

MORELS

• FRENCH STEAKHOUSE & BISTRO •

Happy Valentine's Day

SOUP

ONION SOUPE GRATINÉE 12
SOUPE DU JOUR

SALAD

ROASTED GOLDEN & CHIOGGIA BEET SALAD 16

Crisp Goat Cheese, Candied Walnuts & Field Salad

SEARED TUNA SALAD 21

White Anchovy, Green Beans, Cherry Tomatoes,
Hard Boiled Egg, Kalamata Olives, Avocado, Tarragon,
Chives, House Vinaigrette

BOGGIATO FARMS BABY ICEBERG 16

House Dried Cherry Tomatoes, Crisp Shallot, Applewood
Smoked Bacon, Blue d'Auvergne Dressing

BIBB LETTUCE & CRAB SALAD 21

Orange & Tarragon Vinaigrette

PETITE ROMAINE HEART SALAD

served tableside - for two people

Parmesan Crouton, Roasted Garlic
Caesar Dressing 16 per guest

APPETIZERS

SEARED SEA SCALLOPS 24

Capers, Shallots, Garlic, Beurre Blanc Sauce

CLASSIC CHEESE FONDUE 12 per guest / minimum two people

Ementhal & Gruyère Cheeses, French Baguette

BOUCHÉE OF FRENCH BURGUNDY ESCARGOT 19

Shallots, Garlic, Applewood Smoked Bacon & Fresh Chives

FILET MIGNON BEEF TARTAR 23

Quail Egg, Truffled Potato Chips

PAN SEARED FRENCH ROUGIÉ FOIE GRAS 30

Caramelized Red Onion, Balsamic Reduction, Candied Apple

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

DUNGENESS CRAB MEAT COCKTAIL 23

Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis

GRAND PLATEAU DE MER 145

1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, 1/2 Dungeness Crab

PETIT PLATEAU DE MER 85

4 Shrimp, 6 Oysters, Octopus Ceviche, 1/2 Dungeness Crab

STEAKS & MAIN COURSES

CHEF'S SPECIALTIES

OVEN ROASTED WHOLE 2.5# MAINE LOBSTER - Market Price

Mango & Tomato Salsa, Basil Beurre Blanc

18 HOUR BRAISED BEEF SHORTRIB AU DAUBE 39

Cauliflower Puree, Caramelized Pearl Onions,

Lardons of Bacon & Baby Carrots

COLORADO RACK OF LAMB 52

Honey Mustard Crust, Rosemary Infused Bordelaise Sauce

PORK LOIN CHOP 41

Garlic Pomme Puree, Port Wine & Cherry Reduction

PAN SEARED BRANZINI 36

Dijon Beurre Blanc, Pee Wee Potatoes, Garden Fresh Rapini,

Sauteed Tomatoes, Crispy Spinach

SEAFOOD FETTUCINE 31

Daily Fresh Fish, Clams, Mussels, Shrimp, Tomato Concasse, Basil,

Garlic White Wine Sauce

CRISPY SKIN SCOTTISH SALMON 34

Beluga Lentils, Carrots, Sauce Bordelaise

SHELTON FARMS' CHICKEN 29

Preserved Meyer Lemon, Spoon Spinach, Pee Wee Potatoes, Fennel & Olive Jus

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 12

Housemade Truffle Mayonnaise

ARTICHOKE AU MORELS 12

Herbs & Garlic

SAUTEED SEASONAL MUSHROOMS 12

Market Fresh Thyme, Shallots & Garlic

STEAMED ASPARAGUS 14

Citrus Segments, Summer Citrus Beurre Blanc

Steaks

Grilled under our 1200 degree broiler & served with Sauce Bordelaise

U.S.D.A. CERTIFIED ANGUS BEEF,

IOWA CORN FED, AGED 28 DAYS

Porterhouse 32 oz. (For Two, carved tableside) 53 per guest

Bone In New York Sirloin 20 oz. 57

Bone In "Eye" of the Rib Eye Steak 20 oz. 60

Bone In Filet Mignon 16 oz. 67

Rib Eye Cap 8 oz. 45

Petit Cut Filet Mignon 8 oz. 52

U.S.D.A. ALL NATURAL, GRASS FED,

TALL GRASS FARMS, KANSAS AGED 28 DAYS

Rib Eye Steak 14 oz. 51

U.S.D.A. ALL NATURAL ANGUS BEEF, DRY AGED 35 DAYS

New York Sirloin 14 oz. 58

Rib Eye Steak 16 oz. 67

TRUE A-5 JAPANESE 100% WAGYU BEEF FROM JAPAN

Filet Mignon 31 per ounce (6 ounce minimum)

Foie Gras Risotto Croquet, Asparagus & Tomato Medley,

Cabernet Reduction

1 lb. AUSTRALIAN SPINY LOBSTER TAIL 125

Mango & Tomato Salsa, Basil Burre Blanc

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

BROCCOLI 10

Sauce Hollandaise

POTATO DAUPHINOIS 12

Roasted Garlic, Cream, Sea Salt

TRUFFLE MAC & CHEESE 14

Crispy Onion Rings & Parmigiano Reggiano Cheese

YUKON GOLD POMMES PUREE 10

Imported French Butter, Fleur de Sel

Parties of 7 or more 18% service fee added

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EXECUTIVE CHEF J.L. CARRERA