

MORELS

STEAKHOUSE

Lunch

APPETIZERS

FRENCH ONION SOUP "POUTINE" 14

Handcut French Fries, Gruyère, Assorted Seasonal Onions, Beef Stock

IMPORTED MUSHROOM SOUFFLÉ 15

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

CALAMARI FRITO 16

Crispy Calamari, Spicy Pomodoro, Grilled Lemon Wedge

TUNA POKÉ* 18

Shrimp, Mango, Avocado, Onion, Cucumber, Seaweed Salad, Sesame Seeds, Soy Sauce, Sesame Oil

DUNGENESS CRAB MEAT COCKTAIL 23

Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis

CURRY COCONUT SHRIMP 22

Lemongrass, Diced Mango, Naan Bread

CLASSIC CHEESE FONDUE 10 per guest

for two or more

Emmental & Gruyère Cheese

ICED SEAFOOD

CHILLED WILD WHITE PRAWNS 22 GF

Cocktail Sauce

OYSTERS OF THE DAY* - Market Price GF

East Coast & West Coast Daily Selections

Full or ½ Dozen, Mignonette, Fresh Horseradish, Fresh Lemon

MAINE LOBSTER - 1.5# - Market Price

Full or ½, Tarragon Aioli

GRAND PLATEAU DE MER* 130 GF

1 Lobster, 8 Shrimp, 12 Oysters, Shrimp Ceviche, Singing Diver Sea Scallops

PETIT PLATEAU DE MER* 65 GF

4 Shrimp, 6 Oysters, Shrimp Ceviche, Singing Diver Sea Scallops

FROMAGE

MORELS CHEESE PLATE 18

Hook's 2 Year Cheddar, Taleggio, Humboldt Fog

WINE SUGGESTION 11

Sauvignon Blanc, Squirt Gun, Napa 2011

Morels 46 Selection Cheese & Charcuterie Board also available

SIDES

GRILLED JUMBO ASPARAGUS* 14

Fried Egg, Parmesan, Olive Oil, Baguette

SAUTÉED SEASONAL MUSHROOMS 11 GF

Fresh Thyme, Garlic & Shallots

SAUTÉED GREEN BEANS 9 GF

Shallots, Garlic, Lemon Juice, Butter

HANDCUT FRENCH FRIES 9

Housemade Truffle Mayonnaise

ALMOST FAMOUS MAC & CHEESE 12

Add Lobster 8 | Add Dungeness Crab 10

BURGERS & SANDWICHES

Served with a choice of Handcut French Fries or Field Green Salad.

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

ROAST PORK CAMPAGNA 19

Fresh Spinach, Braised Red Cabbage, Pomerey Mustard, Caraway Seeds, Julienne Apple

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 MONSIEUR 18

Country Ham, Gruyère Cheese, Sauce Mornay, Crispy Sourdough

SOUP & SALAD

ONION SOUP GRATINÉE 10

SOUP OF THE DAY 9

SNAP PEA CAESAR 17

Red & Yellow Endive, Dijon, Grated Parmesan, Champagne Vinegar

GREEK SALAD 18 GF

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 18

Grilled Chicken Breast, Romaine, Watercress, Blue Cheese, Avocado, Tomatoes, Bacon, Hard Boiled Eggs

MARINATED SPANISH OCTOPUS SALAD 18

Mixed Greens, Julienne Peppers, Cucumber, Olives, Diced Tomato, Fingerling Potatoes, Citrus Thyme Vinaigrette

SALAD NIÇOISE* 18 GF

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

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

WILD SHRIMP PAPPARDELLE 24

Asparagus, Tomatoes, Garlic Cream Sauce

SEAFOOD FETTUCINE 31

Fresh Salmon, Manila Clams, Mussels, White Shrimp Prawns, Tomato Concasse, Basil, Garlic, Pomodoro Sauce

MAIN COURSES & STEAKS

STEAMED MUSSELS 25

Fregolga Sarda, White Wine, Garlic, Toasted Crostini, Sun Dried Tomatoes, French Fries

FISH & CHIPS 18

Crispy Whitefish, Housemade Tartar Sauce, Handcut French Fries

"OREGANATO" INFUSED CHICKEN 28

Garlic Butter & Capers, Fingerling Potatoes, Sautéed Spinach

PAN SEARED WILD SCOTTISH SALMON 28

Beluga Lentils, Carrots, Sauce Bordelaise

FARM FRESH EGG OMELET* 13

Wild Mushrooms, Comté Cheese, Fresh Herbs, Brioche Toast, Field Green Salad

QUICHE LORRAINE 13

Applewood Smoked Bacon, Gruyère, Onion, Field Green Salad

BBQ CHICKEN FLATBREAD 18

Red Onions, Roasted Pinenuts, Fresh Cilantro, Gruyere Cheese

STEAK FRITES* 26

8 oz. Skirt Steak, Maître d' Butter

PRIME FLAT IRON STEAK* 28

8 oz. Steak, Roasted Onions, Maître d' Butter, Handcut French Fries

Steakhouse Cuts available all day ~ Ask your Server

 = VEGETARIAN

GF = GLUTEN FREE

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON
EXECUTIVE CHEF JL CARRERA

MCC HOSPITALITY GROUP MCCHGroup.com @morelslasvegas / morelslasvegas

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 4/3/17