

Executive Chef
Alex Fregoso



Chef De Cuisine
Alejandro Palazuelos

est. 1975

Appetizers

- BREAD & BUTTER Artisan Loaf, Melvyn's Beurre de Maître d' 9
- STEAK TARTARE Truffle Dijonnaise, Mustard Seed, Shallots, Quail Egg, Charred Onion, Toasted Baguette 24
- SHRIMP COCKTAIL U-10 Shrimp, Horseradish Cocktail Sauce 24
- BEET PICKLED DEVILED EGGS Beet, Yuzu, Tobiko, Smoked Paprika 14
- ESCARGOT Black Garlic, Basil Crust, House Bread 22
- ARRANCINI A LA DIABLA Rissotto, Parmigiano Cheese, Herb Bread Crumbs, Spicy Tomato Sauce 16
- FRENCH ONION SOUP Caramelized Onions, Leeks, Shallots, Gruyère, French Baguette 16
- BEETS & FROMAGE Blood Orange, Burrata, Honey, Sesame Seeds 24
- BRUSSELS AND CRANBERRIES Chili Flakes, Dried Sweet Cranberries, Neuskies Bacon, Honey Balsamic Glaze 14
- BUTCHER'S BLOCK Chef's Selection of Artisan Meats, Cheeses, Accoutrements 32
- CLASSIC CAESAR SALAD Romaine, Spanish Anchovies, House Croutons 18
- WEDGE SALAD 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 | +6 Rockefeller
- SEAFOOD TOWER 12 Oysters, 6 U-10 Shrimp, Hamachi, Poached Whole Lobster, Crab Claws, Cocktail Sauce 120

Entrées

- BLACK TRUFFLE RISOTTO Black garlic, Mascarpone, Mixed Mushrooms, Charred Onion, Parmigiano-Reggiano 34
- BRAISED OCTOPUS Smoked Bean Purée, Chorizo Bilbao, Okinawa Potato, Paprika Oil 34
- CATCH OF THE DAY Forbidden Rice, Charred Broccolini, Carrot and Ginger Puree, Hen of Wood, Pomegranate M.P.
- MUSSELS Basil Crust, Citrus Tomato Broth, Sundried Tomatoes, Spanish Chorizo, Grilled Crustini 24
- CHICKEN POT PIE Classic Béchamel Sauce, Mirepoix, English Peas, Puff Pastry 26
- POTATO GNOCCHI Mushrooms, Butternut Squash Puree, Ricotta Salata, Cherry Tomatoes 28
- DUCK BREAST Coffee Coriander Rub, Herb Spaetzel, Blackberry Bigarade 38
- PARPADELLE ALLA BOLOGNESE Pork & Beef Ragù, San Marzano Tomato, Cream, Basil 32
- BRAISED SHORT RIB Pomme Purée, Braised Cipollini Onion, Caramelized Carrots, Tuscan Kale, Au Jus 36

Meats

- FILET 6oz 40
- NEW YORK 12oz 44
- RIB EYE 16oz 54
- BEEF WELLINGTON 58
- STEAK DIANE 50
- Prepared Tableside

Sauces

Demi Glace, Peppercorn Brandy,
Chimichurri, Béarnaise

Enhancements

- BLUE CHEESE CRUST 8
- AU POIVRE 8
- JUMBO PRAWNS 24
- HALF POACHED LOBSTER M.P.

Extras

- SAUTÉED BROCCOLI 8 | SAUTÉED CARROTS 8 | SAUTÉED MUSHROOMS 10 | CREAMED SPINACH 12
- MAC & CHEESE 14 | MELVYN'S PAN FRIED POTATOES 11 | LOADED BAKED POTATO 12 | BLACK GARLIC POTATO PURÉE 12