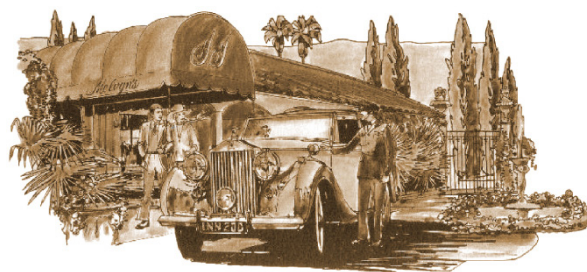


Executive Chef
Larry Monaco



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