



Saturday & Sunday 8am-4pm

EXECUTIVE CHEF JL CARRERA

WINTER 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,
your choice of 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

SOUP & SALAD & APPETIZERS

ONION SOUP GRATINÉE 10

SOUP OF THE DAY 9

CALAMARI FRITO 16

Crispy Calamari, Spicy Pomodoro, Grilled Lemon Wedge

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

BEET & APPLE SALAD 16

Candied Beets, Walnuts, Mixed Greens, Humboldt Fog, Balsamic Vinaigrette, Honey Drizzle

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

LOX & BAGEL* 16
Salmon Roe, Cucumber, Tomato,
Capers, Cream Cheese, Bagel
BAGEL & CREAM CHEESE 8

ORGANIC EGGS

CAST IRON SKILLET TURKEY HASH* 18

Diced Potato, Onions, Sweet Peppers,
2 Poached Eggs, Sauce Hollandaise

HUEVOS RANCHEROS* 16

Organic Farm Fresh Eggs, Avocado, Sour Cream,
Salsa, Black Beans, Crispy Tortilla

CLASSIC BENEDICT* 17

Courty Smoked Ham, Poached Eggs, Brioche Toast,
Hollandaise

SMOKED SALMON BENEDICT* 18

Sautéed Kenter Canyon Spinach, Poached Eggs,
Brioche Toast, Hollandaise

DUNGENESS CRAB OSCAR BENEDICT* 20

Asparagus, Poached Eggs, Brioche Toast, Hollandaise

STEAK & EGGS* 29

8 oz. Prime Skirt Steak & 2 Eggs any style,
Handcut French Fries

FARM FRESH EGG VEGGIE OMELET* 16

Wild Mushrooms, Spinach, Tomato, Comté Cheese
Fresh Herbs, Brioche Toast, choice of Country Breakfast
Potatoes or Field Greens Salad

FARM FRESH EGG CRAB OMELET* 19

Dungeness Crab, Hollandaise, 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

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 11

Cream Sauce

MUSHROOM & GRUYÈRE 11

Cream Sauce

SMOKED SALMON & SCRAMBLED EGGS* 12

Sour Cream & Chives

BANANA & STRAWBERRY 11

Whipped Cream,
Hot Chocolate Sauce

GRIDDLE

BANANA & MARSCAPONE 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

CRISPY BELGIAN WAFFLE 14

Flavored with Lemon & Orange Zest,
Fresh Berries, Maple Syrup

GRANOLA & FRUIT & QUICHE

HOUSEMADE GRANOLA & YOGURT 7

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

BURGERS & SANDWICHES

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

BBQ BURGER* 18

BBQ Sauce, Onion Rings, Iceberg Lettuce,
Smoked Cheddar Cheese, Brioche Bun

AMERICAN KOBE BURGER* 18

Snake River Farms Beef, Lettuce, Tomato, Pickled Leeks,
Brioche Bun

OPEN-FACED SHORT RIB SANDWICH 16

Roast Tomatoes, Arugula, Fried Onion Rings,
Cherry Bordelaise, Toasted Campagna

B.L.T.A. 15

Neuske Bacon, Crisp Iceberg, Beefsteak Tomatoes,
Avocado, Sourdough

FRENCH DIP WITH AU JUS 17

Sliced Prime Rib, Emmental Cheese,
Caramelized Onion, Horseradish Cream

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

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 FETTUCCINE 31

Fresh Salmon, Manila Clams, Mussels White Shrimp
Prawns, Tomato Concassée, Basil, Garlic, White Wine

MAIN COURSES

FISH & CHIPS 18

Crispy Sole, Housemade Tartar Sauce, Handcut French Fries

MUSSELS MARINIÈRE 25

Fresh Tarragon, Garlic, Shallots, White Wine,
Handcut French Fries

PAN SEARED SCOTTISH SALMON* 28

Beluga Lentils, Carrots, Sauce Bordelaise

ROASTED MOREL-RUBBED CHICKEN 28

Marinated for 24 Hours with Thyme, Ground Mustard,
Cayenne Pepper, Carrot. Served with Spinach

& Fingerling Potato

STEAK FRITES* 26

Skirt Steak, Maître d' Butter

PRIME FLAT IRON STEAK* 28

Roasted Onions, Maître 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

HOUSEMADE COUNTRY POTATOES 5

ALMOST FAMOUS MAC & CHEESE 10

Add Lobster 8 | Add King Crab 10

JUMBO GRILLED ASPARAGUS* 14

Fried Egg, Parmesan, Olive Oil, Baguette

ICED SEAFOOD

CHILLED WHITE SHRIMP PRAWNS 22

Cocktail Sauce

OYSTERS OF THE DAY* - Market Price

East Coast & West Coast Daily Selections

Full or ½ Dozen, Mignonette, Fresh Horseradish, Fresh Lemon

MAINE LOBSTER - 1.5# - Market Price

Full or ½, Tarragon Aioli

ALASKAN KING CRAB CLAWS - .5# - Market Price

Cocktail Sauce

GRAND PLATEAU DE MER* 130

1 Lobster, 8 Shrimp, 12 Oysters, Shrimp Ceviche,
King Crab Claws

PETIT PLATEAU DE MER* 65

4 Shrimp, 6 Oysters, Shrimp Ceviche, King Crab Claws

COFFEE

ESPRESSO

Roasted by Equator Estate Coffees

BURUNDI-NYANGWE 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

ORGANIC ESPRESSO

DECAF ESPRESSO BLEND

CAPPUCCINO

LATTE

(Add shot .95)

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.