

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 DEVEILED EGGS Beet, Yuzu, Tobiko, Candied Bacon, Smoked Paprika 14
- ESCARGOT Black Garlic, Basil Crust, House Bread 22
- ARRANCINI A LA DIABLA Rissotto, Parmigiano Cheese, Herb Bread Crumbs, Spicy Tomato Sauce 17
- FRENCH ONION SOUP Caramelized Onions, Leeks, Shallots, Gruyère, French Baguette 17
- BEETS & FROMAGE Blood Orange, Burrata, Honey, Sesame Seeds, Pecan Brittle 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 34
- CLASSIC CAESAR SALAD Romaine, Spanish Anchovies, House Croutons 17
- WEDGE SALAD 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 | +6 Rockerfeller
- 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 35
- BRAISED OCTOPUS Smoked Bean Purée, Chorizo Bilbao, Okinawa Potato, Paprika Oil 35
- 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 25
- CHICKEN POT PIE Classic Béchamel Sauce, Mirepoix, English Peas, Puff Pastry 28
- POTATO GNOCCHI Mushrooms, Butternut Squash Puree, Ricotta Salata, Cherry Tomatoes 30
- DUCK BREAST Coffee Coriander Rub, Herb Spaetzel, Blackberry Bigarade 38
- PARPADELLE ALLA BOLOGNESE Pork & Beef Ragù, San Marzano Tomato, Cream, Basil 34
- BRAISED SHORT RIB Pomme Purée, Braised Cipollini Onion, Caramelized Carrots, Tuscan Kale, Au Jus 38

Meats

- FILET 6oz 44
- NEW YORK 12oz 46
- RIB EYE 16oz 56
- BEEF WELLINGTON 60
- STEAK DIANE 52
- 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 10 | SAUTÉED CARROTS 9 | SAUTÉED MUSHROOMS 11 | CREAMED SPINACH 12
- MAC & CHEESE 14 | MELVYN'S PAN FRIED POTATOES 11 | LOADED BAKED POTATO 13 | BLACK GARLIC POTATO PURÉE 12