



**MORELS MACARON  
GIFT BOX**  
Set of 6, Assorted Flavors  
18

Saturday & Sunday 8am-4pm

EXECUTIVE CHEF JL CARRERA

FALL 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  
**GRANOLA-BANANA PANCAKES 15**  
Steel Cut Oats, Raisins, Dried Cranberries, Sliced Almonds, Organic Banana Slices, 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  
Add: ORGANIC CHOCOLATE SAUCE & WHIPPED CREAM 3

### 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 e' 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  
**ROASTED GOLDEN & CHIOGGIA BEET SALAD 17**  
Crispy Goat Cheese, Candied Walnuts, Field Greens  
**MARINATED SPANISH OCTOPUS SALAD 18**  
Mixed Greens, Julienne Peppers, Cucumber, Olives, Diced Tomato, Fingerling Potatoes, Citrus Thyme Vinaigrette  
**THAI BEEF SALAD 18**  
Shaved Savoy Cabbage, Ramen Noodles, Roasted Peanuts, Chopped Garlic, Chili Paste, Fish Sauce

### BURGERS & SANDWICHES

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

**FRIED CHICKEN SANDWICH 19**  
Morels Herbs & Spices, Cheddar Cheese, Sliced Heirloom Tomato, Sliced Red Onion, Pickled Leeks, Crisp Iceberg, Tabasco Lemon Aioli, B&B Pickle, Brioche Bun  
**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  
**MUSSELS MARINIÈRE 23/31**  
Fresh Tarragon, Garlic, Shallots, White Wine, Handcut French Fries  
**MORELS 1/2 ROASTED CHICKEN 28**  
Garlic, Rosemary, Sage, Basil, Frites or Salad  
**PAN SEARED WILD SCOTTISH SALMON 28**  
Beluga Lentils, Carrots, Sauce Bordelaise  
**STEAK FRITES\* 26**  
Skirt Steak, Maître d' Butter  
**ALL NATURAL GRASS FED NY SIRLOIN 30**  
12 oz. Roasted Onions, Maitre 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

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