

*Executive Chef  
Alex Fregoso*



*Chef De Cuisine  
Alejandro Palazuelos*

*est. 1975*

*FRENCH ONION SOUP*

*Caramelized Onions, Leeks, Shallots, Gruyère, French Baguette 16*

*CLASSIC CAESAR SALAD*

*Romaine, Spanish Anchovies, House Croutons 18*

*WEDGE SALAD*

*Petite Iceberg Lettuce, Egg, Cherry Tomatoes, Candied Bacon, Pickled Onion, Blue Cheese Dressing 16*

*OYSTERS ON HALF SHELL*

*Mignonette Sauce, Tabasco, Lemon 1/2 dozen 18 | Full Dozen 36*

*SEAFOOD TOWER*

*12 Oysters, 6 U-10 Shrimp, Hamachi, Poached Whole Lobster, Crab Claws, Cocktail Sauce, Maggi Aioli 120*



*MELVYN'S BREAKFAST*

*2 Eggs Your Way, Bacon, House Potatoes, Toast 22*

*LOX & TOAST*

*House Cured Salmon, Red Onion, Cucumber Caper Salad, Chive Spread, Everything Bagel 18*

*PALM SPRINGS FRENCH TOAST*

*Boysenberry Sauce, Cinnamon Honey Mascarpone, Candied Pecans, Mixed Berries 16*

*LEMON POPPY SEED WAFFLE*

*Berries & Whipped Cream 16*

*MELVYN'S COBB*

*Romaine, Turkey, Bacon, Blue Cheese, Avocado, Corn, Egg, Tomato, Chive, Pepperoncini Vinaigrette 24*

*SPINACH BENEDICT*

*Soft Poached Eggs, English Muffin, Spinach, Cherry Tomato, Hollandaise Sauce 18  
+6 add Short Rib*

*CLUB SANDWICH*

*Sourdough, Turkey, Bacon, Cheddar Cheese, House Spread, Chipotle Aioli 16*

*MELVYN'S BURGER*

*Sesame Seed Bun, House Sauce, Caramelized Onion, Pickle, Fries 22*

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**BOTTOMLESS CHAMPAGNE**

*\$39 per person*

*Includes Bottomless Sparkling Wine or Mimosas*

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*"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*