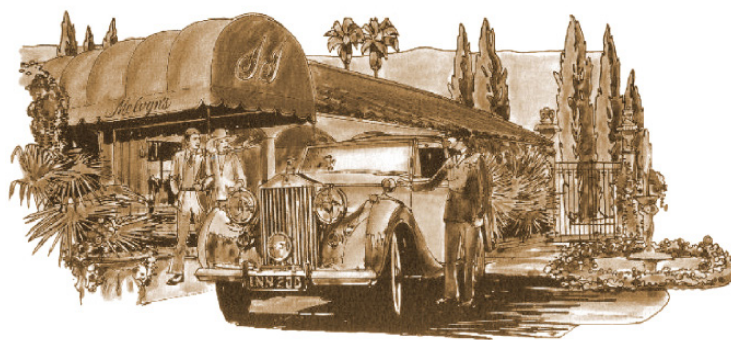


Chef de Cuisine
Alejandro Palazuelos



Sous Chef
Bryan Olaes

est. 1975

Raw Bar

SHRIMP COCKTAIL U-10 Shrimp | Maggi | Cocktail Sauce 24
CRUDO Market Fish | Pickled Vegetables | Brunt Onion Vinaigrette | Chive 26
OYSTERS ON HALF SHELL Scallion Mignonette | Tabasco | Lemon
1/2 Dozen 22 | Full Dozen 42 | +6 Rockerfeller
MELVYN'S SEAFOOD TOWER 12 Oysters | 6 U-10 Shrimp | Crudo | Crab Claws 160
Poached Whole Lobster | Cocktail Sauce

Appetizers

BREAD & BUTTER Artisan Loaf | Melvyn's Housemade Butter | Chive Oil 10
FRENCH ONION SOUP Caramelized Onions | Leeks | Shallots | Gruyère | Brioche 17
BEEF PICKLED DEVEILED EGGS Beet Purée | Yuzu | Tobiko | Candied Bacon | Smoked Paprika Oil 14
STEAK TARTARE Smoked Oyster & Yuzu Aioli | Black Garlic Soy | Puffed Rice | Housemade Chips 24
ESCARGOT Garlic | Herb Crust | Crostini 22
CLAMS Basil Crust | Cipollini | Chorizo Bilbao | Green Garlic | Grilled Baguette 25
CLASSIC CAESAR SALAD Romaine Crunch | Spanish Anchovie | House Croutons 17
WEDGE SALAD Iceberg Lettuce | Cherry Tomatoes | Candied Bacon | Pickled Onion | Avocado | Blue Cheese Dressing 20
BUTCHER'S BLOCK Chef's Selection of Artisan Meats | Cheeses | Accoutrements 34

Steaks

A la Carte
FILET 6oz 50 | 10oz 70
NEW YORK 14oz 70
BONE IN NEW YORK 16oz 75
EYE OF RIB EYE 10oz 65
BONE IN RIB EYE 22oz 105
BEEF WELLINGTON 10oz 66
STEAK DIANE 60

To Share

Choice of Two Sides & Two Sauces
LUMINA LAMB RACK 75
PORTERHOUSE 34oz 155
TOMAHAWK 36oz 175

Enhancements

BLUE CHEESE CRUST 8
AU POIVRE 8
JUMBO PRAWNS 24

Sauces

Peppercorn Brandy | Housemade Steak Sauce
Chimichurri | Béarnaise

Seafood

A la Carte
CATCH OF THE DAY M.P.
Seasonal Accoutrements
SHRIMP SCAMPI 30
1/2 LOBSTER M.P.
U-10 SCALLOPS 65

Entrées

MELVYN'S WAGYU BURGER Aged Cheddar | Lettuce | Tomato | Whiskey Marinated Onions | House Sauce | Pickle | Fries 30
RISOTTO Bloomsdale Spinach | English Peas | Spring Onion | Meyer Lemon | Parmigiano-Reggiano 35
POTATO GNOCCHI CARBONARA Guanciale | English Peas | Egg Yolk | Parmigiano-Reggiano 30
CHICKEN POT PIE Jidori Chicken | Classic Béchamel Sauce | Mirepoix | English Peas | Puff Pastry 28
JIDORI CHICKEN Citrus Marinated Breast | Farmer's Market Carrots | Garlic Mash Potatoes | Sage Au Jus 38
STEAK FRITES Wagyu Babvette | Fries | Truffle Oil | Housemade Steak Sauce 50

Vegetables, Potatoes, Sides

BROCCOLINI 14 | *FARMER'S MARKET CARROTS* 14 | *FORAGED MUSHROOMS* 14 | *CREAMED SPINACH* 12 | *FRIES* 11
MAC & CHEESE 14 | *MELVYN'S 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