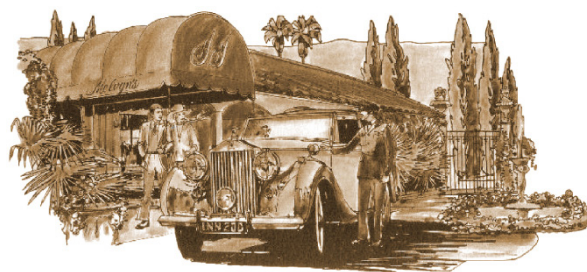


*Executive Chef
Alex Fregoso*



*Chef De Cuisine
Alejandro Palazuelos*

est. 1975

FRENCH ONION SOUP

Caramelized Onions, Leeks, Shallots, Gruyère, French Baguette 17

CLASSIC CAESAR SALAD

Romaine, Spanish Anchovies, House Croutons 17

WEDGE SALAD

Petite Iceberg Lettuce, Egg, Cherry Tomatoes, Candied Bacon, Pickled Onion, Blue Cheese Dressing 18

OYSTERS ON HALF SHELL

Mignonette Sauce, Tabasco, Lemon 1/2 dozen 22 | Full Dozen 42

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 20

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 25

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 24

BOTTOMLESS CHAMPAGNE

\$39 per person

Includes Bottomless Sparkling Wine or Mimosas

"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