


MORELS

STEAKHOUSE

Dinner

APPETIZERS

- CALAMARI FRITO 20**
Crispy Calamari, Spicy Pomodoro, Grilled Lemon Wedge
- TUNA POKÉ* 22**
Shrimp, Mango, Avocado, Onion, Cucumber, Seaweed Salad, Sesame Seeds, Soy Sauce, Sesame Oil
- DUNGENESS CRAB MEAT COCKTAIL 26**
Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis
- STEAMED MUSSELS 23/31**
Fregolga Sarda, White Wine, Garlic, Toasted Crostini, Sun Dried Tomatoes, French Fries
- CURRY COCONUT SHRIMP 22**
Lemongrass, Diced Mango, Naan Bread
- CHEF'S PRIME BEEF TENDERLOIN TARTARE* 21**
Quail Egg, Truffled Potato Chips
- CLASSIC CHEESE FONDUE 10 per guest** 
for two or more
Emmental & Gruyère Cheese


ICED SEAFOOD

- OYSTERS OF THE DAY* GF**
East Coast & West Coast Daily Selections - Market Price
Full or 1/2 Dozen, Mignonette, Fresh Horseradish, Fresh Lemon
- CHILLED WHITE PRAWNS 22 GF**
Cocktail Sauce
- MAINE LOBSTER - 1.5# - Market Price GF**
Full or 1/2, 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

SIDES

- JUMBO GRILLED ASPARAGUS* 15** 
Fried Egg, Parmesan, Olive Oil, Baguette
- SAUTÉED SEASONAL MUSHROOMS 13 GF** 
Fresh Thyme, Garlic & Shallots
- SAUTÉED GREEN BEANS 13 GF** 
Shallots, Garlic, Lemon Juice, Butter
- BRUSSELS SPROUTS 12**
Pancetta, Balsamic Reduction
- MASHED POTATOES 11** 
Organic Grey Sea Salt, Whole Butter & Milk
- POTATO DAUPHINOIS 12** 
Roasted Garlic, Cream & Sea Salt
- BAKED POTATO 10**
Double Smoked Bacon, Sour Cream, Chives
- HANDCUT FRENCH FRIES 10** 
Housemade Truffle Mayonnaise
- MASHED YAMS 11** 
Large, Housemade Beer Batter
- HOUSEMADE ONION RINGS 10** 
Large, Housemade Beer Batter
- ALMOST FAMOUS MAC & CHEESE 14**
Add Lobster 8 | Add Dungeness Crab 10

SOUP & SALAD

- ONION SOUP GRATINÉE 12**
- SOUP OF THE DAY 9**
- SNAP PEA CAESAR 17**
Red & Yellow Endive, Dijon, Grated Parmesan, Champagne Vinegar
- MARINATED SPANISH OCTOPUS SALAD 18**
Mixed Greens, Julienne Peppers, Cucumber, Olives, Diced Tomato, Fingerling Potatoes, Citrus Thyme Vinaigrette
- GREEK SALAD 18 GF** 
Baby Heirloom Tomatoes, Imported Italian Sheep's Milk Feta, Baby Romaine Hearts, Marinated Kalamata Olives, Cucumbers, Riverpoint Farms Red Onion, Lemon-Oregano Vinaigrette
- BOGGIATO FARMS BABY ICEBERG 17**
House Dried Cherry Tomatoes, River Point Farms Red Onion, Applewood Smoked Bacon, Blue d'Auvergne Dressing
- PETITE ROMAINE HEART SALAD 17 per guest**
served tableside - for two or more
Roasted Garlic Caesar Dressing, Rustic Croutons

PASTA

- RIGATONI BOLOGNESE 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
- MANILA CLAM LINGUINE 26**
Meyer Lemon Zest, Tomatoes, Parsley, Arugula, Garlic, White Wine




MAIN COURSES

- "OREGANATO" INFUSED CHICKEN 36**
Garlic Butter & Capers, Fingerling Potatoes, Sautéed Spinach
- PAN SEARED WILD SCOTTISH SALMON 38**
Beluga Lentils, Carrots, Sauce Bordelaise
- WILD ALASKAN HALIBUT PROVENÇAL 41**
Wine Braised Tomatoes, Preserved Lemon, Herb d'Provence, Crispy Potato
- OVEN ROASTED WHOLE MAINE LOBSTER - Market Price**
Dungeness Crabmeat, Mushrooms, Arugula, Panko Breadcrumbs, California Mango & Tomato Salad, Basil Beurre Blanc
- 18 HOUR BRAISED SHORT RIB 39**
Yukon Potato Purée, Carmelized Pearl Onions, Lardons of Bacon, Baby Carrots

STEAKS*

- Grilled under our 1200 degree broiler*
- Iowa corn fed, aged 28 days**
- BONE IN NEW YORK SIRLOIN 20 oz. 58 GF**
 - BONE IN RIB EYE STEAK 20 oz. 62 GF**
 - BONE IN FILET MIGNON 14 oz. 67 GF**
 - FILET MIGNON 8 oz. 52 GF**
- ALL NATURAL, grass fed, Tall Grass Farms, Kansas, aged 28 days**
- NEW YORK SIRLOIN 14 oz. 52 GF**
- PRIME, Midwestern corn fed, dry aged 35 days**
- NEW YORK SIRLOIN 14 oz. 59 GF**
 - RIB EYE STEAK 14 oz. 66 GF**
- PRIME BONE IN RIB-EYE "TOMAHAWK" 32 oz. 72 per guest**
carved tableside - for two guests
Roasted Rosemary Potatoes, Baby Turnips, Onions & Carrots, Sauce Bordelaise
- COLORADO RACK OF LAMB 58**
Honey-Mustard Crust, Breadcrumbs, Rosemary Bordelaise

SAUCES & ADD TO CUTS

- Sauce Béarnaise 2.00 GF*  *Gratinée of Blue d'Auvergne Cheese 9 GF* 
- Morel Mushroom Sauce 2.00 GF*  *Dungeness Crab Oscar 22 GF* 

Chef prepares steaks to the following temperatures:

- Rare - Red Cool Center Medium Rare - Red Warm Center Medium - Pink Warm Center*
Medium Well - Slightly Pink Warm Center Well - Cooked Throughout

 = VEGETARIAN

GF = GLUTEN FREE

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

EXECUTIVE CHEF JL CARRERA

MCC HOSPITALITY GROUP MCCHGroup.com @morelslasvegas f / morelslasvegas

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