

# FALL 2013

## ICED SEAFOOD

**\*OYSTERS DU JOUR**  
 East Coast & West Coast Daily Selections - Market Price  
 Full or 1/2 Dozen, Mignonette, Fresh Horseradish, Fresh Lemon  
**WILD CAUGHT BAJA CALIFORNIA PRAWNS 18**  
 Morels' Cocktail Sauce  
**MAINE LOBSTER - 1.5# - Market Price**  
 Full or 1/2, Tarragon Aioli

**DUNGENESS CRAB - 2.0# - Market Price**  
 Full or 1/2, Citrus Aioli  
**\*GRAND PLATEAU DE MER 110**  
 1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, 1/2 Dungeness Crab  
**\*PETIT PLATEAU DE MER 60**  
 4 Shrimp, 6 Oysters, Octopus Ceviche, 1/2 Dungeness Crab

## SOUP

**ONION SOUP GRATINÉE 10**  
**SOUP DU JOUR 8**

## CLASSIC CHEESE FONDUE

Emmenthal & Gruyère Cheese  
 for two or more  
 10 per guest

## SALAD

### PETITE ROMAINE HEART SALAD

served tableside - for two people  
 Roasted Garlic Caesar Dressing,  
 Rustic Croutons 16 per guest

### ROASTED GOLDEN & CHIOGGIA BEET SALAD 16

Crispy Goat Cheese, Candied Walnuts, Field Greens

### FRESH FIG & ARUGULA SALAD 16

Stilton Royal Blue Cheese, Candied Walnut Vinaigrette

### BOGGIATO FARMS BABY ICEBERG 16

House Dried Cherry Tomatoes, Spring Red Onion,  
 Applewood Smoked Bacon, Blue d'Auvergne Dressing

### BIBB LETTUCE & CRAB SALAD 19

Orange & Tarragon Vinaigrette

### STEAK HEIRLOOM TOMATO 12

Ceviche Onions, Olive Oil & Balsamic Reduction

## APPETIZERS

**\*TUNA TARTARE 18**  
 Avocado, Peppers, Cilantro, Pine Nuts, Sesame Oil  
**GRILLED SHRIMP 16**  
 Tarragon-Pistachio Pistou, Mache Salad, Baby Heirloom Tomatoes, Olives,  
 Chopped California Pistachios  
**\*CHEF'S PRIME BEEF TENDERLOIN TARTARE 19**  
 Quail Egg, Truffled Potato Chips  
**DUNGENESS CRAB MEAT COCKTAIL 21**  
 Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis  
**\*SEARED SCALLOPS 21**  
 Beurre Blanc Sauce, Chanterelle Mushrooms  
 RILLETTES FROM THE JAR  
**BERKSHIRE PORK RILLETTE 14**  
 Fresh Rosemary & French Baguette  
**SCOTTISH SALMON RILLETTE 14**  
 Fresh Dill, Citrus & French Baguette  
**DUCK RILLETTE 14**  
 Poached Pear & French Baguette

## MAIN COURSE

All fish flown in daily.

### PAN SEARED SCOTTISH SALMON 32

Beluga Lentils, Carrots, Sauce Bordelaise

### \*HALIBUT 33

Fava Beans, Chanterelle Mushrooms, Sunchoke Bisque

### MUSSELS MARINIÈRE 28

PEI Mussels, Fresh Tarragon, Garlic, Shallots, White Wine, Pommes Frites

### OVEN ROASTED WHOLE MAINE LOBSTER - Market Price

California Mango & Tomato Salsa, Basil Beurre Blanc

### 18 HOUR BRAISED SHORT RIB 37

Yukon Potato Purée, Carmelized Pearl Onions, Lardons of Bacon  
 & Baby Carrots

### LINGUINI CLAM 24

Manilla Clams, Linguini, Meyer Lemon Zest, Tomatoes, Parsley,  
 Arugula, Garlic, White Wine Butter Sauce

### BRICK COOKED SHELTON FARMS CHICKEN 29

Confit of Russian Fingerling Potato, Wilted Bloomsdale Spinach,  
 Meyer Lemon & Caper Jus

# MORELS

• FRENCH STEAKHOUSE & BISTRO •

## \*STEAKS

Grilled under our 1200 degree broiler

### Iowa corn fed, aged 28 days

Bone In New York Sirloin 20 oz. 58

Bone In Rib Eye Steak 20 oz. 62

Bone In Filet Mignon 14 oz. 67

Filet Mignon 8 oz. 52

### ALL NATURAL, grass fed, Tall Grass Farms, Kansas, aged 28 days

New York Sirloin 14 oz. 52

### PRIME, Midwestern corn fed, dry aged 35 days

New York Sirloin 14 oz. 59

Rib Eye Steak 14 oz. 64

### \*COLORADO RACK OF LAMB 52

Honey-Mustard Crust, Rosemary Bordelaise

### PORTERHOUSE 32 oz.

served tableside - for two people

Roasted Rosemary Potatoes, Fricassee of Baby Turnips, Onions & Carrots, Sauce Bordelaise 55 per guest

## SAUCES AND ADD TO CUTS

Sauce Béarnaise\* 3.50 Morel Mushroom Sauce 3.50 Gratinée of Blue d'Auvergne Cheese 8 Dungeness Crab Oscar 24

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

## SIDES

### POMMES FRITES 9

Housemade Truffle Mayonnaise

### BAKED POTATO 10

Double Smoked Bacon, Sour Cream, Chives

### CHEF'S COUNTRY MAC & CHEESE 12

Cured Ham, Parmesan, Blue, Emmenthal & Gruyère Cheeses

### SAUTÉED SEASONAL MUSHROOMS 10

Fresh Thyme, Garlic & Shallots

### STEAMED ASPARAGUS 10

Citrus Segments, California Citrus Beurre Blanc

### SAUTÉED GREEN BEANS IN BUTTER 11

Shallots, Garlic, Lemon Juice

### ARTICHOKE AU MORELS 10

Herbs & Garlic

### POTATO DAUPHINOIS 11

Roasted Garlic, Cream & Sea Salt

### SAUTÉED BROCCOLINI 10

EVOO, Shallots, Garlic

### PURÉE DE POMMES 9

Organic Grey Sea Salt,

Whole Butter & Milk

### ONION RINGS 9

Large, Housemade Beer Batter

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

GENERAL MANAGER CHUCK SCIMECA EXECUTIVE CHEF JL CARRERA

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Parties of 7 or more 20% service fee added

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

9/11/13