

# MORELS

• FRENCH STEAKHOUSE & BISTRO •

## Winter '11 Breakfast

### STARTERS

#### MARKET FRESH SEASONAL FRUIT 11

Fresh California Coastal Honeycomb, Organic Vanilla Yogurt

#### SUGAR DOUGHNUTS 10

Served with Housemade Jam

### HANDCRAFTED "BLOODY" CART

Bloody Mary or Maria,  
Crafted Tableside,  
Shaved Horseradish,  
Fresh Cut Herbs,  
Pickled Garnish,  
your choice of  
Frozen Vodka  
or Tequila.

### BREAKFAST CLASSICS\*

#### AMERICAN BREAKFAST 23

2 Farm Fresh Eggs any style,  
Housemade Hash Brown Potatoes,  
Toasted Brioche Bread

Choice of:

Organic Ham, Bacon or Organic Link Sausage

Nicaragua French Pressed Coffee or Fresh Orange Juice

#### CLASSIC BENEDICT 17

Country Smoked Ham, Egg Brioche, Poached Eggs, Sauce Hollandaise

#### EGGS NORWEGIAN 18

Sautéed Spinach, Poached Eggs, Toasted Brioche, Hollandaise,  
Smoked Salmon

#### CRAB OSCAR BENEDICT 20

Asparagus, Dungeness Crab, Poached Eggs, Citrus Hollandaise

#### BUTTERMILK PANCAKES 12

4 Cakes, 100% Pure Maple Syrup

#### LOX & BAGELS 16

Chive Cream Cheese, Capers, Tomato, Red Onion, Mini Bagels

#### BANANA & MARSCAPONE STUFFED FRENCH TOAST 16

Saigon Cinnamon, 100% Pure Maple Syrup

#### CRISPY BELGIAN WAFFLE 14

Fresh Berries, Housemade Vanilla Syrup

#### STEAK & EGGS 26

8 oz. Skirt Steak & 2 Eggs any style, Pommes Frites

#### HOUSE CURED SCOTTISH SALMON FLATBREAD 14

Red Onion, Caperberries, Alsatian Cream

#### TURKEY HASH 17

Diced Potato, Onions, Sweet Peppers, 2 Poached Organic Eggs

#### HUEVOS RANCHEROS 16

Black Beans, Avocado, Crispy Tortilla, Sour Cream, Salsa

#### CROQUE MADAME 15

Country Ham, Gruyère Cheese, Sauce Mornay,

Crispy Sourdough, Fried Egg

#### QUICHE LORRAINE 15

Applewood Smoked Bacon & Gruyère Cheese

#### FREE RANGE EGG VEGGIE OMELETTE 16

Wild Mushrooms, Spinach, Tomato, Comté Cheese

Fresh Herbs, Hash Browns, Toast or Salad

#### FREE RANGE EGG CRAB OMELETTE 19

Dungeness Crab, Citrus Hollandaise,

Fresh Herbs, Hash Browns, Toast or Salad

#### FREE RANGE EGG 3 MEAT OMELETTE 19

Bacon, Ham, Sausage,

Cheddar Cheese, Hash Browns, Toast or Salad

### SIDES

#### DAILY MADE TOAST & JAM 2.50

Brioche, Sourdough, Campagna,  
Pullman White

#### ORGANIC HAM 7

#### ORGANIC SAUSAGE 6

#### ORGANIC BACON 6

#### JUMBO ASPARAGUS 12

Sauce Hollandaise

#### POMMES FRITES 8

Housemade Truffle Mayonnaise

#### COUNTRY MAC & CHEESE 12

Smoked Ham, Four Cheeses

### CREPES

#### HAM & GRUYÈRE 11

Cream Sauce

#### MUSHROOM & GRUYÈRE 11

Cream Sauce

#### SMOKED SALMON & SCRAMBLED EGGS\* 12

Sour Cream & Chives

#### BANANA & STRAWBERRY 11

Vanilla Whipped Cream,  
Hot Chocolate Sauce

### COFFEE & ESPRESSO

Roasted by Equator Estate Coffees

#### ORGANIC ESPRESSO DECAF ESPRESSO BLEND

#### ESPRESSO CAPPUCCINO

#### LATTE

(Add shot .95 Add soy .95)

#### NICARAGUA "ALDEA" 5

Single French Press

Cup of Excellence winner.

A medium dark roast with light body,  
soft hazelnut tones and bittersweet chocolate.

#### RWANDA "KOMERA" 6

Single French Press

A medium roast with subtle hints of melon,  
coconut and candied orange.

#### KENYA EXTRA FANCY AA 7

Single French Press

Top Auction Lot

Big, bold and dimensional

The powerhouse of East African coffees.

#### DECAF FRENCH ROAST BLEND 5

Single French Press

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Parties of 7 or more 18% service fee added

MCC HOSPITALITY GROUP  
www.MCCHGroup.com

EXECUTIVE CHEF JL CARRERA

12/12/11



# MORELS

• FRENCH STEAKHOUSE & BISTRO •

## Winter '11 Brunch

### SOUP & SALAD

- ONION SOUP GRATINÉE** 10  
**ROMAINE HEART SALAD** 12  
*Parmesan Croutons, Roasted Garlic Caesar Dressing*
- BEET & APPLE SALAD** 16  
*Candy Beets, Walnuts, Mixed Greens, Humbolt Fog Goat Cheese, Balsamic Vinaigrette, Honey Drizzle*
- SALADE NIÇOISE\*** 18  
*Seared Yellowfin Tuna, Haricot Vert, Cherry Tomatoes, Quail Egg, Fingerling Potato, White Anchovy, Herb Vinaigrette*
- COBB SALAD** 15  
*Grilled Chicken Breast, Romaine, Watercress, Blue Cheese, Avocado, Tomatoes, Bacon, Hard Boiled Eggs*
- GREEK SALAD** 15  
*Cucumber, Tomato, Red Onion, Feta Cheese, Marinated Olives, Lemon-Oregano Vinaigrette*
- DUNGENESS CRAB MEAT COCKTAIL\*** 21  
*Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis*

### EGGS & BRUNCH SPECIALS\*

- MARKET FRESH SEASONAL FRUIT** 11  
*Fresh California Coastal Honeycomb, Organic Vanilla Yogurt*
- AMERICAN BREAKFAST** 23  
*2 Eggs Any Style, Housemade Hash Brown Potatoes, Toasted Brioche, Choice of Organic Bacon or Organic Link Sausage, Choice of Nicaragua French Pressed Coffee or Fresh Orange Juice*
- FREE RANGE EGG VEGGIE OMELETTE** 16  
*Wild Mushrooms, Spinach, Tomato, Comté Cheese, Fresh Herbs, Hash Browns, Toast or Salad*
- FREE RANGE EGG CRAB OMELETTE** 19  
*Dungeness Crab, Citrus Hollandaise, Fresh Herbs, Hash Browns, Toast or Salad*
- FREE RANGE EGG 3 MEAT OMELETTE** 19  
*Bacon, Ham, Sausage, Cheddar Cheese, Hash Browns, Toast or Salad*
- BREAKFAST CROISSANT SANDWICH** 13  
*Scrambled Eggs, Country Sausage, Cheddar Cheese & Chives*
- CLASSIC BENEDICT** 17  
*Country Smoked Ham, Egg Brioche, Poached Eggs, Sauce Hollandaise*
- CRAB OSCAR BENEDICT** 20  
*Asparagus, Dungeness Crab, Poached Eggs, Citrus Hollandaise*
- EGGS NORWEGIAN** 18  
*Sautéed Spinach, Poached Eggs, Toasted Brioche, Hollandaise, Smoked Salmon*
- BUTTERMILK PANCAKES** 12  
*4 Cakes, 100% Pure Maple Syrup*
- BANANA & MARSCAPONE STUFFED FRENCH TOAST** 16  
*Saigon Cinnamon, 100% Pure Maple Syrup*
- CRISPY BELGIUM WAFFLE** 14  
*Fresh Berries, 100% Pure Maple Syrup*
- STEAK & EGGS** 26  
*8 oz. Skirt Steak & 2 Eggs any style, Pommes Frites*
- HOUSE CURED SCOTTISH SALMON FLATBREAD** 14  
*Red Onion, Caperberries, Alsatian Cream*

### CREPES

- HAM & GRUYÈRE** 11  
*Cream Sauce*
- MUSHROOM & GRUYÈRE** 11  
*Cream Sauce*
- SMOKED SALMON & SCRAMBLED EGGS\*** 12  
*Sour Cream & Chives*
- BANANA & STRAWBERRY** 11  
*Vanilla Whipped Cream, Hot Chocolate Sauce*

### HANDCRAFTED "BLOODY" CART

*Bloody Mary or Maria, Crafted Tableside, Shaved Horseradish, Fresh Cut Herbs, Pickled Garnish, your choice of Frozen Vodka or Tequila.*

### BURGERS & SANDWICHES

*All Burgers & Sandwiches are served with a choice of Pommes Frites or a Traditional Mesclun Salad.*

- SLOW ROASTED TURKEY CLUB** 15  
*Double Smoked Bacon, Basil Aioli, Avocado, Tomato, Romaine, Toasted Campagne Bread*
- FRENCH DIP WITH AU JUS\*** 17  
*Sliced Prime Rib, Ementhal Cheese, Caramelized Onion, Horseradish Cream*
- SNAKE RIVER FARMS AMERICAN KOBE BURGER\*** 16  
*Brioche Bun, Lettuce, Tomato*
- EGGPLANT PANINI** 15  
*Fried Eggplant, Mozzarella, Marinara Sauce*
- CROQUE MADAME\*** 15  
*Country Ham, Gruyère Cheese, Sauce Mornay, Crispy Sourdough, Fried Egg*
- QUICHE LORRAINE\*** 15  
*Applewood Smoked Bacon & Gruyère Cheese*

### MAIN COURSES

- GRILLED CANADIAN SALMON\*** 19  
*Fennel, Fresh Basil, Tomato, Kalamata Olives, Lemon Beurre Blanc*
- FISH & CHIPS\*** 16  
*Crispy Sole, Housemade Tartar Sauce, Pommes Frites*
- MUSSELS MARINIÈRE\*** 16  
*PEI Mussels, Fresh Tarragon, Garlic, Shallots, White Wine, Pommes Frites*
- SEAFOOD FETTUCINE\*** 24  
*Fresh Salmon, Clams, Mussels, Shrimp, Tomato Concassée, Basil, Garlic White Wine Sauce*
- ROASTED SHELTON FARMS CHICKEN** 21  
*Porcini Mushroom, Fennel, Chicken Jus*
- STEAK FRITES\*** 19  
*Skirt Steak, Maître d' Butter*
- IRON CAST SEARED PRIME FLAT IRON STEAK\*** 22  
*Roasted Onions, Maître d' Butter*

### CLASSIC CHEESE FONDUE

*Ementhal & Gruyère Cheeses, French Baguette  
10 per guest / minimum two people*

### ICED SEAFOOD\*

- OYSTERS DU JOUR** - East Coast & West Coast Daily Selections  
*Full or 1/2 Dozen, Mignonette, Fresh Horseradish, Fresh Lemon - Market Price*
- CHILLED PRAWNS** 17  
*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** 125  
*1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, 1/2 Dungeness Crab*
- PETTIT PLATEAU DE MER** 60  
*4 Shrimp, 6 Oysters, Octopus Ceviche, 1/2 Dungeness Crab*

### SIDES

- DAILY MADE TOAST & JAM** 2.50  
*Brioche, Sourdough, Campagna, Pullman White*
- ORGANIC HAM** 7
- ORGANIC SAUSAGE** 6
- ORGANIC BACON** 6
- JUMBO ASPARAGUS** 12  
*Sauce Hollandaise*
- POMMES FRITES** 8  
*Housemade Truffle Mayonnaise*
- COUNTRY MAC & CHEESE** 12  
*Smoked Ham, Four Cheeses*



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12/12/11



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## Winter '11 Lunch

### SOUP

ONION SOUP GRATINÉE 10  
SOUP DU JOUR 8

### APPETIZERS

**CRISPY FRIED BAJA CALIFORNIA PRAWNS 16**  
*Truffled Potato Frites, Basil Pistou*  
**TUNA TARTARE\* 18**  
*Avocado, Peppers, Cilantro, Pine Nuts, Sesame Oil*  
**CHILLED PRAWNS 17**  
*Morels' Cocktail Sauce*  
**HOUSEMADE RILETTES 14 a piece**  
*Served with Fresh Sliced Baguette*  
*Pork, Duck or Salmon*  
**CHARCUTERIE**  
*Served with Cornishons, Whole Grain Mustard, Cocktail Onions*  
*One Selection 10 / Three Selections 16 / Five Selections 24*

### SALAD

**ROMAINE HEART SALAD 12**  
*Parmesan Croutons, Roasted Garlic Caesar Dressing*  
**BEET & APPLE SALAD 16**  
*Candy Beets, Walnuts, Mixed Greens, Humbolt Fog Goat Cheese, Balsamic Vinaigrette, Honey Drizzle*  
**SALADE NIÇOISE\* 18**  
*Seared Yellowfin Tuna, Haricot Vert, Cherry Tomatoes, Quail Egg, Fingerling Potato, White Anchovy, Herb Vinaigrette*  
**COBB SALAD 15**  
*Grilled Chicken Breast, Romaine, Watercress, Blue Cheese, Avocado, Tomatoes, Bacon, Hard Boiled Eggs*  
**GREEK SALAD 15**  
*Cucumber, Tomato, Red Onion, Feta Cheese, Marinated Olives, Lemon-Oregano Vinaigrette*

### BURGERS & SANDWICHES

*All Burgers & Sandwiches are served with a choice of Pommes Frites or a Traditional Mesclun Salad.*

**FRENCH DIP WITH AU JUS\* 17**  
*Sliced Prime Rib, Ementhal Cheese, Caramelized Onion, Horseradish Cream*  
**FREE RANGE EGG OMELETTE\* 13**  
*Wild Mushrooms, Comté Cheese, Fresh Herbs, Toast*  
**SLOW ROASTED TURKEY CLUB 15**  
*Double Smoked Bacon, Basil Aioli, Avocado, Tomato, Romaine, Toasted Campagne Bread*  
**SNAKE RIVER FARMS AMERICAN KOBE BURGER\* 16**  
*Brioche Bun, Lettuce, Tomato*  
**EGGPLANT PANINI 15**  
*Fried Eggplant, Mozzarella, Marinara Sauce*  
**CROQUE MONSIEUR 15**  
*Country Ham, Gruyère Cheese, Sauce Mornay, Crispy Sourdough*  
**QUICHE LORRAINE 15**  
*Applewood Smoked Bacon & Gruyère Cheese*  
**HOUSE CURED SCOTTISH SALMON FLATBREAD\* 14**  
*Red Onion, Capberberries, Alsatian Cream*

### CLASSIC CHEESE FONDUE

*Ementhal & Gruyère Cheeses, French Baguette*  
10 per guest / minimum two people

### ICED SEAFOOD

**OYSTERS DU JOUR\* - East Coast & West Coast Daily Selections**  
*Full or ½ Dozen, Mignonette, Fresh Horseradish, Fresh Lemon - Market Price*  
**MAINE LOBSTER - 1.5# - Market Price**  
*Full or ½, Tarragon Aioli*  
**DUNGENESS CRAB - 2.0# - Market Price**  
*Full or ½, Citrus Aioli*  
**DUNGENESS CRAB MEAT COCKTAIL 21**  
*Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis*

### GRAND PLATEAU DE MER\* 125

*1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, ½ Dungeness Crab*  
**PETIT PLATEAU DE MER\* 60**  
*4 Shrimp, 6 Oysters, Octopus Ceviche, ½ Dungeness Crab*

### MAIN COURSES

**MOULES MARINIÈRE 16**  
*PEI Mussels, Fresh Tarragon, Garlic, Shallots, White Wine, Pommes Frites*  
**GRILLED CANADIAN SALMON\* 19**  
*Fennel, Fresh Basil, Tomato, Kalamata Olives, Lemon Beurre Blanc*  
**ALASKAN HALIBUT\* 22**  
*Pan Seared, Tomato, Mango Salsa*  
**PORK & VEAL MEATLOAF\* 17**  
*Yukon Gold Potato Puree, Haricot Vert, Sauce Chasseur*  
**SEAFOOD FETTUCINE\* 24**  
*Fresh Salmon, Clams, Mussels, Shrimp, Tomato Concasse, Basil, Garlic White Wine Sauce*  
**FISH & CHIPS\* 16**  
*Crispy Sole, Housemade Tartar Sauce, Pommes Frites*  
**ROASTED SHELTON FARMS CHICKEN 21**  
*Porcini Mushroom, Fennel, Chicken Jus*

### STEAK FRITES\* 19

*8 OZ. Skirt Steak, Maître d' Butter*

### IRON CAST SEARED

**U.S.D.A. PRIME, FLAT IRON STEAK\* 22**  
*8 OZ. Steak, Roasted Onions, Maître d' Butter*

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12/12/11



# MORELS

• FRENCH STEAKHOUSE & BISTRO •

Winter '11 Dinner

## APPETIZERS

### SOUP

ONION SOUP GRATINÉE 10  
SOUP DU JOUR 8

### SALAD

ROASTED GOLDEN & CHIOGGIA BEET SALAD 16  
*Crispy Goat Cheese, Candied Walnuts, Field Greens*  
BIBB LETTUCE & CRAB SALAD 19  
*Orange & Tarragon Vinaigrette*  
BOGGIATO FARMS BABY ICEBERG 16  
*House Dried Cherry Tomatoes, Spring Red Onion,  
Applewood Smoked Bacon, Blue d'Auvergne Dressing*  
FRESH FIG & ARUGULA SALAD 15  
*Stilton Royal Blue Cheese, Candied Walnut Vinaigrette*

### PETITE ROMAINE HEART SALAD\*

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

TUNA TARTARE\* 18  
*Avocado, Peppers, Cilantro, Pine Nuts, Sesame Oil*  
BOUCHÉE OF FRENCH BURGUNDY ESCARGOT 15  
*Shallots, Garlic, Applewood Smoked Bacon, Fresh Chives*  
CLASSIC CHEESE FONDUE 10 per guest / minimum two people  
*Ementhal & Gruyère Cheeses, French Baguette*  
CHEF'S PRIME BEEF TENDERLOIN TARTARE\* 19  
*Quail Egg, Truffled Potato Chips*  
PAN SEARED FRENCH ROUGIÉ FOIE GRAS\* 30  
*Caramelized Red Onion, Balsamic Reduction, Candied Apple*  
DUNGENESS CRAB MEAT COCKTAIL\* 21  
*Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis*

### 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*

## STEAKS & MAIN COURSES

### Steaks\*

*Grilled under our 1200 degree broiler & served with Sauce Bordelaise*

#### 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  
Petit Cut 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

### 32 oz. PORTERHOUSE

*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\* 2.50  
Morel Mushroom Sauce 2.50  
Gratinée of Blue d'Auvergne Cheese 6  
Pan Seared French Rougié Foie Gras\* 20  
Dungeness Crab Oscar 24

HALIBUT AU MORELS 33  
*Mediterranean Musseles, Braised Leek, Curry Foam*  
OVEN ROASTED WHOLE MAINE LOBSTER - Market Price  
*California Mango & Tomato Salsa, Basil Beurre Blanc*  
18 HOUR BRAISED SHORT RIB 43  
*Yukon Potato Purée, Carmelized Pearl Onions, Lardons of Bacon  
& Baby Carrots*  
SEAFOOD FETTUCINE 28  
*Manilla Clams, Mussels, Shrimp, Lobster, Tomato Concasse, Garlic & White Wine*  
LINGUINI CLAM 26  
*Manilla Clams, Linguini, Meyer Lemon Zest, Tomatoes, Parsley, Arugula, Garlic, White Wine Butter Sauce*  
CRISPY SKIN SCOTTISH SALMON\* 29  
*Beluga Lentils, Carrots, Sauce Bordelaise*  
BRICK COOKED SHELTON FARMS CHICKEN 29  
*Confit of Russian Fingerling Potato, Wilted Bloomsdale Spinach, Meyer Lemon & Caper Jus*  
LAMB PORTERHOUSE\* 52  
*Honey-Mustard Crust, Rosemary Bordelaise*

*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*  
CHEF'S COUNTRY MAC & CHEESE 12  
*Cured Ham, Parmesan, Blue, Ementhal & Gruyère Cheeses*  
SAUTÉED SEASONAL MUSHROOMS 10  
*Fresh Thyme, Garlic & Shallots*  
STEAMED ASPARAGUS 10  
*Citrus Segments, California Citrus Beurre Blanc*  
SAUTÉED GREEN BEANS IN FOIE GRAS BUTTER 11  
*Shallots, Garlic, Lemon Juice*

ARTICHOKE AU MORELS 10  
*Herbs & Garlic*  
POTATO DAUPHINOIS 11  
*Roasted Garlic, Cream & Sea Salt*  
SAUTÉED RAPINI 10  
*EVOO, Shallots, Garlic*  
PURÉE DE POMMES 9  
*Organic Grey Sea Salt, Whole Butter & Milk*

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