

# Dinner Menu Tues-Thurs

## Small Plates

### HUMMUS PLATTER 14.00

With roasted peppers, Kalamata olives and cucumbers, pita ( extra pita ..add \$2)

### COCONUT SHRIMP 16.00

With a horseradish orange dipping sauce

### CHICKEN BITES 16.00

Choice of sauce BBQ, Honey Mustard or Teriyaki

### CRISPY CHICKEN WINGS 16.00

8 with choice of bbq, teriyaki, buffalo sauce

### CHEESE PLATTER 18

Mixed Italian meats, parmigiano Reggiano Gouda cheese, brie, rtd peppers, olives, fig spread, grapes, cheesy toast and crackers

### MEL'S EMPANADAS (2) 14.00

Served with a schiracha mayo

### FRIED CALAMARI 16.00

With marinara sauce

### PAN SEARED LUMP CRAB CAKE 21.00

Topped with corn, bacon and Dijon aioli

### CRISPY CHICKEN WINGS 16.00

8 with choice of bbq, teriyaki, buffalo sauce

### CHICKEN CHEESE QUESADILLA 18.00

With salsa, guacamole and sour cream

## Fresh Salads

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

Add Chicken 6.00 Add Shrimp 8.00

add Salmon 14.00 Add Sirloin 14.00

Add a scoop of Chicken salad or Tuna salad 6.00

### MEL'S WAY SALAD 12.00

Mixed Greens, tomato, cucumber, red onion, Sliced boiled egg. Choice of dressing

### CAESAR SALAD 14.00

Romaine Hearts, fresh herb croutons, topped with Asiago Parmesan, Caesar dressing

### STEAK SALAD 24.00

Mixed greens, cukes, tomatoes, olives, gorgonzola 8 oz Sliced sirloin steak balsamic vinaigrette

### CRISPY CHICKEN B.L.T SALAD 21.00

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 16.00

Iceberg lettuce, chunky blue cheese dressing, bacon, tomatoes

### THE CHEF SALAD 21.00

Ham, turkey, swiss, provolone, egg, tomato, cucumbers, and cheddar cheese over romaine

### GREEK SALAD 16.00

Cucumbers, tomatoes, kalamata olives, red onions, Feta over romaine lettuce

## 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

## 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

### YOUR WAY STEAK BURGER : 18.00

with Lettuce, tomato, onion, pickle on brioche bun

ADD CHEESE 1.50 ADD BACON 2.50

### CHICKEN PHILLY 16.00

With peppers, onions, Swiss and provolone on French bread

### PRIME RIB STEAK PHILLY 18.00

With peppers, onions, Swiss and provolone on French bread

### DOUBLE IRON CLUB : 16.00

Turkey, Ham, Bacon, American, Swiss, lettuce & tomato On White bread

### CHICKEN CLUB SANDWICH 18.00

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

### MEL'S CUBAN 18.00

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

## Pastas

Served with soup of day or house salad SUB CAESAR 1.00

Add grilled chicken 6.00 Add Shrimp 8.00

### PENNE A LA VODKA 20.00

In a vodka cream sauce

### PENNE WITH GOAT CHEESE 22.00

Pesto cherry tomatoes, garlic oil, fresh spinach

### LINGUINI WHITE CLAMS SAUCE 24.00

Sauteed little neck clams in a garlic live oil sauce

### CREAMY GARLIC PARMESAN PENNE 24.00

With peas and basil

### SPAGHETTI PRIMAVERA 20.00

In a garlic oil with mixed vegetables

## 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

### TWIN SIRLOIN 2(4 OZ) with a cabernet demi glaze 28.00

### ROSEMARY LEMON GRILLED CHICKEN BREAST 24.00

Marinated with lemon, garlic, rosemary & thyme

Served with lemon butter sauce

### PANKO CRUSTED CHICKEN BREAST 24.00

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

### MUSHROOM SUN DRIED TOMATO CHICKEN 24.00

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

### BROILED HADDOCK 24.00

Topped with Breadcrumbs with lemon wine butter sauce

### BLACKBERRY BROILED ATLANTIC SALMON 28.00

Seared Salmon topped with a blackberry sauce

### 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

\*PLEASE ASK SERVER FOR ITEMS LOW IN SODIUM OR GLUTEN FREE

MENU ITEMS AND PRICES MAY CHANGE WITHOUT NOTICE

NOV 2024 WE REQUIRE A \$25 PP MIN SPENDING