

# MORELS

STEAKHOUSE

Lunch

## APPETIZERS

- FRENCH ONION "POUTINE" 14**  
Handcut French Fries, Gruyère, Assorted Seasonal Onions, Beef Stock
- IMPORTED MUSHROOM SOUFFLÉ 15**   
Egg Whites, Morels, Gruyère, Sauce Mornay, Mixed Green Salad
- BRUSCHETTA & SMOKED MOZZARELLA 16**  
Baby Heirloom Tomatoes, Extra Virgin Olive Oil, Sea Salt, Fresh Basil
- 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** GF  
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 2013
- 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

### MORELS MACARON GIFT BOX

Set of 6, Assorted Flavors


18

## 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
- 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
- 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**
- ROASTED GOLDEN & CHIOGGIA BEET SALAD 17**  
Crispy Goat Cheese, Candied Walnuts, Field Greens
- 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
- THAI BEEF SALAD 18**  
Shaved Savoy Cabbage, Ramen Noodles, Roasted Peanuts, Chopped Garlic, Chili Paste, Fish Sauce
- 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
- GRILLED WILD SHRIMP PAPPARDELLE 32**  
Morels Mushrooms, Asparagus, Garlic Beurre Blanc
- SEAFOOD FETTUCCINE 31**  
Fresh Salmon, Manila Clams, Mussels, White Shrimp Prawns, Tomato Concasse, Basil, Garlic

## MAIN COURSES & STEAKS


- MUSSELS MARINIÈRE 23/31**  
Fresh Tarragon, Garlic, Shallots, White Wine, Handcut French Fries
- FISH & CHIPS 18**  
Crispy Whitefish, Housemade Tartar Sauce, 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
- 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
- STEAK FRITES\* 26**  
8 oz. 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 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. 10/30/17