MEL AND CHARLES “SPECIAL WINE PICKS”

Tiamo, Puglia, Sangiovese/Primitivo, Italy 2000
Mel’s own rich, delicious, yummy and jammy Italian red.  
4.75 Bt 19.00

“L’Crocodile”, Coteaux du Nimes, Viognier, France 2001
Fresh peach and apricot with a hint of nutmeg, great balance and a bone dry finish.  
6.25 Bt 25.00

Pazo San Mauro, Albarino, Rias Baixas, Spain 2000
Lots of melon and pear aromas, dry yet rich and well balanced.  
9.00 Bt 36.00

Rotllan Torra, Reserva, Priorat, Spain 1997
Packed with ripe cherry, cassis, and blackberry, this wine has superb balance and structure.  
8.25 Bt 33.00

TO START
Chef’s Special Soup $5.75
Mussels “La Cagouille” Mel’s mussel dish from “La Cagouille” in France $8.50
House Cured Salmon with toast, baby mache & citrus crema $9.25

SALADS
Mel’s Caesar - add chicken- $2 add salmon-$3 $6.95
Haystack Mountain Goat Cheese Salad with hand selected lettuces and sherry vinaigrette $8.50
Mixed Field Greens with balsamic vinaigrette $5.50
Grilled Tuna Nicoise salad with haricots verts, potatoes, greens and Nicoise dressing $10.75
Mel’s Cobb Salad with chicken, avocado, bacon, bleu cheese dressing $9.95
Fried green tomato Salad with red oak and red pepper ranch dressing $7.50

PASTAS
"Pasta fagioli" with white beans and rapini in a hearty yellow tomato sauce $9.50
Orchiette with fennel sausage Bolognese sauce and shaved Asiago cheese $10.25
Rigatoni with vine ripened tomato, olive oil and basil $9.50
Risotto with saffron, smoked tomatoes and corn $9.75

AMAZING ENTRÉES
Salmon Club with bacon, lettuce, onion, tomato & crème fraîche $9.50
Fish Fajita with avocado, tomato salsa and chipotle sauce $9.75
Grilled Portobello Burger with marinated zucchini, smoked goat cheese and basil pesto $6.95
Mel’s Burger and Idaho Fries add $1.95 for cheese and $1.50 for bacon $6.95
Barbequed Pork Sandwich with cole slaw and hush puppies $7.50
Crispy Chicken in wonton basket with spicy orange sesame udon noodle $9.75
Pacific Red Snapper with pancetta, asparagus, corn served with a grapefruit reduction $13.50
Grilled Sliced Sirloin with potato cake, corn relish and gorgonzola sauce $13.00
Summer Vegetable “Pot Pie” with carrots, potatoes, asparagus and English peas $9.50

Side Orders french fries, mashed potatoes, spinach $3.50

EXECUTIVE CHEF JEFF SAUDO CHEF DE CUISINE MATTHEW SISSMAN
SOUS CHEF ALEJANDRO SOSA

OPEN SEVEN NIGHTS FOR DINNER AND MONDAY – SATURDAY FOR LUNCH
18% Gratuity added to parties of 8 or more. Mel’s does not accept checks
### MEL AND CHARLES “SPECIAL WINE PICKS”

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiamo, Puglia, Sangiovese/Primitivo, Italy 2000</td>
<td>4.75  Bt 19.00</td>
<td>Mel’s own rich, delicious, yummy and jammy Italian red.</td>
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<tr>
<td>“L’Crocodile”, Coteaux du Nimes, Viognier, France 2001</td>
<td>6.25  Bt 25.00</td>
<td>Fresh peach and apricot with a hint of nutmeg, great balance and a bone dry finish.</td>
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<tr>
<td>Paxo San Mauro, Albarino, Rias Baixas, Spain 2000</td>
<td>9.00  Bt 36.00</td>
<td>Lots of melon and pear aromas, dry yet rich and well balanced.</td>
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<tr>
<td>Rotllan Torra, Reserva, Priorat, Spain 1997</td>
<td>8.25  Bt 33.00</td>
<td>Packed with ripe cherry, cassis, and blackberry, this wine has superb balance and structure.</td>
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### TO START

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Chef’s Special Soup</td>
<td>$5.75</td>
</tr>
<tr>
<td>House cured gravlax with pumpernickel flat bread and lemon caper aioli</td>
<td>$8.50</td>
</tr>
<tr>
<td>Poached egg raviolo in a mushroom-truffle cappuccino</td>
<td>$7.95</td>
</tr>
<tr>
<td>Marinated crab salad with avocado and tomatoes in a fresh lime vinaigrette</td>
<td>$9.25</td>
</tr>
<tr>
<td>Mel’s risotto with fresh corn and lardons of smoked bacon</td>
<td>$7.95</td>
</tr>
<tr>
<td>Mussel “La Culotte”</td>
<td>$8.50</td>
</tr>
<tr>
<td>Bing cherry barbequed quail with confit onion tart</td>
<td>$8.75</td>
</tr>
<tr>
<td>Foie Gras “pot au feu”</td>
<td>$12.95</td>
</tr>
<tr>
<td>Ah Tuna Tartar with sea salt, cucumber salad, and sesame crackers</td>
<td>$9.25</td>
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</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Salad</th>
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<tbody>
<tr>
<td>Haystack Mountain Goat Cheese Salad with red romaine lettuce and thyme mignonette</td>
<td>$7.95</td>
</tr>
<tr>
<td>Mixed Field Greens with rosemary bread sticks and mango champagne vinaigrette</td>
<td>$5.50</td>
</tr>
<tr>
<td>Fried green tomato salad with red oak lettuce and red pepper ranch dressing</td>
<td>$7.50</td>
</tr>
<tr>
<td>Grilled Caesar with country croutons and hard boiled egg</td>
<td>$6.50</td>
</tr>
<tr>
<td>Mel’s Old Fashioned Iceberg Lettuce with gorgonzola dressing and shaved red onions</td>
<td>$9.55</td>
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</tbody>
</table>

### PASTAS

<table>
<thead>
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<tr>
<td>“Pasta fagioli” with white beans and rapini in a hearty yellow tomato sauce</td>
<td>$16.95</td>
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<td>Orchiette with a fennel sausage Bolognese sauce and shaved Asiago cheese</td>
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</table>

### AMAZING ENTREES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Pan Roasted Halibut over a cucumber and bell pepper “vermicelli” in a sorrel leaf emulsion</td>
<td>$22.75</td>
</tr>
<tr>
<td>Grilled scallops with crispy grit cakes and micro green salad in a yellow tomato gravy</td>
<td>$19.75</td>
</tr>
<tr>
<td>Crispy Striped Bass with a shrimp empanada and julienness of zucchini squash</td>
<td>$25.00</td>
</tr>
<tr>
<td>Grilled Atlantic Salmon with mashed potatoes and spinach</td>
<td>$18.95</td>
</tr>
<tr>
<td>Grilled Groupper over fava bean and tomato succotash and a fresh basil glaze</td>
<td>$23.75</td>
</tr>
<tr>
<td>Roasted Pork Porterhouse with sweet corn flank and braised greens in a red pepper sauce</td>
<td>$16.75</td>
</tr>
<tr>
<td>Wild mushroom “vol au vent” with sauteed summer vegetables in a thyme-vegetable broth</td>
<td>$14.95</td>
</tr>
<tr>
<td>Half of a Corn Fed Chicken with French fries and tarragon butter</td>
<td>$15.50</td>
</tr>
<tr>
<td>Roasted rack of Colorado lamb with a Yukon gold potato salad and caramelized brussel sprouts</td>
<td>$28.00</td>
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<tr>
<td>Smoked Beef Tenderloin paired with sweet potato hash and melted baby leeks</td>
<td>$28.95</td>
</tr>
<tr>
<td>Roasted Duck Breast and confit leg with caramelized fennel and “sweet and sour” figs</td>
<td>$23.00</td>
</tr>
<tr>
<td>“Steak Frites”, New York Strip Loin with fries and watercress</td>
<td>$28.95</td>
</tr>
<tr>
<td>Side Orders: French fries, mashed potatoes, spinach or caramelized brussel sprouts</td>
<td>$3.50</td>
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Olives served upon request

### EXECUTIVE CHEF
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SOUS CHEF  ALEJANDRO SOSA

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