

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

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



Parties of 7 or more 18% service fee added

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EXECUTIVE CHEF J.L. CARRERA

