

THANKSGIVING

\$125 PER GUEST

APPETIZERS

DEVEILED EGGS

PETITE WEDGE SALAD

FRENCH ONION SOUP

LOBSTER BISQUE

STEAK TARTARE

WARM SPINACH SALAD

Lardon, Frisee, Candied Pecans, Blue
Crumbles, Dijon Vinaigrette

SIDES

MASHED POTATOES &

GRAVY

MAC & CHEESE

GREEN BEAN ALMONDINE

CANDIED SWEET POTATO

Brown Sugar, Marshmallow Brulee

FRIED BRUSSELS SPROUTS

Nuoc Cham, Sesame Seeds

ENTREES

CHICKEN POT PIE

TURKEY DINNER

Roasted Turkey Breast, Smoked Leg Confit,
Sausage Stuffing, Green Beans, Mashed Potatoes
& Gravy, Cranberry Sauce, Yeast Roll

FILET À LA CARTE

PRIME RIB

Mashed Potato, Broccolini, Au Jus, Creamy
Horseradish

ROASTED SALMON

Charred Cabbage, Fingerling Potato, Dill Crème

BRAISED CAULIFLOWER

Sweet Potato Puree, Herb Salad

RIBEYE À LA CARTE

NEW YORK À LA CARTE

DESSERTS

APPLE PIE À LA MODE

CLASSIC PUMPKIN PIE

Chantilly Cream

NY STYLE CHEESECAKE

Berries

Melvyn's Restaurant adds a 5% 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 foodborne 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.