

MÉLANGE

EAT - DRINK - DANCE

By Alexander Pierce

starters

- Korean Corn Dogs** 11
Kobe beef frank, imported Korean corn batter, honey mustard, gochujang ketchup drizzle
- Charcuterie** 22
assorted cured charcuterie meats, artisan cheeses, fruit jam, seasonal garnish
- Poutine Fries** 12
French Fries, cheese curds, pickled onions, demi-glace, rosemary Shaved Prime Rib +3
- Zesty Calamari** 14
Point Judith calamari, shishito peppers, sweet chilli sauce, smokey lime aioli
- Mozzarella Burrata** 13
tomato bacon relish, gremolata, balsamic, flatbread crisps, crostini
- Bread Service** 7
crispy baguette, roasted garlic clove in dipping oil, sweet cream butter.
- Shishito Peppers** 10
chorizo, toasted garlic, smoky lime aioli

chilled & raw

- Oysters on the Half Shell*** GF 19
yellow tomato mignonette, horseradish, cocktail sauce, old bay hot sauce (6 oysters)
- Jumbo Shrimp Cocktail*** GF 16
horseradish, lemon, cocktail sauce
- AP Rockefeller** 21
creamy asiago & artichoke, spinach, applewood bacon, buttered crumb (6 oysters)

Allergens:

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

soup & salads

- Berry Bliss Salad** GF 13
mixed greens, spinach, seasonal berries, feta, almonds, pickled red onion, raspberry vinaigrette
- Baby Wedge** 12
baby iceberg, pork belly, egg, bleu cheese crumbles, crispy shallots, cherry baby tomato, crouton, white French dressing
- Classic Caesar** 12
*artisan romaine, shaved parmesan, toasted garlic, croutons
White Anchovy \$2*
- House Salad** 9
mixed greens, julienned vegetables, pickled red onions, feta, croutons
- Caprese** 12
fresh burrata, marinated baby tomatoes, gremolata, romaine, balsamic glaze

DRESSINGS

Yellow Tomato Vinaigrette, White French, Bleu Cheese, Ranch, Caesar

SALAD COMPLIMENTS

Added to any salad above

5oz Prime Sirloin 12

Chicken 8

Shrimp 9

Scallops - MP

Salmon - 12

Lobster Tail - MP

SOUP

French Onion 9

Soup of the Day 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

grill

To preserve quality we do not recommend or guarantee well done steaks

Dry Aged Delmonico GF 59

The finest 70-day dry-aged Delmonico, with choice of side.

Filet Mignon* GF 49

8 oz Angus Reserve, with choice of side.

Prime Sirloin* GF 29

10 oz Strip Cut Prime Sirloin, with choice of side

Rotisserie GF

Comes with Chefs Whipped and Chefs Vegetable

10oz Prime Rib 32

12 oz Prime Rib 38

1/2 Rotisserie Chicken 24

**Grill / Main Plate entrees
come with a petite house salad**

steak toppers

Bleu Cheese Fondue	6
Sautéed Mushrooms GF	5
Sautéed Onions	5
Lobster Tail	MP
3 Grilled Shrimp	9
3 Scallops	MP
Garlic & Herb Compound Butter	7

pasta

Seafood Bucatini	34
scallops, shrimp, lobster, blistered tomatoes, charred lemon, fresh herb wine butter	
Ravioli	24
smoked chicken, pork belly, peas, sweet corn cream, calabrian chilis, lime, cream, cotija	
Risotto GF VG	15
confit trumpet mushrooms, choice of mushroom or smoked gouda risotto	
Stuffed Chicken Parmigiana	26
fresh bucatini served al dente in our house red sauce, shaved parmesan, basil, crispy chicken breast, fresh burrata	

GF = Gluten Free

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main plates

Twin Tails GF MP

7oz Cold Water Lobster Tails served with drawn butter, chefs whipped potato, chefs vegetable

Pork Tenderloin* GF 25

guajillo chilis, coffee crust, aged cheddar grits, tomato bacon jam, maple bourbon glaze, table side smoke

Aukra Salmon* GF 34

smoked gouda risotto, house romesco sauce, lemon (Blackened +2)

Seared Scallops* GF MP

garlic and herb rice pilaf, sauteed mushrooms, peppercorn cream

Bronzino Sea Bass 46

chorizo, scallops, rice pilaf, lemon, dill caper beurre blanc

handheld

Served with house chips +2 for fries

French Dip	17
Slow Roasted Prime Rib, creamy horseradish, toasted baguette, au jus	
Salmon BLT	14
flash-fried salmon patty, BLT, house dressing, toasted baguette	
Chicken	15
fried or grilled, sweet chili glaze, soy power slaw, toasted baguette	

sides

Your Choice	9
Wild Mushroom Risotto GF	
Smoked Gouda Risotto GF	
Chef's Whipped Potato GF	
Fries - Truffle \$2	
Seasonal Vegetable GF	
Bucatini and Red Sauce	
Rice Pilaf GF	

*Main Plates come composed. Sides can be added, not substituted.

*Parties of 6 or more will be given one check and a 20% gratuity will be added..

*Split plate charge of \$10 for any dishes split in the kitchen.

***3% Credit Card Fee**