

Chef de Cuisine
Alejandro Palazuelos



Sous Chef
Bryan Olaes

est. 1975

◆◆◆ *Raw Bar* ◆◆◆

SHRIMP COCKTAIL | *U-10 Shrimp* | *Maggi* | *Cucumber* | *Cocktail Sauce* 24

OYSTERS ON HALF SHELL | *Scallion Mignonette* | *Tabasco* | *Lemon*

1/2 dozen 22 | *Full Dozen* 42

SEAFOOD TOWER | *12 Oysters* | *6 U-10 Shrimp* | *Crudo* | *Poached Whole Lobster* | *Crab Claws* 160

FRENCH ONION SOUP

Caramelized Onions | *Leeks* | *Shallots* | *Gruyère* | *Brioche* 17

CLASSIC CAESAR SALAD

Romaine Crunch | *Spanish Anchovies* | *House Croutons* 17

WEDGE SALAD

Iceberg Lettuce | *Cherry Tomatoes* | *Candied Bacon* | *Pickled Onion* | *Avocado* | *Blue Cheese Dressing* 20

◆◆◆ *CURED SALMON SANDWICH* ◆◆◆

Red Onion | *Cucumber* | *Caper Aioli* | *Chive Mascarpone* | *Everything Bagel* 24

MEL'S BREAKFAST

Gone Straw Eggs | *Applewood Smoked Bacon* | *Artisan Bread* | *Baby Greens & Simple Vinaigrette* 22

GARDEN OMELET

Spinach | *Tomato* | *Mushroom* | *Avocado* | *Baby Greens & Simple Vinaigrette* 24

PALM SPRINGS FRENCH TOAST

Boysenberry Sauce, Cinnamon Honey Mascarpone, Candied Pecans, Mixed Berries 16

CHICKEN & WAFFLES

Fried Jidori Chicken Thigh | *Buttermilk Waffle* | *Habanero Honey* | *Boysenberry Butter* 28

◆◆◆ *Benedicts* ◆◆◆

SPINACH

Spinach | *Cherry Tomato* | *Poached Soft Eggs* | *English Muffin* | *Hollandaise Sauce* 18

LOX

Arugula | *Red Onion* | *Capers* | *Poached Soft Eggs* | *English Muffin* | *Hollandaise Sauce* 24

RANCHERO

Pamplona Chorizo | *Corn Quesadilla* | *Over Easy Eggs* | *Los Altos Queso Fresco* | *Ranchero Sauce* 22

MELVYN'S COBB

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

CLUB SANDWICH

Sourdough | *Turkey* | *Bacon* | *Cheddar Cheese* | *House Spread* | *Chipotle Aioli* | *Fries* 16

MELVYN'S WAGYU BURGER

Aged Cheddar | *Lettuce* | *Tomato* | *Whiskey Marinated Onions* | *House Sauce* | *Pickle* | *Fries* 30

CHICKEN POT PIE

Jidori Chicken | *Classic Béchamel Sauce* | *Mirepoix* | *English Peas* | *Puff Pastry* 28

BOTTOMLESS BUBBLES

\$25 per person

Cava Brut 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