# MORELS

**Filet Mignon**
Boursin Chevre Potato Fritter, Roasted Beets & Carrots,
24-hour Tomato Puree, Natural Reduction 34

**Hanger Steak Frites**
Sautéed Exotic Mushrooms, Caramelized Onion & Bleu Cheese,
Housemade Fries, Vine Ripened Tomato Marmalade, Demi-Glace 21

**Braised Beef Short Ribs**
Creamy White Cheddar Grits, Natural Reduction,
Roasted Cauliflower & Brussels Sprouts, Pickled Turnips 25

**Lamb Tasting**
**Marinated Australian Lamb Chops:** Tomato Puree, Mirepoix Relish
**Shepherd's Pie:** Boneless Braised Lamb Shank, Creamed Spinach,
Russet & Chevre Potato Purée 29

**Winter Fruit Stuffed Pork Chop**
Gouda, Cornbread Puree, Roasted Brussels Sprouts & Cauliflower,
Sweet Potato Dumplings, Smoked Apple Butter Sauce,
Cranberry- Apple Chutney 23

**Miller's Bangkok Chicken**
Marinated Grilled Chicken Breast, Citrus & Ginger BBQ Sauce,
Chicken & Shiitake Mushroom Dumplings, Ponzu Dipping Sauce,
Stir-fry Vegetables 21

**Griddled Duck Confit**
Braised Red Cabbage, Sweet Potato Spätzle,
Apple-Raisin Demi-Glace, Toasted Walnuts, Sage 24

**Scottish Salmon Rockefeller**
Parmesan Encrusted Scottish Salmon, Roasted Fingerling Potatoes,
Cherry Smoked Bacon, Sautéed Spinach,
Pernod Cream Sauce, Oyster Fritters 24

**Lake Superior Whitefish**
Sautéed Exotic Mushrooms, Green Beans, Grape Tomatoes,
White Wine Butter Sauce, Boxty Potato Cakes 21

**Cioppino**
Maine Lobster, Bay Scallops, Shrimp, Scottish Salmon, Prince Edward
Island Mussels, Roasted Tomato Fennel Broth,
Fingerling Potatoes, Crostini 25

**Citrus Sea Scallops**
Farro & Wild Rice Pilaf, Stir-fry Vegetables,
Mandarin Orange Chutney 26

**Wild Mushroom & Cauliflower Risotto - V**
Chanterelles, Black Trumpets & Imported Porcini Mushrooms,
Cauliflower Puree, Broccoli Florets,
Pickled Beets, Parmesan Cheese 21

**Cheese and Spinach Ravioli -V**
House Made Ravioli, Roasted Tomato Sauce, Root Vegetables,
Parmesan Cheese, Artichokes 8/17

## STARTERS

**Braised Pork Roulade**
House Smoked Thick Sliced"Bacon",
Southern Influenced Spice Rub,
Apple Cider Natural Reduction, Walnuts,
Michigan White Cheddar Grit Cake,
Pickled Crimini Mushrooms 9

**Mushroom Tasting For Two - V**
Exotic Mushroom Paté, Mushroom Strudel,
Walnut Sauce, Seasonal Fruit Chutney,
Grilled Shiitakes, Olive Oil & Garlic,
Morel Bisque Shooter 14

**Mediterranean Sea Scallops**
Coriander Encrusted Sea Scallops,
Pancetta, Roasted Beets, Carrots,
Artichokes, Citrus Segments, Tomato Jam,
Arugula 12

**Chips & Dips**
Smoked Whitefish Paté,
Red Pepper Lentil Hummus,
Michigan Maple Bacon Spread,
Housemade Chips, Truffle Salt 10

**Caramelized Onion & Brie Pierogi - V**
Spiced Granny Smith Apples,
Toasted Walnuts, Roasted Red Grapes,
Brown Butter Sauce 10

**Shrimp & Savory Bread Pudding**
Sautéed Okemos Shrimp, Burrata Cheese,
Cherrywood Smoked House "Bacon,"
Tomato Butter Sauce 10

## SOUP & SALADS

**Morel Bisque - V**
Exotic Mushrooms 8

**Sweet Potato Bisque - V**
Apple Fritter, Autumn Spiced Mousse 6

**Chef's Soup of the Day** 6

**Soup Trio** 8

**Spinach Salad**
Housemade Bacon, Bleu Cheese, Michigan
Apples, Apple Cider Dried Fruit, Spiced
Pecans, Cornbread Croutons,
Warm Maple Mustard Vinaigrette 8

**Duck & Brussels Sprout Salad**
Cherry Glazed Duck Confit,
Brussels Sprout Petals, Radish,
Apple Cider Dried Fruit, Spiced Pecans,
Roasted Shallot Vinaigrette 13

**Roasted Beet & Walnut - V**
Arugula, Black Olive Croutons,
Greenbush Farms Goat Cheese Fritters,
Toasted Walnuts, Caramelized Pears,
Walnut Vinaigrette 8

**Matt Prentice's Caesar**
Parmesan Reggiano, Croutons,
Creamy Garlic Dressing 7

**Morels Garden - V**
Local Baby Greens, English Cucumber,
Cherry Tomatoes, Shaved Red Onion,
Croutons, Cucumber Vinaigrette 6

**Add Grilled Chicken 5**
**Add Grilled Salmon 9**

## SIDE PLATES

**Lobster Mac & Cheese**
Maine Lobster Claw,
Black Star Farms Raclette, Fontina,
Boursin, Cavatappi Pasta, Basil,
Crispy Garlic Panko Crumbs 12

**Potato Pancakes - V**
Apple Horseradish Cream Sauce 4

**Sautéed Wild Mushrooms & Caramelized Onions - V**
5

**Housemade Fries - V**
3

**Wild Mushroom Risotto - V**
7

**Roasted Cauliflower & Brussels Sprouts - V**
3

**V – Denotes Vegetarian**

MORELS

***Interested in hosting your next event at Morels?***

***Please contact Sue Romano at 248-419-5569***

*Ask your Server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*