED SALMON SALAD (NO GRILLED
BAGUETTE SLICES)

PRIME SIRLOIN CHOPPED STEAK*

STACKED PRIME NEW YORK*

GRILLED RIBEYE STEAK PRIME LUNCH
SELECTION*

HONEY-CHILI GLAZED SALMON FILLET
WITH VEGETABLE RELISH*

GRILLED JUMBO SHRIMP SEA
SCALLOPS (NO BEURRE BLANC SAUCE)

Prime Steak & Chops

SIGNATURE CUT PRIME NEW YORK
STRIP

CENTER-CUT PRIME RIBEYE

DOUBLE PORTERHOUSE FOR TWO

CHICAGO STYLE PRIME BONE-IN
RIBEYE

DOUBLE-CUT PRIME PORK CHOP

DOUBLE-CUT RIB LAMB CHOPS

FIVE PEPPERCORN RUBBED PRIME
STRIP STEAK

Ultra Premium Crafts, Cider, Trappists And Lambics

LINDEMANS FRAMBOISE, LAMBIC,
BELGIUM, OUNCES 12, ABV 4.1

OMISSION, PALE ALE, USA (GLUTEN
FREE) OUNCES 12, ABV 5.8

ORVAL, TRAPPIST ALE, BELGIUM,
OUNCES 11.2, ABV 6.9

ROGUE, DEAD GUY, MAIBOCK ALE, USA,
OUNCES 22, ABV 6.6

SIERRA NEVADA, TORPEDO, IPA, USA,
OUNCES 12, ABV 7.2

STELLA ARTOIS, CIDRE, CIDER,
BELGIUM, OUNCES 12, ABV 4.5

WEIHENSTEPHANER, HEFE-WEISSBIER,
GERMANY, OUNCES 12, ABV 5.4

Morton's The Steakhouse Saratoga Sp



Signature Dishes, Poultry & Seafood



CHICKEN CHRISTOPHER

CHICKEN BIANCO

BRAISED BEEF SHORT RIB

SHRIMP SCAMPI CAPELLINI

BRAISED BEEF SHORT RIB JUMBO SEA
SCALLOP SURF AND TURF

CHILEAN SEABASS FILLET A LA NAGE

COLD WATER LOBSTER TAIL

WHOLE BAKED MAINE LOBSTERS

Entree

8 OZ. CENTER CUT FILET MIGNON

GRILLED 9 OZ. RIBEYE STEAK WITH
GARLIC BUTTER

DOUBLE-CUT PRIME PORK CHOP*

HONEY-CHILI GLAZED SALMON FILLET,
VEGETABLE RELISH*

CHICKEN CHRISTOPHER, GARLIC
BEURRE BLANC SAUCE

GRILLED JUMBO SHRIMP AND SEA
SCALLOPS,

SERVED WITH GRILLED VEGETABLES
AND BEURRE BLANC SAUCE OVER
SAUTÉED SPINACH

HONEY-CHILI GLAZED SALMON FILLET,
VEGETABLE RELISH

JUMBO LUMP CRAB CAKES, MUSTARD
MAYONNAISE SAUCE

Choice Of Entrée

HONEY-CHILI GLAZED SALMON FILLET

GRILLED 9 OZ RIBEYE STEAK WITH
GARLIC BUTTER AND MASHED
POTATOES

BAKED STUFFED JUMBO SHRIMP WITH
CRABMEAT STUFFING AND PARMESAN
CAPELLINI

CRAB CAKE BLT WITH CAPER DILL
MAYONNAISE AND MATCHSTICK FRIES

HONEY-CHILI GLAZED SALMON FILLET
WITH VEGETABLE RELISH

CHICKEN CHRISTOPHER WITH GARLIC
BEURRE BLANC AND MASHED
POTATOES

PRIME SIRLOIN CHOPPED STEAK WITH
CARAMELIZED ONIONS, CHEDDAR
CHEESE, AND MASHED POTATOES

PRIME SIRLOIN CHOPPED STEAK

GRILLED 9 OZ RIBEYE STEAK

These Types Of Dishes Are Being Served



APPETIZER

LOBSTER

SOUP

BREAD

DESSERTS

SALAD

PASTA

ICE CREAM

CHICKEN

Premium American Bourbon And Whiskey

BAKER'S, 107 PROOF

BASIL HAYDEN'S, 80 PROOF

BLANTON'S, 93 PROOF

BOOKER'S, 125 PROOF

BULLEIT, 90 PROOF

HIGH WEST, CAMPFIRE , 92 PROOF

Morton's The Steakhouse Saratoga Sp



Knob Creek Rye Whiskey, 100 Proof
Maker's 46, 90 Proof
Wild Turkey, Rare Breed, 108 Proof
Woodford Reserve, 90.4 Proof

Entrées



MAINE LOBSTER COCKTAIL

JUMBO LUMP CRABMEAT
COCKTAIL

BAKED ESCARGOT

PRIME OCEAN PLATTERS

PROSCIUTTO WRAPPED MOZZARELLA

PETITE LAMB CHOPS

CHILLED SEAFOOD PLATTER

HALF DOZEN OYSTERS ON THE HALF
SHELL*

CHILLED OCEAN PLATTER*

CHILLED OCEAN PLATTER

CRAB CAKE

Morton's Lunch Specialties

WARM STEAK SALAD

STACKED PRIME NEW YORK

MORTON'S PRIME BURGER

FILET MIGNON TENDERLOIN SANDWICH

GRILLED JUMBO SHRIMP SEA
SCALLOPS

9 OZ. PRIME RIBEYE STEAK SANDWICH

THE PULLED PORK CUBANO

CHINESE CHICKEN CHOPPED SALAD

GRILLED CHEESE SANDWICH ROASTED
TOMATO BISQUE

ULTIMATE CLUBHOUSE SANDWICH

JUMBO LUMP CRABMEAT OMELETTE

SHRIMP SALAD TRIO

Side Dishes



PEANUTS

STEAMED JUMBO
ASPARAGUS

CREAMED SPINACH

CREAMED CORN

LYONNAISE POTATOES

CHICAGO STYLE HORSERADISH
MASHED POTATOES

TWICE BAKED AU GRATIN POTATOES

HASHED BROWN POTATOES

ONION RINGS

SAUTÉED BUTTON MUSHROOMS

MASHED POTATOES

CREAMED CORN OR CREAMED
SPINACH

BAKED POTATO

Single Malt Scotch

ABERLOUR, 12 YEAR, SPEYSIDE

DALWHINNIE, 15 YEAR, HIGHLAND

GLENFIDDICH, 12 YEAR, SPEYSIDE

GLENFIDDICH, 18 YEAR, SPEYSIDE

GLENFIDDICH, 30 YEAR, SPEYSIDE

GLENLIVET, 12 YEAR, SPEYSIDE

GLENLIVET, 18 YEAR, SPEYSIDE

GLENMORANGIE, 10 YEAR, HIGHLAND

GLENROTHES, SPEYSIDE

LAPHROAIG, 10 YEAR, ISLAY

MACALLAN, 12 YEAR, SPEYSIDE

MACALLAN, 18 YEAR, SPEYSIDE

Morton's The Steakhouse Saratoga Sp



MACALLAN, 25 YEAR, SPEYSIDE

DOUBLE CROSS, SLOVAKIA

ULTIMAT, POLAND

Starters



BAKED FIVE ONION SOUP

SLICED BEEFSTEAK
TOMATO

CHOPPED SPINACH SALAD

JUMBO LUMP CRAB CAKES

ROASTED TOMATO BISQUE

CENTER CUT ICEBERG

CHIPS DIP

PULLED PORK CHEESE FRIES

SLICED BEEF TENDERLOIN

12 OZ. FILET MIGNON

CHILEAN SEA BASS FILLET, A LA NAGE

PRIME RIBEYE STEAK

BONE-IN VEAL CHOP, BLACK TRUFFLE
BUTTER

EGG AND ONION BREAD

Vodka



ABSOLUT, SWEDEN

ABSOLUT CITRON, SWEDEN

STOLICHNAYA, RUSSIA

TITO'S HANDMADE, TEXAS

BELVEDERE, POLAND

GREY GOOSE, FRANCE

GREY GOOSE L'ORANGE, FRANCE

GREY GOOSE LE CITRON, FRANCE

KETEL ONE, HOLLAND

KETEL ONE CITROEN, HOLLAND

CIROC PEACH, FRANCE

CRYSTAL HEAD, CANADA

Prime Steaks & Chops



BONE-IN VEAL CHOP

CENTER-CUT FILET MIGNON
6OZ*

CENTER-CUT FILET MIGNON*
(NO AU JUS)

SIGNATURE CUT PRIME NEW YORK
STRIP* (NO AU JUS)

CENTER CUT PRIME RIBEYE* (NO AU
JUS)

CHICAGO-STYLE PRIME BONE-IN
RIBEYE* (NO AU JUS)

BONE-IN VEAL CHOP*

DOUBLE-CUT RIB LAMB CHOPS*

PORK CHOP* (NO AU JUS)

PORTERHOUSE* (NO AU JUS)

CAJUN RIBEYE STEAK (NO AU JUS)

CENTER-CUT FILET MIGNON (NO AU
JUS)

CENTER-CUT PRIME RIBEYE, 16 OZ (NO
AU JUS)

CHICAGO STYLE PRIME BONE-IN
RIBEYE, 22 OZ (NO AU JUS)

DOUBLE-CUT PRIME PORK CHOP, 16 OZ
(NO AU JUS)

SIGNATURE CUT PRIME NEW YORK
STRIP, 16 OZ (NO AU JUS)

DOUBLE PORTERHOUSE FOR TWO, 48
OZ (NO AU JUS)

PORTERHOUSE STEAK, 24 OZ (NO AU
JUS)

Dessert

FRESH RASPBERRIES OR MIXED
BERRIES

Morton's The Steakhouse Saratoga Sp



KEY LIME PIE

DOUBLE CHOCOLATE
MOUSSE

CREME BRULEE

MORTON'S LEGENDARY HOT
CHOCOLATE CAKE

MORTON'S LEGENDARY SUNDAE

SEASONAL FRUIT CRISP

SOUFFLE FOR TWO

ICE CREAM BARS

CHOCOLATE COVERED STRAWBERRIES

CHEESECAKE

FRESH SEASONAL BERRIES, SABAYON
SAUCE

CHOCOLATE CUP WITH SIGNATURE
SABAYON

MINI KEY LIME TARTS

DESSERT ASSORTMENT

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

FRESH RASPBERRIES WITH WHIPPED
CREAM

GRAND MARNIER SOUFFLE WITH
WHIPPED CREAM

LEMON SOUFFLE WITH WHIPPED
CREAM

MIXED BERRIES WITH WHIPPED CREAM

RASPBERRY SOUFFLE WITH WHIPPED
CREAM

Whites

BEX, RIESLING, NAHE, 2014

SOFIA, ROSÉ, MONTEREY COUNTY,
CALIFORNIA, 2014

SUGAR REEF, SAUVIGNON BLANC,
MARLBOROUGH, 2014

MARTÍN CÓDAX, ALBARIÑO, RÍAS
BAIXAS DO, 2013

BUTTER BLOCK, CHARDONNAY, SANTA
MARIA, 2014

LOVEBLOCK BY KIM CRAWFORD,
SAUVIGNON BLANC, MARLBOROUGH,
2014

ST. SUPÉRY, MOSCATO, NAPA, 2014

CHAPPELLET DOUBLE C RANCH,
CHARDONNAY, NAPA/SONOMA, 2014

JERMANN, PINOT GRIGIO, VENEZIA
GIULIA IGT, 2014

CHÂTEAU DE SANCERRE, SAUVIGNON
BLANC, SANCERRE, 2014

HARTFORD COURT THREE VIRTUES,
CHARDONNAY, RUSSIAN RIVER, 2014

GRACE LANE, RIESLING, YAKIMA
VALLEY, 2012

BLUE WING, BY RODNEY STRONG,
CHARDONNAY, SONOMA COAST, 2012

J. LOHR, CAROL 'S , SAUVIGNON
BLANC, ST. HELENA, 2012

PONZI, PINOT GRIS, WILLAMETTE, 2013

BLACKBIRD VINEYARDS, ARRIVISTE ,
ROSE, NAPA, 2012

ST. SUPERY, MOSCATO, NAPA, 2012

KIM CRAWFORD, SAUVIGNON BLANC,
MARLBOROUGH, 2012

MACROSTIE, CHARDONNAY, SONOMA
COAST, 2012

SANTA MARGHERITA, PINOT GRIGIO,
DOC, VALDADIGE, 2012

PATZ AND HALL, CHARDONNAY,
SONOMA COAST, 2012

DR. LOOSEN, BLUE SLATE , RIESLING,
KABINETT, MOSEL, 2012

Reds

COLORES DEL SOL, MALBEC,
MENDOZA, 2013

Morton's The Steakhouse Saratoga Sp



SPELLBOUND, MERLOT, CALIFORNIA, 2011

SEVEN FALLS, CABERNET SAUVIGNON, WAHLUKE SLOPE, WA, 2013

LAYER CAKE, THE BEAST, CABERNET SAUVIGNON, CALIFORNIA, 2013

FOUR VINES BIKER, ZINFANDEL, PASO ROBLES, 2013

QUPE THE MAMMOTH, RED BLEND, SAN LUIS OBISPO COUNTY, 2013

BANFI, CHIANTI CLASSICO RISERVA DOCG, 2012

CHARLES KRUG, MERLOT, NAPA, 2011

COMMUNION, PINOT NOIR, SANTA MARIA, 2013

RAYMOND, PRIMAL CUT, CABERNET SAUVIGNON, NORTH COAST, 2013

CHAPPELLET, DOUBLE C RANCH, RED BLEND, NAPA/SONOMA, 2013

SANFORD, FOUNTAIN HILLS, PINOT NOIR, SANTA BARBARA, 2013

BODEGA COLOMÉ, MALBEC, CALCHAQUÍ VALLEY DO, 2012

STAG 'S LEAP WINE CELLARS, HANDS OF TIME, RED BLEND, NAPA, 2011

THE COUNSELOR RIVER PASS, CABERNET SAUVIGNON, ALEXANDER VALLEY, 2012

COLORES DEL SOL, MALBEC, MENDOZA, 2012

SEVEN FALLS, CABERNET SAUVIGNON, WAHLUKE SLOPE, WA, 2012

FRANCIS FORD COPPOLA, VOTRE SANTE , PINOT NOIR, CALIFORNIA, 2012

CONUNDRUM, RED BLEND, CALIFORNIA, 2011

TWO ANGELS, PETITE SIRAH, HIGH VALLEY, 2009

PALACIOS REMONDO, LA MONTESA , RED BLEND, RIOJA, 2010

LAYER CAKE, THE BEAST , CABERNET SAUVIGNON, CALIFORNIA, 2011

ALTA VISTA, MALBEC, MENDOZA, 2011

ACROBAT, PINOT NOIR, OREGON, 2011

ALEXANDER VALLEY VINEYARDS, CABERNET FRANC, ALEXANDER VALLEY, 2012

SBRAGIA, STATE AND RUSH , MERLOT, SONOMA COUNTY, 2012

ARCANUM, IL FAUNO , SUPER TUSCAN, TUSCANY, 2010

PARADUXX, BY DUCKHORN, RED BLEND, NAPA, 2010

CROSSBARN, BY PAUL HOBBS, PINOT NOIR, SONOMA COAST, 2012

STAG 'S LEAP WINE CELLARS, HANDS OF TIME , RED BLEND, NAPA, 2011

RAYMOND VINEYARDS, PRIMAL CUT, CABERNET SAUVIGNON, NORTH COAST, 2011

Morton's The Steakhouse Saratoga Sp



Morton's The Steakhouse Saratoga Springs

342 Jefferson Street NY 12866,
Saratoga Springs, United States

Opening Hours:

Wednesday 17:00-21:00

Thursday 17:00-21:00

Sunday 17:00-21:00

Friday 17:00-22:00

Saturday 17:00-22:00

Made with menuweb.menu

