

MORELS

STEAKHOUSE

Dinner

APPETIZERS

- CALAMARI FRITO** 20
Crispy Calamari, Spicy Pomodoro, Grilled Lemon Wedge
- BRUSCHETTA & SMOKED RICOTTA** 16 
Baby Heirloom Tomatoes, Olive Oil, Sea Salt, Fresh Basil
- 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
- MUSSELS MARINIÈRE** 23/31
Fresh Tarragon, Garlic, Shallots, White Wine, Handcut French Fries
- CHEF'S PRIME BEEF TENDERLOIN TARTARE*** 21 GF
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 SHRIMP PRAWNS** 26 GF
Cocktail Sauce
- MAINE LOBSTER - 1.5# - Market Price** GF
Full or 1/2, Tarragon Aioli
- ALASKAN KING CRAB CLAWS - .5# - Market Price** GF
Citrus Aioli
- GRAND PLATEAU DE MER*** 130 GF
1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, King Crab Claws
- PETIT PLATEAU DE MER*** 65 GF
4 Shrimp, 6 Oysters, Octopus Ceviche, King Crab Claws

SIDES

- NUESKE BACON** 11
Double Smoked
- JUMBO GRILLED ASPARAGUS*** 15 
Fried Egg, Parmesan, Olive Oil, Baguette
- SAUTÉED SEASONAL MUSHROOMS** 13 GF 
Fresh Thyme, Garlic & Shallots
- CALIFORNIA ARTICHOKE** 15 
Herbs, Garlic, Breadcrumbs
- 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
- HOUSEMADE ONION RINGS** 10 
Large, Housemade Beer Batter
- ALMOST FAMOUS MAC & CHEESE** 14
Add Lobster 8 | Add King Crab 10

SOUP & SALAD

- ONION SOUP GRATINÉE** 12
- SOUP OF THE DAY** 9
- 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
- ROASTED GOLDEN & CHIOGGIA BEET SALAD** 16 GF 
Crispy Goat Cheese, Candied Walnuts, Field Greens
- 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

RISOTTO & PASTA

- BACON & ROASTED TOMATO RISOTTO** 16/22
Applewood Bacon, Onion, Organic Tomatoes, Fava Beans, Parmesan Cheese
- RIGATONI BOLOGNESE** 17/23
Housemade Rigatoni, Ground Veal, Ground Sausage, Ground Pork, Ground Beef, Carrots, Celery, Tomato Cream Sauce, Topped with Fresh Ricotta Cheese
- ORECHIETTE** 16/21
Housemade Orecchiette, Sweet Sausage, Rapini, Beef Stock, Parmesan, Chili Flakes
- MANILA CLAM LINGUINE** 26
Meyer Lemon Zest, Tomatoes, Parsley, Arugula, Garlic, White Wine
- SEAFOOD FETTUCINE** 31
Fresh Salmon, Manila Clams, Mussels, White Shrimp Prawns, Tomato Concasse, Basil, Garlic, White Wine

MAIN COURSES

- ROASTED MOREL-RUBBED CHICKEN** 36
Marinated for 24 Hours with Thyme, Ground Mustard, Cayenne Pepper, Carrot. Served with Spinach & Fingerling Potato
- PAN SEARED SCOTTISH SALMON*** 38
Beluga Lentils, Carrots, Sauce Bordelaise
- HALIBUT PROVENÇAL** 39
Wine Braised Tomatoes, Preserved Lemon, Herb d'Provence, Crispy Potato
- OVEN ROASTED WHOLE MAINE LOBSTER - Market Price**
California Mango & Tomato Salsa, 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 

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

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 11/24/15

HANDCRAFTED COCKTAILS

AVIATION 15

Plymouth Gin, Luxardo Marashino,
Lemon, Brandied Cherry

DAIQUIRI LE PECHE 12

Bacardi, Peach Liqueur, Lime & Sage

RED RIDER B.B.

(Don't shoot your eye out) 14
Morels Signature Infused Bourbon &
Benedictine

MELON MULE 14

Grey Goose Melon, Gosling's Ginger Beer

G&T MAGNIFIQUE! 14

Tanqueray 10, Fever Tree Tonic
Juniper-Rosemary Infused Ice

SMOKED BLUFF 19

Glemorangie 10yr, Luxardo Maraschino,
Del Meguey Mezcal, 5-Spice & Burnt Orange

SENIOR'S MARTINI 21

Absolut Elyx, Cinzano Dry Vermouth,
Olive or Twist, Sidecar Action

CUCUMBER GIMLET 13

Hendricks, Sour, Diced & Sliced Cukes

BROUGHT YOU FLOWERS 14

Lillet Blanc, Giffard Pamplemousse,
Sparkling Wine, Lemon & Basil

ELDERFLOWER FIZZ 16

Hendricks, St. Germain Elderflower,
Blueberry Grenadine, Soda

JuiceFARM's® COLD PRESSED JUICES

CARROT APPLE GINGER 14

Carrot, Apple, Ginger

JUST GREENS 14

Spinach, Celery, Cucumber
Swiss Chard, Parsley, Kale, Lemon

REFRESH 14

Cucumber, Apple, Lemon, Ginger

SUNNY DAY 14

Pear, Pineapple, Strawberry

AMERICAN BATCH WHISKIES & RYES

Amador	13
Angels Envy	17
Angels Envy Rye	25
Bakers	15
Basil Haydens	13
Blantons	15
Bookers	16
Bulleit 10yr	15
E.H. Taylor Whiskey Small Batch	16
E.H. Taylor Whiskey Straight Rye	20
Eagle Rare 10yr	13
Elijah Craig 23yr	55
Four Roses Small Batch	13
Four Roses Limited Edition 2015	20
Hirsch Small Batch	15
Hudson 4 Grain	29
Hudson Baby	27
I.W. Harper 15yr	21
Jack Daniels	13
Jefferson Ocean	25
Jefferson's Reserve	14
Jim Beam	11
J.R. Ewing	14
Knob Creek	12
Knob Creek Rye	13
Lock Stock Barrel 13yr	38
Maker's Mark	13
Maker's Mark 46	17
Mastersons 10yr Rye	21
Michters Small Batch	18
Michters U.S. Rye	13
Michters U.S.1 American	13
Old Rip Van Winkle 10yr, 107 Proof	35
Parkers Heritage 7th Edition	27
Pendelton 1910	11
Russell's Reserve 10yr	15
Silver Coyote White Whiskey	11
Stranahans	16
Templeton Rye "The Good Stuff"	14
Tin Cup	13
W.L. Weller 12yr	13
Westland Indiana	22
Wild Turkey 81	11
Wild Turkey Master Keep	40
Wild Turkey Rare Breed	13
Woodford Reserve	13

THE PAPPIS

Pappy Van Winkle 12yr, "Lot B"	50
Pappy Van Winkle 15yr	100
Pappy Van Winkle 20yr, Special Family Reserve	140
Pappy 5-Flight Tray	
.75 oz	300
1.25 oz	400
Van Winkle Family Reserve Rye, 13yr	100

CANADIAN WHISKIES

Canadian Club	11
Crown Royal	12
Forty Creek Barrel Select	13
Seagram's 7	11

IRISH WHISKEY

2 Gingers	12
Connemara 12yr	16
Jameson	12
Tyrconnell 10yr Port	19
Tyrconnell 1762	18

JAPANESE WHISKEY

Ichiro First Run	13
Hibiki Harmony	16
Yamazaki 12yr	25

BLENDED SCOTCHES

Buchanans 12yr	13
Chivas 12yr	12
Chivas 18yr "Gold Signature"	24
Dewar's 12yr	12
Dewar's White Label	11
Johnnie Walker Black	14
Johnnie Walker Blue	50
Johnny Walker Red	12

SINGLE MALT SCOTCH

Ardbegh 10yr	22
Auchentoshan 3 Wood	21
Auchentoshan American Oak	16
Balvenie 14yr Carribean Cask	20
Colkegan Santa Fe, NM	17
Dalmore Cigar Malt	37
Glenfiddich 12yr	16
Glenlivet 15yr	20
Glenmorangie 10yr	14
Glenmorangie 18yr	35
Glenmorangie Nectar D'or	18
Lagavulin 16yr	24
Laphroaig 10yr	14
Macallan 12yr	18
Oban 14yr	24
Old Pulteney 12yr	24

TEQUILA

Clase Azul	36
Don Julio 1942	42
Hornitos Plata	12
Partida Blanco	12
Partida Reposado	13
Patron Silver	13
Patron XO Café	12

GIN

Add 3.00 for Martini	
Bombay Sapphire	14
Hendricks	14
Plymouth	14
Tanqueray 10	12
Tanqueray	11

BEER

TRAPPISTE & ABBIES

*Chimay "Triple" 8.0% ABV	14
Chimay Gold Label 4.8% ABV	13
Delirium Tremens 8.5% ABV	15
Duchesse de Bourgogne 6.0% ABV	15
*Kwak 8.4% ABV	13
Orval 6.9% ABV	11
*Rochefort 8 9.2% ABV	15
*St. Bernardus 10.0% ABV	15
Westmall Dubbel 7.0% ABV	15

WHAT WE LIKE

Dogfish Head 60 Minute IPA 6.0% ABV	10
*Dogfish Head 90 Minute IPA 9.0% ABV	11
Firestone Pilsner 5.3% ABV	9
Goose Island "Matilda" 7.0% ABV	10
*Joseph James Citra Rye Pale Ale 5.5% ABV	10
Joseph James Weize Guy Hefeweizen 5.0% ABV	10
Kronenberg 1664 Blanc 5.0% ABV	9
New Belgium Ranger IPA 6.5% ABV	8
Stella Artois 5.2% ABV	8
Upright Six 6.7% ABV	12

SPECHEN ZE BIERE?

Pinkus Pilsner 5.2% ABV	14
Rodenbach Classic Red 5.2% ABV	11
Schneider Weisse 25 oz 5.4% ABV	12

BREWS BEYOND BELGIUM

Duvel	12
Guinness Extra Stout 6.0% ABV	10
La Fin Du Monde 9% ABV	8
*Moody Tongue Steeped Emperor's Lemon Saison 6.3% ABV	10
Magic Hat #9 5.1% ABV	8
New Belgium Fat Tire 5.2% ABV	8
Sam Smith Nut Brown 5.0% ABV	10
*Sam Smith Oatmeal Stout 5.0% ABV	11
Widmer Omission IPA 6.7% ABV	9

SWEET, SASSY & CIDER ^{GF}

Rekorderlig Spiced Apple 16.9oz	9
Not Your Father's Root Beer 5.9% ABV	8
Lindemans Framboise 2.5% ABV	14
*Moody Tongue Caramelized Chocolate Churro Porter 7.0% ABV	12

*Beer Geeks Pick!

⚡ = Draft

PREMIUM VODKAS

Add 3.00 for Martini	
Absolut Elyx	18
Belvedere	13
Chopin	13
Grey Goose	13
Ketel One	12
Stolichnaya	12
Tito's	12

RUM

Bacardi Light	11
Captain Morgan	11
Leblon Cachaca	12
Malibu	11
Mt. Gay	12
Myers Dark	11

AFTER DINNER

Averna	12
Chateau De Laubade XO, Bas Armagnac	18
Courvossier VSOP	13
Dusse	22
Fernet Branca	12
Hardy XO	35
Jacopo Poli Po' Morbian	16
Jacopo Poli Po' Secca	16
Martel Cordon Bleu	45
Martel XO	46
Remy Martin "Louis XVIII"	300
Remy VSOP	18

