



## Appetizers

**Steamed Manila Clams** ♦ simmered in lemon-butter, white wine & herbs ..... 16

**Baked Brie** with sliced portabella and toasted baguette ..... 12

**Tenderloin Skewers** ♦ marinated in chipotle oil & garlic, flame broiled ..... 13

**Hot Artichoke Dip** the house favorite, with toasted crostini ..... 9

**Hummus Plate** hummus, veggies and feta served with pita chips ..... 6

**Coconut Prawns** Coconut breaded served with sweet chili sauce ..... 11

**Calamari Aioli** ♦ rings and tentacles, breaded with seasoned flour and quickly fried; served with garlic & lemon aioli ..... 10

**Cheese Raviolis** lightly breaded & fried, served with house made marinara sauce ..... 8

**Blue Mussels** with Sriracha sausage & fire roasted tomatoes in a cream sauce ..... 12

## Salads

**Black & Bleu Steak Salad** ♦ blackened sirloin, bleu cheese, green peppercorn vinaigrette ..... 16

**Hot Seafood Salad** salmon, halibut, bay shrimp, clams & prawns on a bed of mixed greens with hot bacon dressing; finished with shredded Parmesan cheese and chopped tomato ..... 17

**Beet Salad** candied pecans, bleu cheese, tomato & red onion tossed with balsamic vinaigrette ..... 12

**Cobb Salad** chicken, avocado, bacon, chopped egg, bleu cheese crumbles on a bed of romaine, with the original Brown Derby French dressing ..... 14

**Dinner Salad** classic Caesar; spinach salad with hot bacon vinaigrette; tossed greens ..... 5

**Blue Cheese Wedge Salad** crisp wedge of iceberg lettuce drizzled with balsamic syrup and blue cheese dressing and topped with chopped bacon, tomatoes and blue cheese crumbles ..... 6

## Small Plates

**Baked Eggplant** ricotta cheese filled and baked with marina and provolone served with dinner salad 12

**Fish Tacos** ♦ spicy grilled mahi mahi with shredded cabbage, warm soft flour tortillas, roasted red pepper sour cream & mango salsa ..... 16

**Halibut & Chips** wild Alaska halibut, hand cut & tempura battered, house made tartar sauce two piece order ..... 17, three piece order 19

**The Original Mel's Burger** ♦ the cheeseburger standard! aged bleu cheese & havarti ..... 12

**Buck's Deluxe Burger** ♦ Simply the BEST ..... 10  
add cheddar, swiss, or provolone .50 add bacon .50

**Black Bean Burger** ♦ Hot & spicy, with pepperjack cheese and avocado ..... 10

## Dinners

**Creole Pecan Salmon** ♦ Wild Washington King Salmon filet is dusted with Cajun seasoning and pan seared then tossed with pieces of pecans, sliced andouille sausage, garlic and herbs then finished in the oven with white wine and cream ..... 25

**Shrimp Skewers** ♦ three sugar cane skewers loaded with lemon garlic marinated shrimp ..... 21

**Cod Au Gratin** flaky white filet baked in red onion, dill, and sour cream topped with seasoned bread crumbs and Parmesan cheese ..... 23

**Roast Duck** ♦ rich, flavorful duck breast served with mission figs in port wine reduction ..... 27

**Bay Shrimp Pesto Linguine** ♦ tender bay shrimp tossed with linguine in a pesto cream sauce with blue cheese crumbles & toasted almonds ..... 18

**Pork Osso Bucco** fall of the bone tender pork shank oven roasted and finished with a rich demi-glace. Yukon gold garlic mashed potatoes and fresh seasonal vegetables ..... 26

**Pan Fried Oysters** half dozen delicate oysters lightly breaded and pan-fried golden brown in garlic butter. Served with house made cocktail sauce and lemon ..... 26

**Chicken Parmesan** baked with Parmesan in spicy marinara, fettuccine with rich alfredo sauce ..... 19

**Top Sirloin** ♦ choice center-cut, a steak lover's steak! ..... 5 oz. 16 / 8 oz. 21

**Flat Iron Steak** ♦ flavor full and tender topped with grilled onion and mushroom ..... 5 oz. 18 / 10 oz. 23

**Rib Eye Steak** ♦ a full pound of decadently marbled meat, for outstanding flavor ..... 29

### Every Friday and Saturday Night

#### Prime Rib ♦

choice, Angus beef, slow roasted & cut to order!!  
8 oz. 22 / 12 oz. 27

#### Crab Cakes Appetizer

with beurre blanc and sweet chili sauce .....17  
or add a single crab cake to any entrée for .....8

Split plates \$2. No checks please

♦ Eating raw or under cooked foods can increase your risk of food born illness.