

MORGAN'S

in the Desert

Vintage Pre Dinner Cocktails

African Flower

Buffalo Trace Bourbon, Luxardo Amaro, Honey,
Dash of Orange Bitters, With a Twist of Orange 14.50

Aperol Cooler

Vodka, Ginger Syrup, Aperol, Fresh Lime Juice, Pineapple, Soda 15.50

Penicillin

Label 5 Scotch, Honey & Ginger Syrups, Fresh Lemon Juice,
Laphroiaig Scotch 15.75

Blood and Sand

Label 5 Scotch Blend, Luxardo Cherry Liqueur,
Marteletti Sweet Vermouth, Orange Juice 12.50

Basil Me Down

New Amsterdam Gin, Elderflower Liqueur,
Lime Juice and Basil, Served Up 15.50

A+

Aperol, New Amsterdam Gin, Lemon Juice, and Angostura Bitters,
Served Up with and Orange Twist 15.50

Small Plates

Farmer's Market Soup 12

Pacific Oysters*

Aged Ponzu Granita, Tobiko Caviar 18

Market Salad

Cauliflower & White Truffle Puree, Manchego Cheese,
Prosciutto, Walnut, Pear 16

Caesar Salad

Romaine Hearts, Anchovy, Cherry Tomato, Parmigiano Crisp 14

Avocado and Watercress Salad

Watercress Pesto, Radish, Red Bell Pepper and Vanilla Emulsion 16

Lobster Salad

Kohlrabi, Baby Romaine, Greek Yogurt, Meyer Lemon Coulis 21

Roasted Cauliflower

Chai Curry Spice, Red Pearl Onions, Chive Oil,
Citrus Greens, Shallot Aioli 15

Japanese Shrimp

Mango, Cucumber, Daikon Salsa, Lime and Mint Chimichurri,
Pickled Serrano Pepper 22

Cheese

18

Artisan Cheeses

Quince Mostarda, Medjool Date with Mascapone,
Toasted Pumpkin Seed, Sourdough Toast

Pasta

Fusili Di Mare

Squid, Shrimp, Scallop, Pine Nut Breadcrumb 26

Butternut Squash Ravioli

Sage, Wild Mushroom, Parmesan Foam 23

Large Plates*

Sea

Wild Scottish Salmon*

Fennel Salad, Sunchoke Puree, Endive and Orange Marmalade,
Trout Roe, Chive Oil 37

Ahi Tuna*

Beluga Lentil, Nueske Bacon,
Rice Paper, Za'atar, Parsley 35

Hokkaido Scallop*

63C Egg, Carrot Espuma, Carrot Salad, Cilantro 36

Halibut

Broccoli and Mushroom Puree, Pickled Raisin and Cauliflower,
Sourdough Tuille, Ginger & Vanilla Oil 38

From the Chargrill

Wild Scottish Salmon* 33

Pacific Ahi Tuna* 32

Hokkaido Scallops* 32

Halibut 33

Land

Montana Pork Rack

Charred Treviso, Harissa, Crispy Pork Belly,
Frisee and Egg Salad, Kumquat 38

Colorado Lamb Loin*

Spinach and Brown Butter Puree, Confit Fennel and Apple,
Crispy Wild Rice, Sumac 45

Beef Filet & Short Rib*

Parsnip Puree, Roasted Seasonal Root Vegetables, Shallot Chip 38

Maple Leaf Farm Duck Breast*

Purple Sweet Potato, Apricot Puree, Blood Orange,
Pistachio Nut 38

From the Chargrill

USDA Prime Ribeye* (16oz) 59

USDA Prime New York Strip* (14oz) 52

USDA Prime Filet Mignon* (8oz) 45

Steak Crusts 4

Maytag Blue Cheese
Porcini & Cracked Peppercorn

Sides 10

Macaroni Gratin Pomme Puree

Ginger Scented Indio Sweet Corn Bacon Brussels Sprouts Broccolini

Sea Salt French Fries White Truffle French Fries Parmigiano French Fries

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness