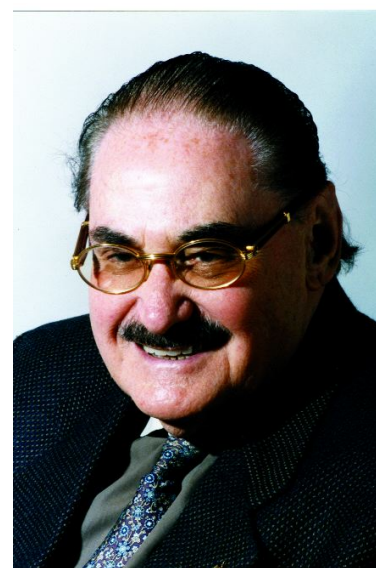


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Dining out with Sheldon Landwehr

Morton's Steak House



Photos by: Brent Jenkins



Bar 12-21 'Bar Bites' Menu.

Morton's The Steakhouse of Boca Raton, Florida, a branch of that famous Chicago steakhouse, doesn't have quite as much pizzazz, but the beef is precisely the same character and curiously superior.

Steak, of course, is the main element at Morton's -- aged, richly marbled and reliable. The thickly cut beef steaks are trimmed of excess fat, charred crusty outside, juicy within, tender, and grilled rare when you ask.

The masculine setting is pleasant and lively. The space holds an extraordinary bustling kitchen able to cope nightly with crowds. Its sophisticated atmosphere is agreeably achieved by comfortable furnishing and an overall flood of soft lighting. Tables are somewhat close for intimate feasting, but then steak was never intended for romantic meals. The service is dependably courteous and efficient.

Servers roll up carts of raw meat for inspection. Definite beefy rewards include double or single cut Porterhouse steaks, double cut filet mignon under a layer of Béarnaise sauce, New York strip, and plump and succulent Chicago-style bone-in rib-eye steak. On Friday and Saturday only, there is generous double cut bone-in savory prime rib. Stunted appetites can count on a selection of smaller portions of filet mignon prepared in varied styles such as Oscar and Diane, as well as Cajun rib-eye.

For something other than beef, there's fine buttery Chicken Christopher, fragrant with garlic or perhaps double rib lamb chops. Menu inspirations likewise offer an array of seafood like flavorsome jumbo lump crab cakes, broiled salmon filet pink-skinned, flaky and moist or a man-sized lobster tail. Whole broiled Maine lobsters are big, but one can cost more than your monthly food budget. And noteworthy are the excellently textured and aromatic, colossal shrimp Alexander, a popular favorite.

A la carte vegetables include fresh steam asparagus or broccoli festooned with smoothly rich Hollandaise sauce, and creamed or sautéed spinach. If you can't decide between the highly recommended hash brown potatoes, the big baked Idaho's brimful of butter and snowy white, thick sour cream or mashed potatoes, try them all and share.

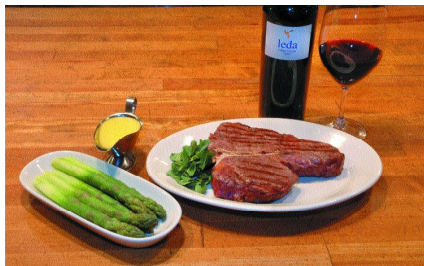
Launch a meal here with extravagant, pithy Maine Lobster Cocktail, deftly packaged broiled sweet sea scallops, iced oysters on the half shell or tuna tartare. A la carte salads are good, but the chopped salad is thoroughly outstanding. Morton's house salad and spinach salad also make satisfying appetizers.

You will find the large, freshly baked balloon-shaped bread loaf accompanied by lashing of butter, impossible to resist.

If you still want dessert, choose from a marshaling of shimmering, puffy soufflés. In addition you will discover Morton's Legendary Hot Chocolate Cake, velvety New York cheese cake, hot apple upside-down pie, key lime pie and more.

The wine inventory is well-matched to the fare, generally hearty and robust, like everything else at Morton's. A varied assortment of coffees also prevails. This restaurant is expensive, but their steaks are some of the best in town. Reservations and major credit cards are accepted.

Morton's Steakhouse, 5050 Town Center, Boca Raton, Florida. Phone: 561-392-7724. Open for dinner nightly.



Porterhouse Steak.



Salmon



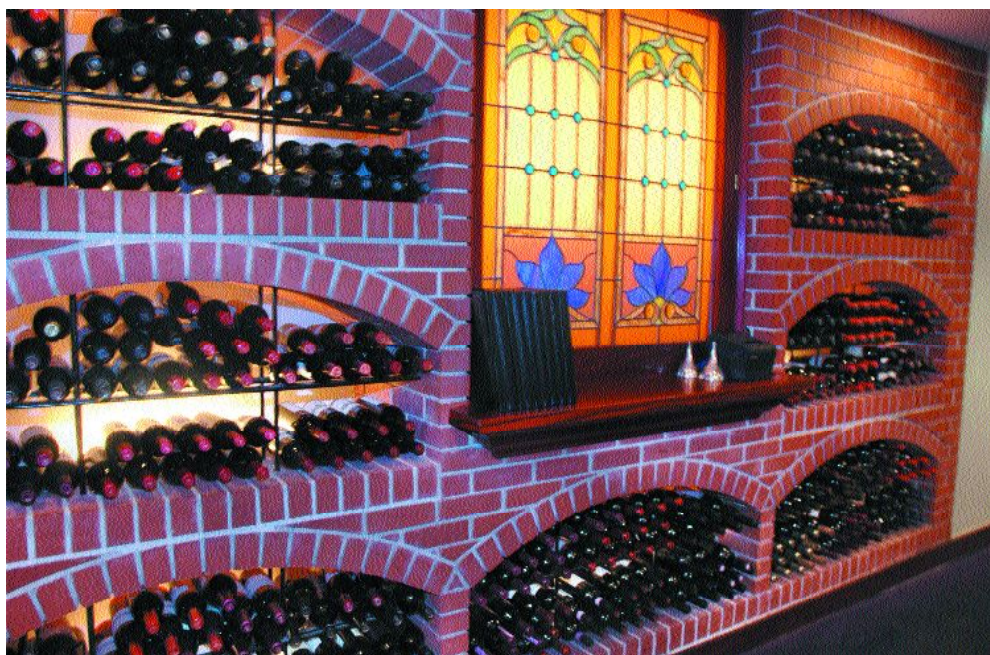
Morton's "Show and Tell" Menu



Sliced Smoked Salmon.



Tuna Tartare



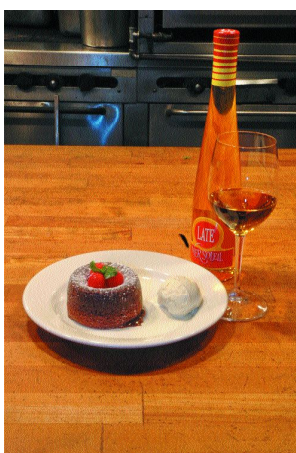
Wine Wall.



Morton's Wine Display



Morton's Dessert Tray.



Morton's Legendary Hot Chocolate Cake



Morton's Staff