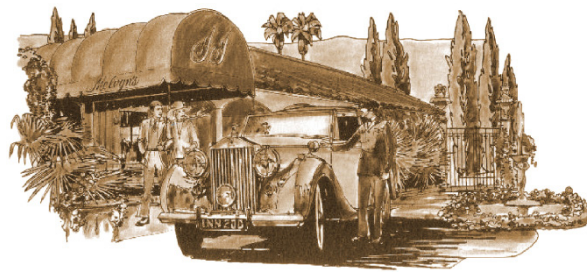


*Chef De Cuisine*  
*Alejandro Palazuelos*



*Sous Chef*  
*Bryan Olaes*

*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, Cherry Tomatoes, Candied Bacon, Pickled Onion, Avocado, 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*



*MEL'S BREAKFAST*

*Scrambled Egg, Applewood Smoked Bacon, Artisan Bread, Baby Greens & Simple Vinaigrette 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*

*U6 Prawns, Point Reyes Bleu Cheese, Heirloom Tomato, Applewood Smoked Bacon, Avocado, Egg, Baby Arugula, Bleu Cheese Dressing 30*

*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 WAGYU BURGER*

*Aged Cheddar, Lettuce, Tomato, Caramelized Onion, House Sauce, Pickle, Fries 30*

*CHICKEN POT PIE*

*Classic Béchamel Sauce, Mirepoix, English Peas, Puff Pastry 28*

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**BOTTOMLESS CHAMPAGNE**

*\$25 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*