

appetizers

Blue Lump Crab Cakes -

Two homwmade crab cakes featuring fresh blue lump crab seasoned in our own special blend and served with lemon caper cream sauce.

Potato wrapped Shrimp -

Ribbons of shoestring potatoes wrapped around succulent shrimp - cooked to a golden crisp and served with a sweet and sour dipping sauce.

Breaded Portabellas:

Crispy breaded portabella mushroom strips served with cool ranch dipping sauce.

Jalapeno Bites:

Sliced green and red jalapenos lightly battered and fried to a crisp. Piled high and served with ranch for dipping.

Traditional Tuscan Dip:

Creamy blend of spinach, artichokes, onions and red peppers. Served with buttered toasted bread and homemade tortilla chips.

Stuffed Jalapeno:

Giant whole jalapenos stuffed with smoked chicken and blended monterey jack and cheddar cheeses wrapped with bacon and cooked to perfection.

Classic Calamari:

Crispy and tender rings of calamari served with ranch and marinara dipping sauces

The Melt Sampler:

A chance to sample a few of melts appetizers..... Ask server for details

pastas

Tortellini Carbonara

Four cheese stuffed tortellini with proscuitto smothered in a creamy bacon and cheese carbonara sauce 15.99

Chicken Toscana

Chicken breast seasoned with basil paired with sautéed spinach, artichoke hearts, sun-dried tomatoes, red peppers and onions layered between 3 pasta sheets and topped with our garlic-cream sauce and served with today's vegetable selection 12.99

Sweet Potato Raviolo

Seasoned sweet potato soufflé wrapped in homemade ravioli pockets topped with sweet cream sauce and garnished with sun-dried tomatoes 13.99

the grill

Smoked Ham & Swiss*

Thin sliced smoked ham with Swiss cheese, caramelized onions and honey mustard on marble rye bread 7.99

Southwest Turkey Sandwich*

Mesquite smoked turkey breast paired with provolone cheese, fresh guacamole and chopped romaine lettuce topped with a roasted red pepper aioli and served on rustic wheatberry bread. 7.99

The Melt Flat Iron Steak*

A new favorite! Flat Iron steak seasoned perfectly and grilled to your taste 9.99

Cilantro Cream Enchiladas*

Grilled chicken and cheddar-jack cheese enchiladas smothered in a cilantro-cream sauce served with our signature cilantro-lime rice and black bean and pineapple salsa. 6.99

Cobb Wrap*

Chicken breast, bacon, tomatoes, hard-boiled egg, Bleu cheese crumbles, avocado and Spring mix wrapped in a warm spinach tortilla and served with your choice of dressing 6.99

Chicken Ceasar Wrap*

Grilled chicken breast and chopped romaine lettuce tossed with our own lemon Caesar dressing wrapped in a warm spinach tortilla 6.99

Patty Melt*

Certified Angus Beef patty topped with bacon, caramelized onions, 1000 Island dressing and Swiss cheese served on grilled marble rye 6.99

Salmon Tacos

Salmon filet, chopped romaine, pico and guacamole wrapped in warm flour tortillas paired with a bed of our signature cilantro-lime rice and black bean and pineapple salsa 6.99

Melt Cheesesteak*

Certified Angus Beef steak thinly shaved then grilled with mushrooms, caramelized onions and jalapenos topped with melted provolone cheese served on our rustic batard loaf. 7.49

salads

The Melt Salad

Field greens topped with julienne carrots, tomatoes and crumbled feta cheese served with your choice of dressings 7.99

Lemon Caesar Salad

Chopped Romaine lettuce tossed in our homemade lemon Caesar dressing, topped with shredded Parmesan cheese and our signature croutons 5.99

Traditional Cobb Salad

Our original recipe features fresh spring mix layered with grilled chicken breast, sweet tomatoes, avocado, crispy bacon, hard-boiled egg and crumbled Bleu cheese 7.99

The Black Forest Salad

Fresh spring mix, crumbled Bleu cheese, dried cranberries and crushed walnuts tossed in our Melt Vinaigrette. . . 7.99

Add chicken breast 4.99

salmon filet 6.99

steak 8.99 to any salad

dinner entrees

Stuffed Pork Tenderloin -

Cherry stuffed roasted pork tenderloin with balsamic cherry glaze and served with homemade mashed potatoes and seasoned spinach.

Teriyaki Grilled Salmon - 8 oz

salmon steak grilled and served with today's vegetable selection on a bed of seasoned couscous.

Bourbon Pecan Chicken - 2-8 oz

chicken breasts hand rolled in pecans and baked then topped with a sweet brown sugtar bourbon glaze and served with garlic-herb roasted potatoes and seasoned spinach.

Trout Amaretto -

Pan seared rainbow trout filet topped with a creamy amaretto sauce and served with seasoned wild rice and today's vegetable selection.

dinner grill

Shrimp Tacos

Tiger shrimp sautéed in our orange-chili sauce, garnished with our homemade pico, wrapped in warm flour tortillas paired with our signature cilantro-lime rice and black bean and pineapple salsa. 8.99

Tequila Lime Chicken Wrap

Savory chicken breast topped with black bean and pineapple salsa, cilantro-lime rice, cheddar-jack cheese and our homemade pico wrapped in a warm spinach tortilla 8.99

Southwest Turkey Ranch

Mesquite smoked turkey breast paired with provolone cheese, fresh guacamole and chopped romaine lettuce topped with a roasted red pepper aioli and served on rustic wheatberry bread 8.99

Smoked Ham & Swiss

Thin sliced smoked ham with Swiss cheese, caramelized onions and honey mustard on marble ryebread 7.99

Grilled Chicken Quesadilla

Chicken breast, cheddar-jack cheese and homemade pico in a grilled spinach tortilla 7.99

Grilled Steak Quesadilla

Marinated steak, caramelized onions, sautéed mushrooms and cheddar-jack cheese in a spinach tortilla 8.99

Famous Melt Hamburger

A half pound Certified Angus Beef patty perfectly seasoned and served on a jalapeno cheddar bun with lettuce, tomato, pickle and onion. 8.99

certified angus beef steaks

The Melt Filet

8 oz Certified Angus Beef tenderloin filet paired with homemade mashed potatoes and sautéed asparagus and mushrooms. 22.99

Peppered Top Sirloin

An 8 oz Certified Angus Beef pepper crusted top sirloin steak grilled then covered with our sweet brandy pepper cream sauce and served with homemade mashed potatoes and seasoned spinach 15.99

desserts

Ask your server about our seasonal desserts.