

MORELS

STEAKHOUSE

Dinner

APPETIZERS

BRUSCHETTA & SMOKED MOZZARELLA 16

Baby Heirloom Tomatoes, Extra Virgin Olive Oil, Sea Salt, Fresh Basil

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

PAN SEARED DIVER SEA SCALLOPS 22

Israeli Couscous, Sautéed Spinach & Mushrooms, Diced Bell Pepper, Beurre Blanc

DUNGENESS CRAB MEAT COCKTAIL 26

Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis, Pear & Cherry Tomatoes

MUSSELS MARINIÈRE 23/31

Fresh Tarragon, Garlic, Shallots, White Wine, Handcut 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

ROASTED YAM 11

Cinnamon, Honey, Autumn Spices

SAUTÉED RAPINI 10

EVOO, Shallots, Garlic

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

HOUSEMADE ONION RINGS 10

Large, Housemade Beer Batter

ALMOST FAMOUS MAC & CHEESE 14

Add Lobster 8 | Add Dungeness Crab 10

AFTER DINNER - LOUIS XIII

The Perfect Pour

1/2 oz. 100

1 oz. 200

2 oz. 400

MORELS MACARON GIFT BOX

Set of 6, Assorted Flavors

18

SOUP & SALAD

ONION SOUP GRATINÉE 12

SOUP OF THE DAY 9

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

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

GRILLED WILD SHRIMP PAPPARDELLE 32

Morels Mushrooms, Asparagus, Garlic Beurre Blanc

MANILA CLAM LINGUINE 26

Meyer Lemon Zest, Tomatoes, Parsley, Arugula, Garlic, White Wine

SEAFOOD FETTUCCINE 31

Fresh Salmon, Manila Clams, Mussels, White Shrimp Prawns,

Tomato Concassée, Basil, 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

OVEN ROASTED WHOLE MAINE LOBSTER - Market Price

Dungeness Crabmeat, Mushrooms, Arugula, Panko Breadcrumbs,

California Mango & Tomato Salad, Basil Beurre Blanc

STRIPED SEA BASS 38

Orzo, Grilled Asparagus, Oregon Chanterelles, Gremolata

18 HOUR "WHAT PLANE?" BRAISED SHORT RIB 39

Yukon Potato Purée, Caramelized Pearl Onions, Baby Carrots, Crisp Onions

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 

Morel Mushroom Sauce 2.00 GF 

Gratinée of Blue d'Auvergne Cheese 9 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 @morelasvegas f / morelasvegas

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/30/17