

# Melvyn's

AT THE INGLESIDE INN

## APPETIZERS

### CLASSIC CAESAR SALAD 14

Romaine, Spanish White Anchovies, House Croutons

### WEDGE SALAD 14

Petite Iceberg Lettuce, Egg, Cherry Tomatoes, Candied Bacon, Buttermilk Blue Cheese Dressing

### SHRIMP COCKTAIL 23

U-10 Shrimp, Horseradish Cocktail Sauce

### HALF DOZEN OYSTERS 18 | FULL DOZEN 36

Mignonette Sauce, Tabasco, Lemon | Rockefeller Style +6

### CHARCUTERIE BOARD 25

Chef's Selection Of Artisan Meats, Cheeses, Accoutrements

### NEW ENGLAND CLAM CHOWDER 14

Yukon Potato, Bacon, Cream, Parsley, Toasted Levain Points

## ENTREES

### WILD MUSHROOM RISOTTO 26

Butternut Squash, English Peas, Spiced Pine Nuts, Parmigiano-Reggiano

### PAN SEARED SCALLOPS 28

Sunchoke Leek Puree, Rainbow Cauliflower, Pickled Sultana, Hazlenuts, Saffron Oil

### ARCTIC CHAR 32

Ancient Grains, Charred Brocolini, Brown Butter Beurre Blanc

### CHICKEN POT PIE 24

Classic Béchamel Sauce, Mirepoix, English Peas, Puff Pastry

### BRAISED SHORT RIB 36

Mashed Potato, Pearl Onion, Sauteed Kale, Au Jus

### BUCATINI ALLA BOLOGNESE 26

Beef & Pork, Italian Tomato, Cream, Parmigiano-Reggiano

## MEATS

FILET 6oz.	38
NY STEAK 12oz.	43
RIB EYE 16oz.	54
STEAK DIANE	48

## SAUCES

CHOICE OF ONE COMPLIMENTARY

EXTRA SAUCE +4

DEMI GLACE
PEPPERCORN BRANDY
CHIMICHURRI
BEARNAISE

## SIDES

SOURDOUGH BOULE & BUTTER 9 | SEASONAL VEGETABLES 9 | SAUTEED MUSHROOMS 9 | MAC & CHEESE 12  
MELVYN'S PAN FRIED POTATOES 10 | FRENCH FRIES 8 | LOADED BAKED POTATO 11 | MASHED POTATOES 12

## DESSERT

BANANAS FOSTER 12

CRÈME BRÛLÉE 10

CHERRIES JUBILEE 12

MOLTEN CHOCOLATE CAKE 12

CHEF DE CUISINE ALEJANDRO PALAZUELOS GENERAL MANAGER ANTONIO ALVAREZ

"Melvyn's Restaurant adds a 3% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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## MARTINIS

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**MELVYN'S 16**  
Vodka, Regular or Blue Cheese Stuffed Olives

**VESPER 15**  
Gin, Vodka, Lillet Blanc

**FRENCH MARTINI 16**  
Vodka, Lejay, Pineapple Juice

**COSMOPOLITAN 16**  
Vodka, Orange Liqueur, Lime, Cranberry Juice

**GIBSON 15**  
Gin, Dry Vermouth, House Cocktail Onions

**HARDY HOUSE 15**  
Gin, Dry Vermouth, Olives

## COCKTAILS

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**BARREL AGED MANHATTAN 20**  
Bourbon, Sweet Vermouth, Angostura Bitters

**OLD FASHIONED 16**  
Bourbon, Sugar, Angostura Bitters

**SIDE CAR 18**  
Cognac, Orange Liqueur, Lemon Juice

**NEGRONI 16**  
Gin, Campari, Sweet Vermouth, Orange Slice

**APEROL SPRITZ 16**  
Aperol, Sparkling Wine, Splash Soda Water

**APRICOT COLLINS 16**  
Gin, Apricot Liqueur, Soda Water, Lemon Twist

## WINE

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**BUBBLY**  
Mionetto Superiore Prosecco, Italy 12/48

Veuve du Vernay, France 14

Villa Sandi Prosecco Split, Italy 14

G.H Mumm Brut, France 20/95

Dom Perignon, France 50/299

### WHITE

Benvolio Pinot Grigio, Italy 10/40

Cape Mentelle Sauvignon Blanc, Australia 12/48

La Scolca Gavi, Italy 13/52

Au Contraire Chardonnay, Russian River 14/54

Ghost Block Sauvignon Blanc, Yountville 15/60

Bernardus Chardonnay, Monterey 17/64

### ROSÉ

Mulderbosch Rose, South Africa 10/40

Whispering Angel, France 15/60

### RED

Seven Falls Cabernet Sauvignon, Washington 10/40

Livermore, Merlot, California 10/40

Barossa Valley Estate GSM, Australia 10/40

Amancaya Malbec / Cab Argentina 13/52

Six Ridges, Pinot Noir, Russian River 14/54

Saldo Zinfandel, California 16/62

Monticello, Pinot Noir, Napa Valley 17/68

Anonymous Red Blend, Napa 18/64

## BEER 8

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805

Budlight 6

Budweiser 6

Estrella

Even Par

Michelob Ultra 6

Schrimshaw North Coast

St. Paulis Girl

Stella Artois