

MÉLANGE

DINNER

SERVED FROM 5:00 – 9:00 PM

APPETIZERS

Smoked Salmon

Red onion, capers, egg, dill crème fraîche, crostini

Bacon Wrapped Dates

Four local Coachella Valley Medjool dates stuffed with blue cheese, wrapped in Applewood-smoked bacon, over a bed of fresh arugula, balsamic drizzle

Crab Cakes

Maryland style jumbo lump crab served with a dijon mustard beurre blanc sauce

Baked Clams

Panko dusted littleneck clams, garlic butter, and fresh lemon juice

Jumbo Sea Scallops on a Half Shell

Two seared scallops, finished with chef's lemon herb beurre blanc

Ahi Tuna Tower

Layers of ahi tuna, with mango, avocado, heirloom tomatoes, cucumber, crisp wontons, ginger sesame soy glaze, spicy mustard sauce

Short Rib Ravioli

Four stuffed raviolis finished in a wild mushroom demi-glaze sauce

Blue Point Oysters

on the half shell (6 piece)

SALADS

Mélange Salad

Fresh seasonal berries, feta cheese, almonds, raspberry vinaigrette

Caesar Salad

Fresh romaine hearts, anchovies, seasoned cheese crisp with a house made Caesar dressing

Caprese Salad

Heirloom tomato, mozzarella, balsamic, extra virgin olive oil, basil pesto

Wedge Salad

Wedge of crispy iceberg lettuce topped with house-made blue cheese dressing, grape tomatoes and Applewood-smoked bacon

OCÉAN

Petrale Sole

Lightly seared served on a bed of artichoke and spinach risotto, lemon herb beurre blanc

Tasmanian Ocean Trout

The petuna ocean trout has been called the "Wagyu of the Sea". Vibrant intense color and purity of flavor and luscious marbling. Creamy succulent texture with high omega 6 content. Served with wild mushroom risotto and baby vegetables

Ahi Tuna Crab Stack

Seared with Cajun spice, jumbo lump crab, served over garlic risotto and sautéed spinach

Grilled Swordfish

Line caught, citrus beurre blanc, roasted heirloom tomato, fingerling potatoes

Jumbo Sea Scallops & Prawns

Served on a bed of garlic risotto with steamed asparagus

King Crab Legs

(1pound) crab legs, grilled corn succotash, twice baked potato

Ahi Tuna Salad

Seared ahi tuna, artisan salad mix tossed with cucumbers, mango, tomatoes, fresh avocado topped with wonton strips and with a sweet & sour soy vinaigrette

LE TERRAIN

"Newport" Pork Chop

16 ounces of farm raised pork, served with sweet corn and bell pepper succotash, country mashed potatoes, fresh apples, brandy demi-glaze

Certified Organic "Mary's" Chicken Piccata

White wine, lemon, butter, capers, baby vegetables, garlic mashed potatoes

Duck Two Ways

Roasted duck and seared duck breast cooked to your desired temperature, served over celery root purée and roasted Brussel sprouts

Prime Newport Flat Iron

8 ounces of certified prime beef with sautéed spinach and garlic mashed potatoes

Prime Filet Oscar

6 ounces of certified prime tenderloin, on garlic mashed potatoes, topped with jumbo lump crab, grilled asparagus, finished with Béarnaise sauce

Braised Short Ribs

Slow cooked on a bed of mashed potatoes with farm fresh baby vegetables

Prime New York Steak

14 ounces of tender prime New York steak topped with au poivre green peppercorn sauce, served with grilled asparagus and purple fingerling potatoes

Steak & Lobster

6 ounce prime filet and a 10 ounce Main lobster tail, scalloped potatoes, grilled asparagus

Rack of Lamb

Tender rack of lamb, rubbed with our special Dijon mustard, and drizzled with honey mint and aged balsamic glaze. Served with fresh roasted rosemary, purple potatoes, sautéed spinach, red peppers and roasted garlic

Portobello Stack

Grilled Portobello mushrooms, asparagus, zucchini, and squash, drizzled with aged balsamic and topped with microgreens

Chef prepares steaks to the following temperatures:

Rare - Red Cool Center, Medium Rare - Red Warm Center, Medium - Pink Warm Center, Medium Well - Slightly Pink Warm Center, Well - Cooked Throughout

BONBONS

Homemade Apple Cobbler

Served with Häagen-Dazs® vanilla ice cream

Chocolate Lava Cake

Chocolate ganache center, served with seasonal mixed berries & Häagen-Dazs® ice cream

Sorbetto Trio

Choice of raspberry, mango, lemon

Date Bread Pudding

House-made, using local Coachella Valley dates

New York Cheesecake

Our select wine list and hand-crafted signature cocktails are available on a separate menu

Corkage Fee: \$25 Per Bottle, Limit 2

Split Plate Charges: Salads/Appetizers \$5.00, Entrees \$9.00
20% Gratuity added to final bill on parties of 5 or more

Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.

Executive Chef, Nestor Ruiz

{ Simple Definition of Mélange: a mixture or medley of different things }