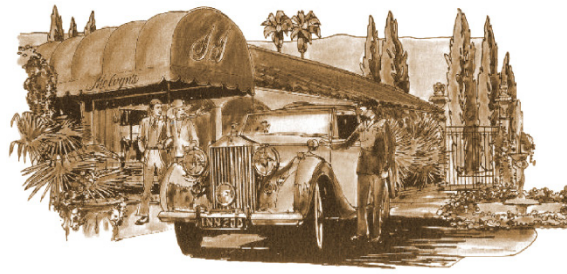


*Chef De Cuisine
Alejandro Palazuelos*



*Sous Chef
Bryan Olaes*

est. 1975

MELVYN'S DAY MENU

ASSORTED CITRUS MARINATED OLIVES 8

CHIPS & GUACAMOLE 18

Corn Chips, House Made Salsa

BUTCHER'S BLOCK 34

Chef's Selection of Artisan Meats, Cheeses, Accoutrements

FRESH & DRIED FRUIT BOWL 12

Honey Yogurt

CAESAR SALAD 17

Romaine, Spanish Anchovies, House Croutons, Parmesan Cheese

JUST FRIES 8

Curry Ketchup, Garlic Aioli

QUINOA & ROASTED VEGETABLES 22

Coachella Valley Farmer's Market Vegetables

MELVYN'S BURGER 30

Aged Cheddar, Lettuce, Tomato, Caramelized Onions, House Sauce, Pickle, Fries

"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