

Melvyn's

50TH ANNIVERSARY

CAVIAR SERVICE

OSETRA ROYALE, 1OZ MP
DAURENKI ROYALE, 1OZ MP
IMPERIAL KALUGA HYBRID 1OZ MP

Accompaniments

Chives, Capers, Egg White, Egg Yolks,
Shallots, Crème Fraiche, Blini
Fries +4, Ruffles Chips +4

RAW

SHRIMP COCKTAIL 26
Jumbo Shrimp, Maggi, Wasabi Cocktail Sauce

TUNA TARTARE 24
Ponzu, Avocado, Seaweed Salad, Furikake, Wonton Chip

SEAFOOD TOWER 180
Oysters, Jumbo Shrimp, Crudo, Crab Claws,
½ Poached Lobster, Assorted Sauces

OYSTERS ON THE HALF
½ Dozen 28, Full Dozen 50, Rockefeller +10

APPETIZERS

ARTISAN BREAD & BUTTER 5

FRENCH ONION SOUP 18
Caramelized Onions, Leeks, Shallots, Gruyere, Brioche

RED BEET DEVEILED EGGS 15
Maple, Bourbon Bacon, Shallots, Chives

STEAK TARTARE 24
Caper, Dijon, Quail Egg, Malt Vinagar Chips

ESCARGOT 26
Garlic, Maître d' Butter, Puff Pastry

CLASSIC CAESAR 20
Romaine, Spanish Anchovies, Herbed Breadcrumbs

WEDGE SALAD 22
Baby Iceberg, Cherry Tomatoes, Candied Bacon, Pickled
Onions, Crispy Shallots, Blue Cheese Dressing

BURRATA SALAD 21
Arugula, Tomatoes, Charred Spring Onions, Tomato
Broth, Sourdough Toast Points

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.

VEGETABLES

FRIED BRUSSELS SPROUTS \$15
FARMER'S MARKET CARROTS \$15
FORAGED MUSHROOMS \$15
CREAMED SPINACH \$13
MAC & CHEESE \$14
LOADED BAKED POTATO \$15
GARLIC MASHED POTATOES \$15
FRIES 12

SEA

GRILLED SHRIMP 30
SCALLOPS 30
BRANZINO 40
SALMON 40

LAND

FILET 6oz 50, 10oz 70
NEW YORK 80
MOUNTAIN MEADOWS RACK OF LAMB 65
WAGYU RIB EYE 16OZ 84
BEEF WELLINGTON 78
STEAK DIANE 68

Enhancements

Oscar +35, Bacon & Date Jam +8, Blue Cheese
Crust +8, Au Poivre +8, Jumbo Prawns +24
½ lobster +42

Sauce Flight 18

Peppercorn Brandy, Housemade Steak Sauce,
Creamy Horseradish, Béarnaise, Chimichurri

ENTREES

MELVYN'S WAGYU BURGER 32
Bacon Date Jam, Gruyere Cheese, Arugula,
Housemade Steak Sauce, Fries

SPRING PAPPARDELLE 34
Snap Peas, Lemon Whipped Ricotta,
Crispy Prosciutto, Torn Mint

CHICKEN POT PIE 34
Jidori Chicken, Classic Béchamel Sauce, Mirepoix,
English Peas, Puff Pastry

LEMON HERB ROCKY CHICKEN 43
Roasted Chicken, Lemon Thyme Pan Sauce,
Melvyn's Potatoes, Peas

WAGYU STEAK FRITES 48
Fries, Housemade Steak Sauce

CATCH OF THE DAY
Seasonal Accoutrements

CHATEAUBRIAND FOR TWO 170
Served with Sauce Flight & Choice of Two Sides

CANYON CREEK MUSHROOMS 40
King Trumpet Mushrooms, Butternut Squash Puree,
Asparagus, Ginger Scallion Sauce