

Chef de Cuisine  
Craig Colburn



Executive Sous Chef  
Hugo Salazar

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    26 | Full Dozen    48
- 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    19

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

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

MELVYN'S COBB

Grilled Chicken | Point Reyes Bleu Cheese | Heirloom Tomato | Applewood Smoked Bacon | Avocado  
Egg | Buttermilk Dressing    24

CRISPY CHICKEN SANDWICH

Lettuce | Tomato | Chipotle Aioli | Smokey Murieta Oil | Herb & Parmesan Fries    26

CLUB SANDWICH

Sourdough | Turkey | Bacon | Cheddar Cheese | House Spread | Chipotle Aioli | Fries    26

MELVYN'S PRIME BURGER

Aged Cheddar | Lettuce | Onion | House Sauce | Pickle | Fries    29

CHICKEN POT PIE

Jidori Chicken | Classic Béchamel Sauce | Mirepoix | English Peas | Puff Pastry    32

BOTTOMLESS BUBBLES

\$25 per person

Cava Brut or Mimosas

"Melvyn's Restaurant adds a 4% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. \*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.