



Saturday & Sunday 8am-4pm

EXECUTIVE CHEF JL CARRERA

SPRING BRUNCH

### Bottomless Mimosa

Fresh Orange Juice & Champagne  
All you can drink 25

### Handcrafted "Bloody" Cart

Bloody Mary or Maria,  
Crafted Tableside,  
Shaved Horseradish,  
Fresh Cut Herbs,  
Pickled Garnish,  
Vodka or Tequila 17

### KID'S BREAKFAST

Feeding Kids 12 & Under

#### BUTTERMILK PANCAKES 9.50

Three Small Buttermilk Pancakes flavored with Lemon & Orange Zest, choice of: Plain, Chocolate Chip, or Organic Blueberry, Juice or Soda

#### BREAKFAST COMBO 9.50

Organic Farm Fresh Scrambled Eggs with Mozzarella Cheese, Bacon & Buttermilk Pancake, flavored with Lemon & Orange Zest, Juice or Soda

### GRIDDLE

#### BANANA & MASCARPONE STUFFED

#### FRENCH TOAST 16

Saigon Cinnamon, Maple Syrup

#### BUTTERMILK PANCAKES 14

Flavored with Lemon & Orange Zest,

4 Cakes, Maple Syrup

#### ORGANIC BLUEBERRY PANCAKES 15

Flavored with Lemon & Orange Zest,

4 Cakes, Maple Syrup

#### BANANAS FOSTER PANCAKES 17

Lemon & Orange Zest, Jim Beam Honey Brûléed

Bananas, Maple Syrup

#### CORNFLAKE CRUSTED CHICKEN & WAFFLES 22

Maple Syrup

#### CRISPY BELGIAN WAFFLE 14

Flavored with Lemon & Orange Zest,

Fresh Berries, Maple Syrup

### GRANOLA & FRUIT & QUICHE

#### HOUSEMADE GRANOLA & GREEK YOGURT 11

Dried Cranberries, Raisins, Toasted Almonds,  
Drizzled Honey

#### MARKET FRESH SEASONAL FRUIT 11

Fresh California Coastal Honeycomb, Organic Yogurt

#### QUICHE LORRAINE 13

Applewood Smoked Bacon, Gruyère, Onion,  
Field Green Salad

### Toast & Jam

#### TOAST & JAM 3.50

Brioche, Sourdough, Campagna, Pullman White  
& Housemade Jam

### COFFEE

### ESPRESSO

Roasted by Equator Estate Coffees

#### PERU CAJAMARCA

#### FAIR TRADE ORGANIC 7

Hints of hazelnut & cranberries  
with a smooth cream texture

#### ETHIOPIA-SIDAMA ARDI 5

Clean hints of mint, cherry and lemon  
leaves with a small note of dates

#### DECAF FRENCH ROAST BLEND 5

#### JAGUAR ESPRESSO

#### FAIR TRADE ORGANIC

#### DECAF ESPRESSO BLEND

#### CAPPUCCINO

#### LATTE

(Add shot .95)

### Only at Morels

#### IMPORTED MUSHROOM SOUFFLÉ 15

Egg Whites, Morels, Gruyère, Sauce Mornay,  
Mixed Green Salad

#### SMOKED SALMON BENEDICT\* 20

Sautéed Kenter Canyon Spinach, Poached Eggs,  
Brioche Toast, Hollandaise

#### DUNGENESS CRAB OSCAR BENEDICT\* 21

Asparagus, Poached Eggs, Brioche Toast, Hollandaise

#### FARM FRESH EGG CRAB OMELET\* 21

Dungeness Crab, Hollandaise, Fresh Herbs,  
Brioche Toast, choice of Country Breakfast Potatoes  
or Field Greens Salad

#### LOX & BAGEL\* 21

Cucumber, Tomato, Capers, Cream Cheese, Bagel

### ORGANIC EGGS

#### CAST IRON SKILLET TURKEY HASH\* 18

Brussels Sprouts, Bacon, Onions, Scallions, Sage,  
Cilantro, Jalapeño, Diced Potatoes, Farm Fresh Sunny Egg

#### HUEVOS RANCHEROS\* 16

Organic Farm Fresh Eggs, Avocado, Sour Cream,  
Salsa, Black Beans, Crispy Tortilla

#### CLASSIC BENEDICT\* 18

Country Smoked Ham, Poached Eggs, Brioche Toast,  
Hollandaise

#### STEAK & EGGS\* 29

8 oz. Prime Skirt Steak & 2 Eggs any style,

Handcut French Fries

#### PROTEIN POWERHOUSE 19

Baked Egg Whites, Tomatoes, Broccoli, Onion, Feta,  
Mushrooms, Side of Fruit

#### FARM FRESH EGG VEGGIE OMELET\* 18

Wild Mushrooms, Spinach, Tomato, Comté Cheese  
Fresh Herbs, Brioche Toast, choice of Country Breakfast  
Potatoes or Field Greens Salad

#### FARM FRESH EGG 3 MEAT OMELET\* 19

Bacon, Ham, Sausage, Cheddar Cheese, Brioche Toast,  
choice of Country Breakfast Potatoes or Field Greens Salad

#### HASH OMELET 19

House Made Turkey Hash, Gruyere Cheese, Brioche Toast,  
choice of Country Breakfast Potatoes or Field Greens Salad

#### AMERICAN BREAKFAST\* 23

3 Farm Fresh Eggs any style, Housemade Country

Breakfast Potatoes, Toasted Brioche Bread

Choice of: Organic Ham, Bacon or Organic Link Sausage,  
French Pressed Coffee or Fresh Orange Juice

### CREPES

#### HAM & GRUYÈRE 14

Cream Sauce

#### MUSHROOM & GRUYÈRE 13

Cream Sauce

#### SMOKED SALMON & SCRAMBLED EGGS\* 15

Sour Cream & Chives

#### BANANA & STRAWBERRY 12

Whipped Cream, Hot Chocolate Sauce

### SOUP & SALAD & APPETIZERS

#### ONION SOUP GRATINÉE 10

#### SOUP OF THE DAY 9

#### CALAMARI FRITO 16

Crispy Calamari, Spicy Pomodoro, Grilled Lemon Wedge

#### CLASSIC CHEESE FONDUE 10 per guest

for two or more

Emmental & Gruyère Cheese

#### GREEK SALAD 15

Baby Heirloom Tomatoes, Imported Italian Sheep's

Milk Feta, Baby Romaine Hearts, Marinated

Kalamata Olives, Cucumbers, Sliced Riverpoint

Farms Red Onion, Lemon-Oregano Vinaigrette

#### COBB SALAD 17

Grilled Chicken Breast, Romaine, Watercress, Blue

Cheese, Avocado, Tomatoes, Bacon, Hard Boiled Eggs

#### SALAD NIÇOISE\* 18

Seared Yellowfin Tuna, Haricot Vert, Cherry

Tomatoes, Quail Egg, Fingerling Potatoes, White

Anchovy, Herb Vinaigrette

#### ROMAINE HEART SALAD 15

Parmesan Croutons, Roasted Garlic Caesar Dressing

#### BEEF & APPLE SALAD 16

Candied Beets, Walnuts, Mixed Greens, Humboldt

Fog, Balsamic Vinaigrette, Honey Drizzle

#### SHRIMP SALAD 19

Bibb Lettuce, Baby Heirloom Tomatoes, Cucumber,

Red Onion, Lemon Cilantro Vinaigrette

### BURGERS & SANDWICHES

All Burgers & Sandwiches are served with a choice of  
Handcut French Fries or Field Green Salad.

#### ROAST PORK CAMPAGNA 19

Sautéed Spinach, Braised Red Cabbage, Pomerey Mustard

#### AMERICAN KOBE BURGER\* 18

Snake River Farms Beef, Lettuce, Tomato, Pickled Leeks,

Brioche Bun

#### FRENCH DIP WITH AU JUS 17

Sliced Prime Rib, Emmental Cheese,

Caramelized Onion, Horseradish Cream

#### B.L.T.A 15

Crisp Slab Bacon, Romaine, Beefsteak Tomatoes,

Sliced Avocado, Pesto Aioli, Toasted Sourdough

#### SLOW ROASTED TURKEY CLUB 16

Double Smoked Bacon, Basil Aioli, Avocado, Tomato,

Romaine, Toasted Campagna

#### CROQUE MADAME\* 18

Country Ham, Gruyère Cheese, Sauce Mornay,

Crispy Sourdough, Fried Egg

### PASTA

#### RIGATONI BOLOGNESE 17/23

Housemade Rigatoni, Ground Veal, Ground Sausage,

Ground Pork, Ground Beef, Carrots, Celery, Tomato

Cream Sauce, Topped with Fresh Ricotta Cheese

#### SHRIMP PAPPARDELLE 24

Asparagus, Tomatoes, Garlic Cream Sauce

### MAIN COURSES

#### FISH & CHIPS 18

Crispy Sole, Housemade Tartar Sauce, Handcut French

Fries, Fresh Tarragon, Celery, Housemade Mayo

& Grilled Crostinis

#### STEAMED MUSSELS 23/31

Fregolga Sarda, White Wine, Garlic, Toasted

Crostinis, Sun Dried Tomatoes, French Fries

#### "OREGANATO" INFUSED CHICKEN 28

Garlic Butter & Capers, Fingerling Potatoes, Sautéed Spinach

#### PAN SEARED WILD SCOTTISH SALMON 28

Beluga Lentils, Carrots, Sauce Bordelaise

#### STEAK FRITES\* 26

Skirt Steak, Maître d' Butter

#### PRIME FLAT IRON STEAK\* 28

Roasted Onions, Maître d' Butter, Handcut French Fries

Steakhouse Cuts available ~ Ask your Server

### SIDES

#### ORGANIC HAM 7 | ORGANIC SAUSAGE 6

#### ORGANIC BACON 6 | HANDCUT FRENCH FRIES 9

#### BAGEL & CREAM CHEESE 8

#### HOUSEMADE COUNTRY POTATOES 5

#### ALMOST FAMOUS MAC & CHEESE 10

Add Lobster 8 | Add King Crab 10

#### JUMBO GRILLED ASPARAGUS\* 14

### ICED SEAFOOD

#### CHILLED WILD WHITE SHRIMP PRAWNS 22

Cocktail Sauce

#### OYSTERS OF THE DAY\* - Market Price

#### East Coast & West Coast Daily Selections

Full or 1/2 Dozen, Mignonette, Fresh Horseradish, Fresh Lemon

#### MAINE LOBSTER - 1.5# - Market Price

Full or 1/2, Tarragon Aioli

#### GRAND PLATEAU DE MER\* 130

1 Lobster, 8 Shrimp, 12 Oysters, Shrimp Ceviche,

Singing Diver Sea Scallops

#### PETIT PLATEAU DE MER\* 65

4 Shrimp, 6 Oysters, Shrimp Ceviche,

Singing Diver Sea Scallops

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

EXECUTIVE CHEF JL CARRERA

MCC HOSPITALITY GROUP MCCGroup.com @morelslasvegas f/ morelslasvegas

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.