

Melvyn's

50TH ANNIVERSARY

RAW BAR

SHRIMP COCKTAIL \$26
Jumbo Shrimp, Maggi Aioli, Cocktail Sauce

OYSTERS
Champagne Mignonette, Tabasco, Lemon
1/2 Doz \$28, Full Doz \$50, Rockefeller +\$10

MELVYN'S SEAFOOD TOWER
12 Oysters, 6 Shrimp, Ahi Crudo, Crab Claws, ½ Lobster MP
Weeknights \$250, Friday & Saturday Nights \$280

APPETIZERS

BREAD & BUTTER \$5

FRENCH ONION SOUP \$18
Brioche Crouton, Gruyere, Chives

STEAK TARTARE \$21
Dijon, Cornichon, Shallots, Grilled Bread

CHILLED VICHYSSEOISE \$18
Smoked Caviar, Crouton, Leek Oil

BAKED ESCARGOT \$26
Puff Pastry, Maître D Butter

CAESAR SALAD \$18

STEAKS À LA CARTE

FILET \$56
NEW YORK \$80
RIBEYE \$84
WELLINGTON \$78
STEAK DIANE \$68

ENHANCEMENTS
Oscar \$36, Blue Cheese Crust \$8, Au Poivre \$8,
Grilled Prawns \$25

ENTREES

CHICKEN POT PIE \$34

SOLE PICATTA \$48
Wild Rice Pilaf, Asparagus, Brulee Tomato

STEAK FRITES \$42

LE COQ AU VIN L'ESTRAGON \$43
Tarragon Cream, Mire Poix

GRILLED VEGETABLE PLATE \$36
Farmer's Market Vegetables

POTATOES & SIDES

FORAGED MUSHROOMS \$15
CREAMED SPINACH \$13
BROCCOLINI \$13
MAC & CHEESE \$14
LOADED BAKED POTATO \$15
GARLIC MASHED POTATO \$15
FRENCH FRIES \$12
+\$4 Truffle

DESSERTS

CHERRIES JUBILEE \$16
PEACH MELBA \$16
CHOCOLATE MOUSSE PIE \$16
BANANAS MELVYN \$18
Vanilla Ice Cream, Flambe Tableside

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Weeknights \$250, Friday & Saturday Nights \$280

APPETIZERS

BREAD & BUTTER \$5
CAESAR SALAD \$18
BAKED ESCARGOT \$26

FRENCH ONION SOUP \$18
Brioche Crouton, Gruyere, Chive

LOBSTER BISQUE \$19
Sherry Crème Fraiche, Beef Fat Crouton, Chives

CHILLED VICHYSOISE \$18
Smoked Caviar, Crouton, Leek Oil

SMOKED SALMON ROSETTES \$19
Dill Crème, Brioche Toast, Smoked Trout Roe

GOAT CHEESE & BEET TERRINE \$18
Frisee Salad, Smoked Water Vinaigrette

STEAKS À LA CARTE

FILET \$56
NEW YORK \$80
RIBEYE \$84
WELLINGTON \$78
STEAK DIANE \$68

ENHANCEMENTS
*Oscar \$36, Blue Cheese Crust \$8, Au Poivre \$8,
Grilled Prawns \$25*

ENTREES

CHICKEN POT PIE \$34

PASTA PRIMAVERA \$36
Farmers Market Veggies, Olive Oil, Garlic, Lemon, Spaghetti

STEAK FRITES \$42

GRILLED SWORDFISH \$48
Tomato Velouté, Ratatouille, Herb Salad

CHICKEN KIEV \$42
Broccolini, Parmesan

POTATOES & SIDES

FORAGED MUSHROOMS \$15

CREAMED SPINACH \$13

BROCCOLINI \$13

MAC & CHEESE \$14

LOADED BAKED POTATO \$15

GARLIC MASHED POTATO \$15

FRENCH FRIES \$12

+\$4 Truffle

DESSERTS

CHERRIES JUBILEE \$16

BAKED ALASKA \$21

CHEESE CAKE \$16

BANANAS MELVYN \$18
Vanilla Ice Cream, Flambe Tableside

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Weeknights \$250, Friday & Saturday Nights \$280

APPETIZERS

BREAD & BUTTER \$5

FRENCH ONION SOUP \$18
Brioche Crouton, Gruyere, Chive

GRILLED PORTABELLO MUSHROOM \$19
Goat Cheese, Balsamic Glaze, Baby Greens

ALLIGATOR SALAD \$21
Mango, Avocado, Tomato, Crab, Egg, Black Olive, House Dressing

CLASSIC CALIFORNIA SALAD \$19
Frisee, Lardon, Radish, Crispy Quinoa, Soft Boiled Egg,
Dijon Vinaigrette

BAKED ESCARGOT \$26

STEAKS À LA CARTE

FILET \$56
NEW YORK \$80
RIBEYE \$84
WELLINGTON \$78
STEAK DIANE \$68

ENHANCEMENTS
Oscar \$36, Blue Cheese Crust \$8, Au Poivre \$8,
Grilled Prawns \$25

ENTREES

CHICKEN POT PIE \$34

SESAME CRUSTED AHI TUNA \$50
Wasabi Mashed Potato, Baby Bok Choy, Plum Sauce,
Radish, Pickled Ginger

STEAK FRITES \$42

SEARED DUCK BREAST \$48
Sundried Tomato Polenta, Wilted Spinach, Kalamata Olive

EGGPLANT PARMESAN \$42
Mozzarella, Spaghetti, Garlic Toast

POTATOES & SIDES

FORAGED MUSHROOMS \$15

CREAMED SPINACH \$13

BROCCOLINI \$13

MAC & CHEESE \$14

LOADED BAKED POTATO \$15

GARLIC MASHED POTATO \$15

FRENCH FRIES \$12

+ \$4 Truffle

DESSERTS

CHERRIES JUBILEE \$18

BANANAS MELVYN \$18

MOLTEN LAVA CAKE \$16

Vanilla Ice Cream

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Weeknights \$250, Friday & Saturday Nights \$280

APPETIZERS

BREAD & BUTTER \$5

FRENCH ONION SOUP \$18
Brioche Crouton, Gruyere, Chives

CRISPY PORK BELLY \$21
Apple Puree, Frisee, Cider Gastrique

CAESAR SALAD \$18

HAMACHI CRUDO \$19
Yuzu, Pink Peppercorn

QUINOA SALAD \$19
Papaya, Mango, Pomegranate, Watercress, Citrus Vinaigrette

BAKED ESCARGOT \$26

STEAKS À LA CARTE

FILET \$56
NEW YORK \$80
RIBEYE \$84
WELLINGTON \$78
STEAK DIANE \$68

ENHANCEMENTS
Oscar \$36, Blue Cheese Crust \$8, Au Poivre \$8,
Grilled Prawns \$25

ENTREES

CHICKEN POT PIE \$34

VEAL OSSO BUCCO \$52
Cous Cous, Apricot, Broccolini, Smoked Paprika Jus

STEAK FRITES \$42

SEARED HALIBUT \$58
Sweet Corn Nage, Chantrelles, Romanesco

TAGLIATELLE \$40
Cultured Butter, Parmesan, Shaved Black Truffle

POTATOES & SIDES

FORAGED MUSHROOMS \$15

CREAMED SPINACH \$13

BROCCOLINI \$13

MAC & CHEESE \$14

LOADED BAKED POTATO \$15

GARLIC MASHED POTATO \$15

FRENCH FRIES \$12
+\$4 Truffle

DESSERTS

CHERRIES JUBILEE \$18
WILD BERRY NEAPOLITAN \$16

CHEESE CAKE \$16
BANANAS MELVYN \$18
Vanilla Ice Cream, Flambe Tableside

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12 Oysters, 6 Shrimp, Ahi Crudo, Crab Claws, ½ Lobster MP
Weeknights \$250, Friday & Saturday Nights \$280

APPETIZERS

BREAD & BUTTER \$5
PETITE WEDGE \$19
BAKED ESCARGOT \$26
CAESAR SALAD \$18

FRENCH ONION SOUP \$18
Brioche Crouton, Gruyere, Chives

CRAB CAKES \$24
Louie Dressing, Fine Herbs Salad

TUNA TARTARE \$21
Avocado, Yuzu, Seaweed Salad, Sesame Crisp

ROASTED BONE MARROW \$28
Oxtail Jam, Grilled Bread, Parsley Salad

STEAKS À LA CARTE

FILET \$56
NEW YORK \$80
RIBEYE \$84
WELLINGTON \$78
STEAK DIANE \$68

ENHANCEMENTS
*Oscar \$36, Blue Cheese Crust \$8, Au Poivre \$8,
Grilled Prawns \$25*

ENTREES

CHICKEN POT PIE \$34

SEARED HALIBUT \$60
Aqua Pazza, Confit Tomato, Artichoke, Carrots

STEAK FRITES \$42

CAULIFLOWER STEAK \$42
Chimichurri, Brown Butter

TAGLIATELLE \$40
Cultured Butter, Parmesan, Shaved Black Truffle

PORK CHOP \$50
Bourbon BBQ, Roasted Peaches

POTATOES & SIDES

FORAGED MUSHROOMS \$15

CREAMED SPINACH \$13

BROCCOLINI \$13

MAC & CHEESE \$14

LOADED BAKED POTATO \$15

GARLIC MASHED POTATO \$15

FRENCH FRIES \$12
+\$4 Truffle

DESSERTS

CHERRIES JUBILEE \$16

WILD BERRY NEAPOLITAN \$16

CHEESE CAKE \$16

BANANAS MELVYN \$18
Vanilla Ice Cream, Flambe Tableside