

MORELS

• FRENCH STEAKHOUSE & BISTRO •

Fall / Winter '09

SOUP

ONION SOUPE GRATINÉE 10
SOUPE DU JOUR

SALAD

ROMAINE HEART SALAD 12
Parmesan Croutons, Roasted Garlic Caesar Dressing
ROASTED WINTER BEET SALAD 12
Braised Leeks, Haricot Vert, Blue Cheese,
Candied Walnuts & Mâche
SALADE NIÇOISE 18
Seared Yellowfin Tuna, Haricot Vert, Cherry Tomatoes,
Quail Egg, Fingerling Potato, White Anchovy, Herb Vinaigrette
MORELS' COBB SALAD 15
Grilled Chicken Breast, Romaine, Watercress,
Avocado, Tomatoes, Bacon, Hard Boiled Eggs
FRISÉE AUX LARDONS 15
Yellow Frisée, Poached Egg, Tarragon, Shallot & Bacon
Vinaigrette, Roquefort Cheese Crouton

Crispy Fried Baja California Prawns

Truffled Potato Frites, Basil Pistou 16

BRUNCH SPECIALS

MARKET FRESH SEASONAL FRUIT 10
Fresh California Coastal Honeycomb, Organic Vanilla Yogurt
BREAKFAST CROISSANT SANDWICH 13
Scrambled Eggs, Country Sausage, Cheddar Cheese & Chives
AMERICAN BREAKFAST 14
2 Eggs any style, Country Breakfast Potatoes, choice of Ham,
Bacon or Sausage, Toasted Brioche
CLASSIC BENEDICT 15
Country Smoked Ham, Egg Brioche, Poached Eggs, Sauce Hollandaise
CRAB OSCAR BENEDICT 20
Asparagus, Dungeness Crab, Poached Eggs, Citrus Hollandaise
BANANA & MARSCAPONE STUFFED FRENCH TOAST 13
Saigon Cinnamon, 100% Pure Maple Syrup
CRISPY BELGIUM WAFFLE 12
Fresh Berries, House Made Vanilla Syrup
MORELS STEAK & EGGS 26
8 oz. Skirt Steak & 2 Eggs any style, Pommes Frites

SIDES

COUNTRY BREAKFAST POTATOES 8
Roasted Peppers & Onions, Fresh Thyme
JUMBO ASPARAGUS 12
Sauce Hollandaise
POMMES FRITES 8
House Made Truffle Mayonnaise
TRUFFLE MAC & CHEESE 12
Blue, Parmesan, Ementhal & Gruyere Cheeses
SAUTÉED WILD MUSHROOMS 10
Shallots, Garlic & Fresh Herbs

HANDCRAFTED "BLOODY" CART

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

PROSCIUTTO & WILD ARUGULA FLATBREAD

Basil Pesto, Blue Cheese & Figs 16

STEAK FRITES

8 OZ. Skirt Steak, Maitre D'Hotel Butter 19

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
WILD CAUGHT BAJA CALIFORNIA PRAWNS 16
Morels' Cocktail Sauce
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 PATEAU DE MER 125

1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, ½ Dungeness Crab

PETIT PATEAU DE MER 60

4 Shrimp, 6 Oysters, Octopus Ceviche, ½ Dungeness Crab

MAIN COURSES

PAN SAUTÉED SOLE 19
Wilted Baby Spinach, Julienne of Market Vegetables, White Wine Pan Jus
FREE RANGE CHICKEN PAILLARD 16
Crispy Potato & Watercress Salad, Preserved Lemon & Caper Jus
PORK & VEAL MEATLOAF 17
Yukon Gold Potato Puree, Haricot Vert, Sauce Chasseur
SEAFOOD FETTUCINE 22
Daily Fresh Fish, Clams, Mussels, Shrimp, Tomato Concassée, Basil,
Garlic White Wine Sauce
FISH & CHIPS 16
Crispy Sole, Housemade Tartar Sauce, Pommes Frites
MOULES MARINIÈRE 15
PEI Mussels, Fresh Tarragon, Garlic, Shallots, White Wine, Pommes Frites
GRILLED CANADIAN SALMON 19
Fennel, Fresh Basil, Tomato, Kalamata Olives, Lemon Beurre Blanc
PORK MILANESE 17
Mesclun Greens, Tomato, Roasted Red Peppers & Balsamic Vinaigrette

EGGS & SANDWICHES

All Oeufs & Sandwiches are served with a choice of
Pommes Frites or a House Mesclun Salad.

FREE RANGE EGG OMELETTE 11
Wild Mushrooms, Comté Cheese, Fresh Herbs
SLOW ROASTED TURKEY CLUB 15
Basil Aioli, Avocado, Tomato, Romaine,
Toasted Campagne Bread
SNAKE RIVER FARMS AMERICAN KOBE BURGER 16
Pickled Leeks, Brioche Bun
CROQUE MONSIEUR 15
Country Ham, Gruyère Cheese, Sauce Mornay, Crispy Sourdough
OPEN FACE PROSCIUTTO & POACHED EGGS 13
Wilted Spinach, Brie Cheese & Egg Brioche
QUICHE LORRAINE 15
Applewood Smoked Bacon & Gruyere Cheese



Parties of 7 or more 18% service fee added

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SALAD

ROMAINE HEART SALAD 12

Parmesan Croutons, Roasted Garlic Caesar Dressing

ROASTED WINTER BEET SALAD 12

*Braised Leeks, Haricot Vert, Blue Cheese,
Candied Walnuts & Mâche*

SALADE NIÇOISE 18

*Seared Yellowfin Tuna, Haricot Vert, Cherry Tomatoes,
Quail Egg, Fingerling Potato, White Anchovy, Herb Vinaigrette*

MORELS' COBB SALAD 15

*Grilled Chicken Breast, Romaine, Watercress,
Avocado, Tomatoes, Bacon, Hard Boiled Eggs*

FRISÉE AUX LARDONS 15

*Yellow Frisée, Poached Egg, Tarragon, Shallot & Bacon
Vinaigrette, Roquefort Cheese Crouton*

Crispy Fried Baja California Prawns

Truffled Potato Frites, Basil Pistou 16

EGGS & SANDWICHES

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

FREE RANGE EGG OMELETTE 11

Wild Mushrooms, Comté Cheese, Fresh Herbs

SLOW ROASTED TURKEY CLUB 15

*Basil Aioli, Avocado, Tomato, Applewood Smoked Bacon,
Romaine, Toasted Campagne Bread*

SNAKE RIVER FARMS AMERICAN KOBE BURGER 16

Pickled Leeks, Brioche Bun

CROQUE MONSIEUR 15

Country Ham, Gruyère Cheese, Sauce Mornay, Crispy Sourdough

OPEN FACE PROSCIUTTO & POACHED EGGS 13

Wilted Spinach, Brie Cheese & Egg Brioche

QUICHE LORRAINE 15

Applewood Smoked Bacon & Gruyere Cheese

PROSCIUTTO & WILD ARUGULA FLATBREAD

Basil Pesto, Blue Cheese & Figs 16

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*

WILD CAUGHT BAJA CALIFORNIA PRAWNS 16

Morels' Cocktail Sauce

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

PAN SAUTÉED SOLE 19

*Wilted Baby Spinach, Julienne of Market Vegetables,
White Wine Pan Jus*

FREE RANGE CHICKEN PAILLARD 16

Crispy Potato & Watercress Salad, Preserved Lemon & Caper Jus

PORK & VEAL MEATLOAF 17

Yukon Gold Potato Puree, Haricot Vert, Sauce Chasseur

SEAFOOD FETTUCINE 22

*Daily Fresh Fish, Clams, Mussels, Shrimp, Tomato Concassée, Basil,
Garlic White Wine Sauce*

FISH & CHIPS 16

Crispy Sole, Housemade Tartar Sauce, Pommes Frites

MOULES MARINIÈRE 15

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

GRILLED CANADIAN SALMON 19

Fennel, Fresh Basil, Tomato, Kalamata Olives, Lemon Beurre Blanc

PORK MILANESE 17

Mesclun Greens, Tomato, Roasted Red Peppers & Balsamic Vinaigrette

STEAK FRITES

8 OZ. Skirt Steak, Maitre D'Hotel Butter 19



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ONION SOUPE GRATINÉE 10
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SALAD

ROASTED GOLDEN & CHIOGGIA BEET SALAD 14
Crisp Goat Cheese, Candied Walnuts & Field Salad
PETITE ARUGULA & PARMESAN SALAD 15
Crispy Pancetta, French Nicoise Olives, Lemon Vinaigrette
BOGGIATO FARMS BABY ICEBERG 14
House Dried Cherry Tomatoes, Crisp Shallot, Applewood Smoked Bacon, Blue d'Auvergne Dressing
BIBB LETTUCE & CRAB SALAD 19
Orange & Tarragon Vinaigrette

PETITE ROMAINE HEART SALAD

served tableside - for two people

*Parmesan Crouton, Roasted Garlic
Caesar Dressing 14 per guest*

APPETIZERS

SHRIMP SCAMPI 19
Capers, Shallots, Garlic, Beurre Blanc Sauce
CLASSIC CHEESE FONDUE 10 per guest / minimum two people
Ementhal & Gruyère Cheeses, French Baguette
BOUCHÉE OF FRENCH BURGUNDY ESCARGOT 17
Shallots, Garlic, Applewood Smoked Bacon & Fresh Chives
FILET MIGNON BEEF TARTAR 21
Quail Egg, Truffled Potato Chips
PAN SEARED FRENCH ROUGIÉ FOIE GRAS 28
Caramelized Red Onion, Balsamic Reduction, Candied Apple

ICED SEAFOOD

OYSTERS DU JOUR - East Coast & West Coast Daily Selections - Market Price
Full or ½ Dozen, Mignonette, Fresh Horseradish, Fresh Lemon
WILD CAUGHT BAJA CALIFORNIA PRAWNS 16
Morels' Cocktail Sauce
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

STEAKS & MAIN COURSES

Steaks

Grilled under our 1200 degree broiler & served with Sauce Bordelaise

USDA CERTIFIED WET AGED BEEF
16 oz. 100 % Natural Kansas City Steak 46
8 oz. Choice Filet Mignon 48
DRY AGED CERTIFIED ANGUS BEEF®
16 oz. New York Sirloin 46
18 oz. Bone In Rib Eye 52
CERTIFIED JAPANESE A-5 WAGYU BEEF
Filet Mignon 31 per ounce (6 ounce minimum)
*Foie Gras Risotto Croquet, Asparagus & Tomato Medley,
Cabernet Reduction*

ACCOMPANIMENTS

Morel Mushroom Sauce 2.50
Sauce Béarnaise 2.50
Black Truffle Butter 5
Gratinee of Blue d'Auvergne Cheese 6
Pan Seared French Rougié Foie Gras 20
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 8
Housemade Truffle Mayonnaise
ARTICHOKE AU MORELS 10
Herbs & Garlic
SAUTEED SEASONAL MUSHROOMS 10
Market Fresh Thyme, Shallots & Garlic
STEAMED ASPARAGUS 14
Citrus Segments, Summer Citrus Beurre Blanc

BROCCOLI 8
Sauce Hollandaise
POTATO DAUPHINOIS 10
Roasted Garlic, Cream, Sea Salt
TRUFFLE MAC & CHEESE 12
Crispy Onion Rings & Parmigiano Reggiano Cheese
YUKON GOLD POMMES PUREE 8
Imported French Butter, Fleur de Sel

CHEF'S SPECIALTITES

OVEN ROASTED WHOLE 2.5# MAINE LOBSTER - Market Price
Mango & Tomato Salsa, Basil Beurre Blanc
18 HOUR BRAISED BEEF SHORTRIB AU DAUBE 36
Cauliflower Puree, Caramelized Pearl Onions, Lardons of Bacon & Baby Carrots
COLORADO RACK OF LAMB 49
Honey Mustard Crust, Rosemary Infused Bordelaise Sauce
HALIBUT AU PROVENÇAL 30
Wine Braised Tomatoes, Preserved Lemon, Herb d' Provence, Crispy Potato
SEAFOOD FETTUCINE 28
*Daily Fresh Fish, Clams, Mussels, Shrimp, Tomato Concasse, Basil,
Garlic White Wine Sauce*
CRISPY SKIN SCOTTISH SALMON 31
Beluga Lentils, Carrots, Sauce Bordelaise
SHELTON FARMS' CHICKEN 26
Preserved Meyer Lemon, Spoon Spinach, Pee Wee Potatoes, Fennel & Olive Jus

32 oz. COTE DE BOEUF

served tableside - for two people
*Roasted Rosemary Potatoes, Fricassee of Baby Turnips,
Onions & Carrots, Sauce Bordelaise 58 per guest*



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