

Small Plates

HUMMUS PLATTER 14.00

Served with roasted peppers, Kalamata olives, cucumbers & pita (Side extra pita ...Add \$2)

COCONUT SHRIMP 16.00

(5) With a horseradish orange dipping sauce

MEATBALL AND RICOTTA 12.00

(2) Meatballs simmered in tomato sauce topped with seasoned ricotta

MEL'S BEEF EMPANADAS 14.00

(2) Served with salsa verde

CHICKEN BITES 14.00

(4) Served with choice of bbq, teriyaki, buffalo sauce honey mustard or blue cheese

PAN SEARED LUMP CRAB CAKE 18.00

Topped with corn, bacon and Dijon aioli

CRISPY CHICKEN WINGS 14.00

With choice of bbq, teriyaki, buffalo sauce

And carrots, celery and blue cheese

CHICKEN CHEESE QUESADILLA 16.00

With salsa, guacamole and sour cream

TERYAKI CHICKEN POTSTICKERS 14.00

(4) Over a **SPICY** Asian coleslaw

THREE CHEESE FLATBREAD 14.00

With fresh mozzarella, parmesan, goat cheese

Spinach, basil and tomatoes drizzled balsamic reduction

CHEESE PLATTER 18.00

Italian meats, parmigiano Reggiano, gouda, Brie, Roasted red peppers, olives, fig spread, grapes & cheesy toast

Fresh Salads

Blue cheese, ranch, 1000 is, Balsamic vinaigrette, Honey mustard, Italian

Add Chicken 6.00 Add Shrimp 8.00

add Salmon 12.00 Add Sirloin 12.00

Add a scoop of Chicken salad or Tuna salad 6.00

MEL'S WAY SALAD 12.00

Mixed Greens, tomato, cucumber, red onion, Choice of dressing

CAESAR SALAD 14.00

Romaine Hearts, fresh herb croutons, topped with Asiago Parmesan

CRISPY CHICKEN B.L.T SALAD 18.00

Mixed greens with panko crusted chicken breast Bacon, tomatoes and sprinkled cheddar w/ranch

SEASONAL SALAD 16.00

Spinach, oranges, cranberries, walnuts, goat cheese In a sweet orange dressing

THE WEDGE SALAD 14.00

Iceberg lettuce, chunky blue cheese dressing, Bacon and tomatoes

CAPRESE & PROSCIUTTO SALAD 16.00

Tomato, fresh mozzarella, roasted peppers, prosciutto

STEAK SALAD 21.00

Sliced sirloin, mixed greens, black olives, red onion, tomatoes, crumble gorgonzola, balsamic vinaigrette

Ala Carte Sides

VEGETABLE OF THE DAY, GARLIC BROCCOLI, COLESLAW \$6

CAESAR SALAD, HOUSE SALAD, POTATO CHIPS, FRIES \$6

SWEET POTATO WEDGES OR SAUTEED GARLIC SPINACH \$8

SIDE OF PASTA MARINARA OR GARLIC OIL \$10

SOUP OF THE DAY

CUP 6 BOWL 10

Sandwiches & More

All sandwiches served with choice of steak fries, coleslaw, potato salad, fresh fruit or homemade potato chips
SUB SIDE FOR SWEET POTATO FRIES \$5.00

M

STEAK BURGER: 16.00

With Lettuce, tomato, onion, pickle on brioche bun
ADD CHEESE 1.50 ADD BACON 2.50

E

VEGGIE BURGER 14.00

A mixture of vegetables, flax eggs, breadcrumbs

L

CHICKEN PHILLY 16.00 OR PRIME RIB STEAK PHILLY 18.00

With peppers, onions, Swiss and provolone

L

CHICKEN CLUB SANDWICH 18.00

Grilled chicken on pita with bacon, lettuce, tomato, pesto mayo

S

CRISPY CHICKEN B.L.T WRAP 18.00

On flour tortilla, crispy chicken, bacon, Lettuce, tomato, cheddar, & ranch

S

MEL'S CUBAN 18.00

Roasted pork, ham, Swiss, dijonnaise, pickles on French bread

BBQ PORK SANDWICH 14.00

Pulled pork on a Brioche bun topped with bbq sauce and coleslaw

FRIED HADDOCK FISH TACOS 16.00

With lettuce and tomato, tartar sauce on corn tortillas

W

Pastas

Served with soup of day or house salad SUB CAESAR 1.00

Add grilled chicken 6.00 Add Shrimp 8.00

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PENNE WITH GOATCHEESE 20.00

With sautéed spinach, pesto cherry tomatoes, garlic oil and crumble goat cheese

V

PENNE ALA VODKA 20.00

Vodka cream tomato sauce

L

LINGUINI WHITE CLAMS 24.00

Sauteed in a garlic Olive oil sauce over linguini

T

TUSCAN STYLE CHEESE RAVIOLI 20.00

With a creamy sauce, sun dried tomatoes, spinach, onion, parmesan cheese

L

LINGUINI SHRIMP SCAMPI 28.00

Sauteed shrimp in a garlic butter sauce over linguini

E

Entrees

Served with choice of two of the following

Soup of the day, House salad, Mashed potatoes, Parsley rice

Rosemary roasted potatoes, Steak fries, Coleslaw, Veg of day

Sub Caesar Salad 1.00 Sub Garlic Spinach 5.00

Sub Sweet Potato Wedges 5.00 Sub side of pasta 5.00

R

ROSEMARY LEMON GRILLED CHICKEN BREAST 22.00

Marinated with lemon, garlic, rosemary & thyme

S

Served with lemon butter sauce

R

PANKO CHICKEN CAPRESE 24.00

layered with tomato sauce, melted fresh mozzarella cheese topped with pesto cherry tomatoes

G

CHICKEN BREAST MARSALA 24.00

Grilled chicken breast, with mushrooms, sun-dried tomatoes in a creamy marsala sauce

B

BROILED HADDOCK 24.00

Topped with Breadcrumbs with lemon wine butter sauce

B

BLACKBERRY BROILED ATLANTIC SALMON 28.00

Seared Salmon topped with a blackberry sauce

R

ROASTED ½ DUCK 28.00

With orange demi glaze

CONSUMER ADVISORY : consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness , especially if you have certain medical condition

PRICES MAY CHANGE WITHOUT NOTICE

WE REQUIRE A \$25 PP MIN SPENDING

20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS