

# *Good Evening*

## *Appetizers*

### **Chilled Large Shrimp 14.00**

Succulent shrimp, with a classic cocktail sauce and lemon.

### **Shrimp Maison 14.00**

Flambé tableside.

### **Pâté Maison 11.00**

Our Chef's speciality.

### **Lobster Cocktail 14.00**

Tenderly chilled lobster with your choice of traditional cocktail sauce or Dijon mustard sauce.

### **Sausage Maison 10.00**

You're sure to love our Chef's speciality.

### **Fried Brie with Jalapeño Jelly 10.50**

Lightly fried with our very own jalapeño jelly.

### **Maryland Crabcakes 13.00**

Delicate, golden brown, with tartar sauce and salsa.

### **Oysters on the Half Shell 12.00**

Freshly shucked with tangy cocktail sauce.

### **Escargots in Puffy Pastry 11.00**

A gourmet delight, with chopped walnuts, spinach, in a classic garlic-shallot butter sauce.

### **Smoked Salmon 14.00**

A favorite, served with toast points, baby gherkins, chopped onions, capers, and condiments.

### **Oysters Rockefeller 14.00**

The aristocrat of oysters, baked with our special Pernod-spinach topping, glazed with hollandaise sauce.

### **Melvyn's Fettuccine for One 13.00**

In a light Parmesan cream sauce with bay shrimp.

### **Beluga Malassol Caviar**

"Fit for a Tzar." Imported Russian caviar. Quoted daily.

### **New Zealand Mussels 12.00**

in a white wine sauce.

### **Baja Crêpe 14.00**

Delicate crepe - stuffed with succulent lobster and papaya, complimented with mango sauce.

## *Salads*

### **Hot Spinach Salad 9.00**

Prepared fresh at your table, crisp spinach leaves, with a hot bacon vinegar dressing.

### **Caesar Salad 9.00**

A truly classic Caesar with romaine leaves, garlic, anchovies, homemade croutons, fresh grated Parmesan and ground pepper.

### **Salad Ala Melvyn's 11.00**

Chopped tender hearts of romance blended with palm hearts, artichoke hearts, cherry tomatoes, and feta cheese. Finished with home made croutons and a caper vinaigrette.

### **Napa Valley Salad 11.00**

Mixed baby greens with mozzarella cheese and slices of chicken breast with a salmon mousse and garnished with fresh asparagus, saffron oil and lemon.

## *Soups*

### **Soup du Jour 6.00**

Our Chef's homemade creation.

### **French Onion Soup 7.00**

Rich in flavor, capped with toasted croutons and Gruyère cheese.

### **Vichyssoise 7.00**

Caesar of the Ritz first created this puréed potato and leek soup, garnished with chives, laced with cream and a touch of sherry.

### **Gazpacho 7.00**

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

## *Side Dishes*

### *To Complement Your Dinner*

### **Sautéed Mushrooms 5.00**

Expertly flambéed with wine and garlic.

### **Fresh Asparagus 7.00**

Garden fresh, steamed and served with hollandaise sauce.

### **Fresh Spinach 7.00**

Sauteed in oil, garlic or steamed.

## *Entrees*

All Dinners served with your choice of House Salad or Soup of the Day and Vegetable du Jour.

Each Dinner is individually prepared.  
Please allow sufficient time for proper presentation.  
Please ask your server for any special requests.

## *Seafood*

### **Fillet of Fresh Norwegian Salmon, Poached or Grilled 25.50**

Fresh and served with Sauce Hollandaise.

### **Shrimp, Scallops and Chicken Medley 24.00**

A delicious "bouquet de mer", sautéed with shiitaki mushrooms, diced tomatoes and finished with a brandied cream sauce, served with linguini pasta.

### **Fresh Fillet of Sole Piccata 25.00**

Sautéed with Chardonnay, fresh lemon and capers.

### **Saffron Shrimp 26.00**

Lightly sautéed shrimp with Chardonnay, garnished with roasted red bell peppers and asparagus and served over wild rice.

### **Shrimp Scampi 24.00**

A perfection in flavor, sautéed with garlic, lemon, herbs and Chardonnay, over linguini pasta.

### **Fresh Whitefish, Grilled 24.50**

Delicately grilled, served with exotic mango and sweet basil sauce.

### **Scallops Provencal 26.00**

The exotic flavor of Provencal sauce, garlic & diced tomatoes.

### **Jumbo Shrimp with Medallions of Pork 24.00**

A spectacular combination sautéed in a Brandy cream sauce.

## *Fowl*

We Use Only Free Range Chicken

### **Chicken Napoleon 25.00**

Sautéed chicken breast layered with roasted red bell peppers, mozzarella cheese and eggplant in a beurre blanc sauce.

### **Pineapple Chicken 24.00**

Grilled chicken breast topped with grilled pineapple over wild rice and mango sauce.

### **Chicken Pommeroy with Jumbo Shrimp 23.00**

Sautéed with Chardonnay, mushrooms and Pommeroy mustard.

### **Chicken California 24.00**

Breast of free range chicken sautéed with morel mushrooms and Pinot Noir.

## *Lamb*

### **Specially Selected Domestic Lamb Chops 38.00**

### **Roast Rack of Lamb Bouquetière (for Two) 69.00**

A full roast rack of lamb, nestling in an herb crust, carved tableside with a bouquetière of fresh vegetables.

## *Veal*

### **Veal Ingleside - Our Famous Signature Creation 27.00**

The tenderest veal, complemented with avocado and a delicate mousseline sauce, served with fettuccine.

### **Veal Oscar 28.00**

Classic cuisine of tender veal with asparagus, Dungeness crabmeat and béarnaise sauce.

### **Tender Veal Medallions 24.00**

Cooked to the pinnacle of flavor, with morel mushrooms and port wine.

## *Souffle*

For our special Souffle of the Day  
Please order when ordering your entrée.

# *Beef*

## **Chateaubriand Bouquetière for Two 59.00**

Roasted tenderloin of beef, carved tableside with Sauce Bordelaise and a bouquetière of fresh vegetables.

## **Prime New York Steak 33.00**

The classic steak, 12 ounces Angus beef, charbroiled.

## **Filet Mignon 31.00**

10 ounces specially broiled to your taste with béarnaise sauce, or topped with escargot in a garlic butter sauce.

## **Steak Diane 29.50**

Lovingly prepared medallions of filet mignon, prepared tableside with shallots, French mustard and red wine demi-glaze.

## **Prime Steak au Poivre 34.00**

A 12 ounce New York steak with a black pepper crust, flamed with cognac with shallots and a cream sauce prepared tableside.

## **Tourneados ala Melvyns 31.00**

Twin medallions of tenderloin topped with lobster and asparagus and covered with béarnaise sauce.

## **Prime Rib of Pork 24.00**

Served with raspberry molasses sauce.

*For Split Orders Add \$7.00*

Please ask to see our selection of

**Desserts • After Dinner Drinks  
Specialty Coffees**

*After Dinner Please Enjoy  
Our Piano Lounge  
and Dancing.*