

Champagne Brunch

All Entrees served with complimentary fresh fruit, assorted bakery goods and Melvyn's Champagne.

Please ask your server for any special requests.

Appetizers

♥ **Chilled Large Shrimp 14.00**

Succulent shrimp served in a traditional cocktail sauce

Pâté Maison 9.50

Satiny smooth slices of our Chef's speciality

Oysters Rockefeller 14.00

An epicurean delight, baked with our special Pernod-spinach topping, glazed with hollandaise sauce

Smoked Salmon 14.00

A delicious favorite, served with toast points, baby gherkins and condiments

Soups

Chilled Vichyssoise 6.00

A classic finished to perfection, pureed potato and leek soup, garnished with chives

♥ **Gazpacho 6.00**

Refreshing as a Spanish breeze, a light cool soup with tomatoes, green sweet peppers and cucumbers

Eggs and Omelets

Eggs Benedict 20.50

An epicurean classic prepared with Canadian bacon, poached eggs with hollandaise sauce on a toasted English muffin

California Omelet 20.50

Mushrooms, tomatoes, avocado, and cheddar cheese

♥ **Bay Shrimp Omelet 20.50**

3 egg omelet stuffed with fresh bay shrimp

Greek Omelet 21.50

Sautéed, diced filet mignon with shiitaki mushrooms accompanied by sun dried tomatoes, green onion and feta cheese

♥ **Eggs Norwegian 20.50**

Scrambled eggs with smoked salmon and onions

♥ **Melvyn's Famous Sausage Maison Omelet 20.50**

A fabulous blend of lite chicken sausage sautéed with mushrooms and scallions and folded into a delightful omelet

♥ **Melvyn's Omelet 19.50**

3 egg omelet with spinach, Ortega chiles and mozzarella cheese

Eggs St. Tropez 20.50

The sensational taste of poached eggs served on a crispy English muffin and presented on a bed of seafood and topped with mornay sauce

Salads

"New" Steak Salad 19.00

Strips of tender FILET MIGNON gently placed over iceberg lettuce served with our special house dressing

♥ **Classic Grilled Chicken Caesar Salad 18.00**

An Emperor's delight with julienne of chicken with romaine leaves, garlic, anchovies, homemade croutons, fresh-grated Parmesan and ground pepper

Melvyn's Famous Cobb Salad 19.50

The best ever, with bacon, egg, tomato, turkey, blue cheese & avocado

Monterey Salad 22.00

Delicate butter lettuce, bay shrimp, crabmeat with a light sour cream dressing

Oriental Chicken Salad 18.50

The subtle flavors of chopped lettuce with white meat of chicken, sesame seeds, Chinese noodles and Mandarin oranges, with a soy-sesame vinaigrette

Alligator Pear 20.50

A treat of avocado or papaya stuffed with your choice of crab, shrimp, tuna or chicken
Add \$3.00 for crab or shrimp

Seafood

Seafood Crepes 21.00

Paper thin crepes filled with the finest seafood, with mornay sauce

Fresh Grilled Salmon 22.00

Served with hollandaise sauce

Filet of Sole Piccata 22.00

Prepared fresh and served in a caper-butter sauce

♥ **Grilled Whitefish 22.00**

Delicate and flavorful, served with mango dressing

♥ **Chilled Filet of Salmon 22.00**

Prepared to perfection, with cucumber dressing and fresh asparagus

♥ **Scallops Provencal 22.00**

The exotic flavor of provencal sauce, garlic and diced tomatoes

Beef

Heavenly Prime Rib Hash 21.00

One of our most popular items, served with poached egg and mushroom sauce

Medallions of Filet Mignon "Aurora" 21.00

Sliced FILET MIGNON sautéed with green onions, tomato, mushrooms with sherry wine and served over a puff pastry

Open Face Steak Sandwich 21.00

Medallions of FILET MIGNON served with sautéed onions and topped with mozzarella cheese and served with vegetables

Steak Venetian 21.00

Our Chef's piece de resistance. Poached eggs over medallions of filet mignon with béarnaise sauce on a toasted English muffin

Petite Filet Mignon 24.00

Tenderly served on a bed of steamed spinach, with shiitaki mushroom sauce

Petite New York Steak 24.00

Expertly sautéed with jumbo shrimp, dijon mustard, brandy, demi-glaze and served with tobacco onions

Fowl

Free Range Chicken Breast 21.00

lightly breaded and topped with mozzarella cheese and mango sauce or sautéed with our famous, locally grown sweet dates

Chicken Ala Melvyn's 20.00

Tender chunks of chicken in our popular supreme sauce served over a puff pastry

Desserts

Chef's Special Selection

We serve only Superior Coffee

Beverages

Espresso, Cappuccino 4.00

Coffee, Tea, Milk 3.00

(For split orders and/or appetizers only - \$7.00 additional will be added for fruit and Champagne)



Recommended by **The International Heart & Lung Institute**