

Dinner Soups/Salads

New England Clam Chowder 4.50

House Salad 4.50
mixed greens with tomato, cucumber,
croutons & your choice of dressing

Clam Chowder/Garlic Bread 6

Caesar Salad 6
crisp romaine with fresh parmesan,
croutons & creamy lemon-garlic dressing

French Onion Au Gratin 6
with crostini & melted gruyere

Appetizers/ Small Bites

Mushrooms 8
sautéed with shallots in a white wine,
brandy, garlic, butter sauce.

Escargot & Pine nuts 10
Sautéed with shallots in a white wine, brandy,
butter sauce & served with garlic bread.

Prawn Cocktail 11
large prawns served chilled with
cocktail sauce & lemon

Prawn Scampi 10
Prawns sautéed in olive oil with garlic
in a chardonnay butter sauce.

Calamari Curls 11
beer-battered strips of calamari
served with cocktail and tartar sauce

Seafood Crepes 11
Crab with bay shrimp & mushrooms
rolled in crepes with a mild curry cream sauce.

Beer Battered Prawns 13
beer-battered prawns served
with cocktail and tartar sauce

Prime Rib 14
Bite size pieces of prime rib served in au jus.
Served with creamed horseradish & garlic bread

Seafood & Chicken

Lobster Tail 45

7 ounce cold water lobster tail
served with drawn butter

Seafood Jambalaya 19

sautéed prawns, scallops, & fresh fish
with sweet peppers, & andouille sausage in
a spicy tomato sauce served over rice pilaf

Chicken Supreme 18

grilled chicken breast served on a bed of
pesto fettuccine, with parmesan cream sauce.

Calamari Curls 17

strips of calamari dipped in beer batter,
cooked to a golden brown.
Served with tartar sauce.

Chicken Alfredo 16

chicken, mushrooms, garlic, & shallots
in a parmesan cream sauce with fettuccini.

Grilled Chicken Caesar 14

romaine tossed with chicken, croutons,
& parmesan in a lemon-garlic dressing,
garnished with tomato, cucumber & olives.

Prawn Fettuccine 22

prawns sautéed with mushrooms, garlic,
& shallots in a parmesan cream sauce
served over fettuccine.

Prawns Scampi 19

large prawns sautéed in olive oil with garlic,
& shallots in a brandy, white wine, butter sauce

Prawns in Beer Batter 17

large prawns dipped in beer batter &
cooked to a golden brown, cocktail sauce.

Seafood Crepes 16

crab & bay shrimp with sautéed mushrooms
rolled in crepes dressed with a mild curry sauce.

Crab & Shrimp Salad 16

greens topped with crab & shrimp,
garnished with tomato, olives,
lemon, cucumber & egg.
Served with your choice of dressing

Vegetarian Plate 14

Please ask your Server for
today's Vegetarian Entree

There is a 3.95 split plate charge.
A 15% gratuity will be added to parties 8 or more. No separate checks, please.
Calculator available upon request.

Steakhouse Specialties

*Served with hot baked bread with butter,
fresh vegetables & scalloped potatoes**

ABOUT YOUR STEAK

Morrison's prides itself with its USDA Choice aged Midwestern beef which is cut fresh daily by our Chefs. We broil all our meats at high temperature to seal in the flavor producing the best steaks around.

RARE <i>Very red, cool center</i>	MEDIUM RARE <i>Red warm center</i>	MEDIUM <i>Pink center</i>	MEDIUM WELL <i>Slightly pink center</i>	WELL <i>Broiled throughout, no pink</i>
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Steak Morrison 27

12 ounce New York Steak with a mushroom, shallot, port wine demi glace

Porterhouse 22

This USDA Choice cut combines the rich flavor of a strip with the tenderness of a filet

Filet Mignon 25

The most tender cut of beef

Blackened Rib-Eye 25

12 ounce Cajun seared ribeye, an outstanding example of USDA Choice at its best. Well marbled for peak flavor, deliciously juicy.

New York Steak 24

USDA Choice cut has a full-bodied texture that is slightly firmer than a ribeye. Garnished with Maitre d'hotel butter

Prime Rib 22

Cooked in our special ovens for a tender cut of beef. Served with horseradish cream

Petite New York Steak 20

8 ounce New York Steak garnished with Maitre d'hotel butter

Petite Prime Rib 18

An 8 ounce cut of tender prime rib Served with horseradish cream sauce

Lamb Sirloin 20

Marinated in zinfandel, olive oil, rosemary & juniper berries. Accompanied with our apple-raisin chutney

Prime Rib & Lobster 66

Accompanied with creamed horseradish & drawn butter with lemon

**Baked potato upon request*