

Good Afternoon

Please ask your server for any special requests.

Appetizers

Chilled Large Shrimp 14.00

Succulent shrimp served with a traditional cocktail sauce

Fried Brie with Jalapeno Jelly 10.50

Delicately fried and presented with our home-made jalapeno jelly

Maryland Crabcakes 13.00

Golden brown, with a tantalizing combination of tartar sauce and salsa

Oysters on the Half Shell 12.00

A classic favorite, served with a tangy cocktail sauce

Escargots in Puff Pastry 11.00

Served true Parisian style with chopped walnuts, spinach, in a classic garlic-shallot butter sauce

Soups

Soup du Jour 5.00

A daily delight of natural ingredients, our Chef's daily creation

French Onion Soup 6.00

Rich in flavor, topped with toasted croutons and Gruyere cheese

Vichyssoise 6.00

A classic, finished to perfection, pureed potato and leek soup, garnished with chives, laced with cream and a touch of sherry

Gazpacho 6.00

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

Salads

Chilled Fillet of Salmon 15.00

Prepared to perfection with cucumber dressing and fresh asparagus

Chopped Salad ala Melvyn's 11.00

Chopped artichokes, tomato, cucumber, onions, bell peppers, sprinkled with feta cheese and our famous house dressing

California Fresh Fruit Plate 12.00

Assorted fresh fruit with cottage cheese

Melvyn's Cobb Salad, "Justly Famous" 13.00

Perhaps the best ever, with bacon, egg, tomato, avocado, turkey and blue cheese

Seafood Salad Nicoise 15.00

A delight of salmon, scallops, shrimp with a Balsamic vinaigrette dressing

Oriental Chicken Salad 12.00

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

Monterey Salad 16.00

Delicately crisp butter lettuce with bay shrimp, crabmeat, mushrooms and laced with a light sour cream dressing

Alligator Pear 14.00

Choice of avocado or papaya deliciously stuffed with your choice of tuna or chicken, add \$2.00 for crab or shrimp

Classic Caesar Salad 8.00

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

with Julienne of tender Chicken 11.00

with grilled Jumbo Shrimp 14.00

Sandwiches

Monte Cristo 11.00

Delicious melange of turkey, ham and cheese layered on gourmet bread, dipped in golden egg batter and quickly deep-fried, served with fresh fruit cup

Melvyn's Burger 12.00

Lean ground FILET MIGNON cooked exactly to your request, served on flavorful chili bun with Swiss cheese and avocado and your choice of spiced curly fries, coleslaw or fresh fruit in season

New York Steak Sandwich 20.00

Served on sour dough with Ortega chiles and Swiss cheese

Avocado Turkey Burger 9.00

Always a favorite, served on a chili bun and your choice of curly fries, coleslaw or fresh fruit in season

Triple Decker Turkey, Bacon and Tomato 10.00

A classic combination, choice of spiced curly fries or fresh seasonal fruit

Melvyn's Chicken Special 13.00

Oh-so-tender breast of chicken, demi-glaze, with sherry wine, elegantly presented, with Ortega chile and melted Swiss cheese

Open Face Filet Mignon 14.00

Sliced FILET MIGNON, served over our special wheat bun, with low fat cottage cheese, sliced tomatoes, seasonal fresh fruits

Open Faced Veal 14.00

Lightly sautéed medallion of veal layered with eggplant and roasted bell peppers

Entrees

All entrees served with fresh vegetables and potatoes du jour

Grilled Fresh Whitefish 16.00

Delicate and flavorful, served with mango dressing

Sole Piccata 16.00

Sautéed with Chardonnay, fresh lemon and capers

Roast Pork Tenderloin 15.00

Gently roasted to perfection with golden molasses and demi-glaze

Grilled Filet Mignon 18.00

Petite FILET MIGNON, precisely grilled to your request with béarnaise sauce

New York Steak - 8 ounces 20.00

A premium steak sautéed with fresh onions and mushrooms

Sautéed Chicken Breast 13.00

Prepared in true almondine style complemented with papaya sauce

Melvyn's Omelet 12.00

The classic omelet, red bell peppers, onions, mushrooms and melted cheddar cheese

Cajun Chicken Breast 13.00

Mildly spicy chicken breast covered with mango sauce

Eggs Benedict 12.00

An epicurean delight made with Canadian Bacon, poached eggs and hollandaise sauce

Lobster Omelet 15.00

Medallions of Pacific lobster with green onions and topped with hollandaise sauce

We serve only
Superior Coffee

Desserts

Chef's Special Selection

Beverages

Espresso, Cappuccino 4.00
Coffee, Tea, Milk 4.00