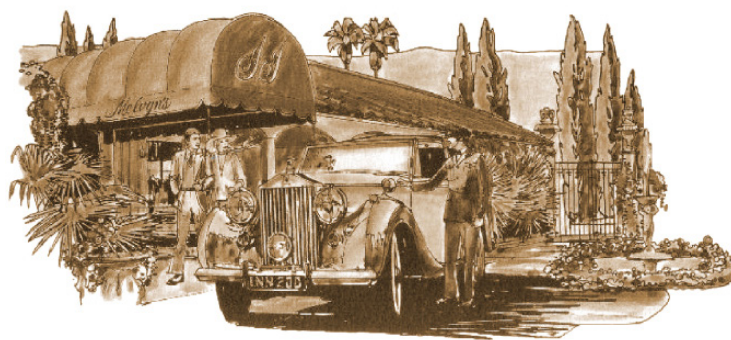


Chef De Cuisine
Alejandro Palazuelos



Sous Chef
Bryan Olaes

est. 1975

Appetizers

SHRIMP COCKTAIL U-10 Shrimp, Horseradish Cocktail Sauce 24
MUSSELS Basil Crust, Citrus Tomato Broth, Sundried Tomatoes, Spanish Chorizo, Grilled Crustini 25
OYSTERS ON HALF SHELL Mignonette Sauce, Tabasco, Lemon 1/2 dozen 22 | Full Dozen 42 | +6 Rockefeller
SEAFOOD TOWER 12 Oysters, 6 U-10 Shrimp, Hamachi, Poached Whole Lobster, Crab Claws, Cocktail Sauce 120

BREAD & BUTTER Artisan Loaf, Melvyn's Beurre de Maître d' 9
STEAK TARTARE Truffle Dijonnaise, Mustard Seed, Shallots, Quail Egg, Charred Onion, Potato Chip 24
BEET PICKLED DEVEILED EGGS Beet, Yuzu, Tobiko, Candied Bacon, Smoked Paprika 14
ESCARGOT Garlic, Basil Crust, Toasted Baguette 22
FRENCH ONION SOUP Caramelized Onions, Leeks, Shallots, Gruyère, French Baguette 17
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, Cherry Tomatoes, Candied Bacon, Pickled Onion, Avocado, Blue Cheese Dressing 18

Entrées

Meats

FILET 6oz 48
NEW YORK 12oz 52
RIB EYE 16oz 62
BEEF WELLINGTON 66
STEAK DIANE 58
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.

MELVYN'S WAGYU BURGER Aged Cheddar, Lettuce, Tomato, Caramelized Onion, House Sauce, Pickle, Fries 30
BLACK TRUFFLE RISOTTO Lemon, Mascarpone, Mixed Mushrooms, Charred Onion, Parmigiano-Reggiano 35
CATCH OF THE DAY Forbidden Rice, Charred Broccolini, Carrot and Ginger Puree, Hen of Wood, Pomegranate M.P.
CHICKEN POT PIE Jidori Chicken, 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 Spaetzle, Blackberry Bigarade 38
PAPPARDELLE 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

Extras

SEASONAL VEGETABLES 14 | *FORAGED MUSHROOMS* 14 | *CREAMED SPINACH* 12 | *FRIES* 11
MAC & CHEESE 14 | *MELVYN'S PAN FRIED POTATOES* 13 | *LOADED BAKED POTATO* 14 | *GARLIC MASHED POTATOES* 14

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