

Mélange

mélange / (mā'länj) / noun- French / meaning: a mixture; a medley The Mélange experience is our interpretation of the fusion of thought, cuisine and culture. Allow us to show you the world of eclectic and eccentric food and spirits.

Starters

Baked Brie (gf) Brown sugar crusted brie, with walnuts, crostini, & blueberry sauce.	12	Banh Mi (Two per order) Roasted pork belly, pickled shitake mushrooms with carrot, daikon, mayo, & jalapeño on a Hawaiian bun.	8
Tempura Shrimp & Vegetables Tempura fried shrimp & mixed vegetables, served with a sweet chili sauce.	10	Bacon Wrapped Shrimp (gf) Four shrimp wrapped in bacon and set atop sautéed onions and a sweet balsamic glaze.	12
Stuffed Portobello (v, gf) Portobello mushroom stuffed with goat cheese, artichokes, roasted red peppers, & topped with a honey balsamic reduction.	8	Crab Cake Lump crab mixed with carrots, celery, garlic & pickled ginger, sautéed & finished with a ginger garlic aioli.	7

For the Table

Calamari Tempura fried calamari & mixed vegetables. Served with an Asian Thai sauce.	12	Tuna Tartare* Sashimi grade tuna mixed with diced mango, red onions, & red peppers. Served with a citrus yuzu & crispy wonton chips.	15
Pork Quesadilla Cheese, guacamole, pico de gallo, & gently braised pork.	10	Edamame (Vegan, gf) Steamed soybeans sprinkled with salt & pepper.	6
Lettuce Wraps Sautéed chicken or tofu with carrot, daikon, mushroom, & Napa cabbage. Served with iceberg lettuce & oyster sauce.	12	Lamb Meatballs Feta cheese on top of roasted red pepper sauce, with char-grilled red skin potatoes, and spinach.	12

Duck Nachos

Half 7 / Full 14

Hoisin glazed duck confit, manchego cheese, guacamole, sriracha sour cream, tomatoes, & scallions, served on wonton chips.

*Items are either served raw or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

In order to ensure the enjoyment of your experience and to expedite service, all parties of 9 or more will be on one check with a 20% gratuity.

Soup & Salad

<p>Melange Salad (v, gf) 7 Mixed spring greens, dried cherries, blue cheese & spiced pecans with honey red wine vinaigrette.</p>	<p>Melange Caprese (v, gf) 10 Fresh mozzarella, heirloom tomatoes, capers, red onions, micro greens & Thai basil vinaigrette.</p>
<p>Arugula & Pear Salad (v, gf) 7 Baby arugula, pear, shaved parmesan & candied pecans with a honey balsamic vinaigrette.</p>	<p>Steak Salad* (gf) 14 Chimichurri marinated steak with avocado, asparagus & mixed spring greens tossed with chipotle lime vinaigrette.</p>
<p>Caesar Salad 7 Hearts of Romaine, croutons, shaved parmesan & anchovies with caesar dressing.</p>	<p>Wilted Kale & Mushroom Salad* (gf) 10 Sautéed mushrooms, kale & prosciutto, topped with a fried egg with truffle vinaigrette.</p>

Soup of the Day

Cup – 4 | Bowl – 7

House made daily. Ask your server for details.

A la Carte Additions

Tofu – 4 | Chicken – 6 | Salmon – 8 | Shrimp – (4 each) 8 | Scallop – (2 each) 9

Mains

<p>Rack of Lamb* (gf) Half 18 Full 33 Bone-in rack of lamb marinated in fresh herbs & grilled. Served with a sweet russet potato pavé, broccolini, & a sweet chili glaze.</p>	<p>Chicken Marsala 24 Pan seared chicken breasts, garlic mashed potatoes, sautéed mushrooms, broccolini, sweet Marsala wine sauce.</p>
<p>Salmon* (gf) Half 16 Full 28 Atlantic salmon, sautéed and served with coconut milk jasmine rice, asparagus, teriyaki sauce, topped with a mango pineapple salsa.</p>	<p>Thai Pasta (Vegan) 20 Blackened tofu, angel hair pasta, atop julienned red pepper, poblano peppers, zucchini & a sweet chili sauce.</p>
<p>Seabass Half 18 Full 32 Wild caught, pan seared & roasted with fresh herbs, topped with pickled cherry tomatoes, capers & sweet soy vinaigrette on coconut milk jasmine rice.</p>	<p>Swordfish* (gf) 28 Grilled swordfish served alongside coconut milk jasmine rice, asparagus, and chimichurri sauce and mango pineapple salsa.</p>
<p>Braised Short Ribs (gf) Half 14 Full 25 Ginger & veal stock braised Black Angus beef, served with garlic mashed potatoes, peas, & broccolini.</p>	<p>Scallops (gf) 28 Four wild caught scallops seared & served with saffron risotto, sautéed spinach & a white wine lobster sauce.</p>
<p>Saffron Lobster Ravioli 22 Lobster Ravioli tossed in a white wine and garlic sauce with shallots, leeks, lemon juice.</p>	<p>Duck* (gf) 24 Crispy skin duck breast served sliced, paired with a slow roasted duck leg confit, with a blueberry whiskey sauce, roasted fingerling potatoes & green beans.</p>
<p>Ribeye* (gf) 32 12 oz. ribeye grilled & served with fingerling potatoes, green beans & topped with herb butter.</p>	<p>Filet Mignon* (gf) 33 8 oz. filet grilled & served with garlic mashed potatoes, asparagus & a beef demi-glacé.</p>

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