

# MÉLANGE

EAT - DRINK - DANCE

By Alexander Pierce

## starters

**Korean Corn Dogs** 12  
kobe beef frank, korean corn batter, honey mustard, gochujang ketchup

**Charred Octopus** 18  
char siu, crisp pork belly, pineapple slaw, chimichurri, sweet soy glaze, sesame crunch

**Wild Mushroom Arancini** 11  
risotto, local wild mushrooms, peas, parmesan, herbed panko, romesco sauce

**Bone Marrow\*** 22  
parsley gremolata, crispy shallots, pickled red onions, mustard seeds, crostini

**Asiago & Artichoke Crock** 13  
chorizo, sweetie drop peppers, flatbread crisps, crostini

**Duck Confit Poutine\*** 14  
french fries, cheese curds, pickled onions, demi-glacé, rosemary

**Shishito Peppers** GF 10  
chorizo, toasted garlic, smoky lime aioli

**Mozzarella Burrata** 13  
tomato bacon relish, gremolata, watercress, balsamic, flatbread crisps, crostini

**Bagna Cauda** 8  
(Bread Service) crusty bread, flatbread crisps, roasted garlic, sweet cream butter

## 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

**Oysters Frankafeller** 22  
creamy asiago & artichoke, spinach, applewood bacon, buttered crackers (4 oysters)

**Lobster Claw Cocktail** GF 21  
horseradish, lemon, cocktail sauce (3 claws)

**Grand Indulgence\*** GF 59  
6 Oysters, 2 Lobster Claws, and 5 Jumbo Shrimp served with all accompaniments

## soup & salads

**Green Goddess** GF 13  
shaved vegetables, watercress, toasted almonds, feta, herb dressing

**Baby Wedge** 12  
iceberg lettuce, pork belly, eggs, crispy shallots, cherry baby tomato, white French dressing, croutons

**Classic Caesar** 12  
artisan romaine, shaved parmesan, roasted garlic, croutons  
White Anchovy \$2

**House Salad** 9  
mixed greens, julienned vegetables, pickled red onions, feta, croutons

**French Onion Soup** 10  
bone broth, gruyère, herbs, croutons

### DRESSINGS

Yellow Tomato Vinaigrette, White Balsamic, White French, Bleu Cheese, Green Goddess, Caesar

### COMPLIMENTS

Add to any Salad, Pasta, or Steak

**10oz Prime Sirloin 19 \* Chicken 8 \* Shrimp 9 \* Scallops - MP \* Salmon - 12**

# grill

## Dry Aged Delmonico\* GF 64

70 day dry aged, Angus Reserve, charred broccolini, whipped potatoes

## Filet Mignon\* GF 52

8 oz Angus Reserve, charred broccolini, whipped potatoes

## Prime Sirloin\* GF 32

10 oz Strip Cut Prime Sirloin, charred broccolini, whipped potatoes

## Colorado Lamb Chops\* GF 46

wild mushrooms, english peas, blistered cherry bomb tomatoes, whipped potatoes, raspberry mint demi-glacé

# main plates

## Maine Lobster MP

caribbean jerk butter, herbed couscous, pineapple, toasted almonds, fresh herbs

## Pork Tenderloin\* GF 29

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

## Aukra Salmon\* GF 34

julienned vegetables, marcona almonds, romesco sauce

## Chicken 24

panko and almond schnitzel, power greens, pineapple, herbed couscous, raspberry gastrique

## Seared Scallops\* GF MP

creamed latin corn, chilis, pork belly lardons, cojita

## Bronzino Sea Bass 46

chorizo, scallops, couscous, lemon, dill caper, buerre blanc, flaked salt

GF = Gluten Free

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.

# accessories

Bone Marrow Butter GF 8

Bleu Cheese Fondue 6

Wild Mushroom Bordelaise GF 8

Chimichurri GF 5

Roasted Garlic GF 5

Sautéed Mushrooms and Onions GF 11

# pasta

Bucatini 34

scallops, shrimp, lobster, blistered tomatoes, charred lemon, fresh herb wine butter

Ravioli 24

smoked chicken, guanciale, peas, sweet corn cream, calabrian chilis, lime, cream, cotija

Risotto GF 15

local mushrooms, confit trumpet mushrooms, peas, parmesan, herbs

# sides

Your Choice 9

Wild Mushroom Risotto GF

Creamed Latin Corn GF

Chef's Whipped Potato GF

Fries - Truffle \$2

Pineapple Almond Couscous

Charred Broccolini GF

Seasonal Vegetable GF

\*Dishes come composed. Sides can be added but not substituted.  
\*Parties of 8 or more will be given one check and 20% gratuity will be added..

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

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