



We are
OPEN
Mon-Sat
11:00 am - 9:00 pm

Mel's

at 22

Classic American Cuisine

Make a
RESERVATION
+607-322-4012
@melsat22



SOUP

New England Clam Chowder **\$ 5/\$7**

GARDEN GREENS

Dressings: White Balsamic Vinaigrette, Ranch, Blue Cheese, Caesar, Honey Mustard, Thousand Island

Wedge Salad \$ 12

Iceberg lettuce wedge, blue cheese crumbles, roasted tomatoes, crumbly bacon, red onion served with housemade blue cheese dressing

Cobb \$ 12

Romaine, avocado, apple wood smoked bacon, cucumbers, tomatoes, hard boiled egg, crumbled bleu cheese and roasted corn

Classic Caesar \$ 12

Romaine, parmesan, house made garlic croutons

Roasted Beet \$ 12

Roasted beets, chickpeas, spring mix, cucumbers, peppadew, goat cheese, fennel, and sunflower seeds

Forget the Bun \$ 16

Grilled 8oz beef burger on a bed of shredded cheddar, chopped pickles, red onion, cherry tomatoes and romaine garnished with sesame seeds

Add on: Chicken \$8 | Blackened Chicken \$8 | Breaded Chicken \$8 | Shrimp \$ 7 | Salmon \$14 | Tofu \$5 | 8oz Burger \$8

APPETIZER

Bang Bang Shrimp \$ 15

Fried shrimp tossed and coated in house bang bang sauce over lettuce

Fried Cheese Curds \$ 11

Fried cheese curds served with pomodoro sauce

Crispy Brussels \$ 15

Crispy brussel sprouts tossed with applewood bacon, apple cider vinegar & honey

Hot Nashville Fried Cauliflower \$ 12

Crispy battered and fried cauliflower drenched in Nashville-style hot sauce, paired with a dollop of vegan ranch dressing. Vegan delight!

Crab Cakes \$ 17

Homemade lump crab cakes coated in crispy panko crumbs, served with a side of classic remoulade sauce.

Spinach and Artichoke Rangoons \$ 11

Spinach, cheese, and artichoke stuffed in a crispy wonton, served with a side of sweet Thai chili sauce.

Calamari \$ 15

Lightly fried calamari topped with sautéed peppadew, pepperoncini, garlic, tomato, black olives and lemon served with garlic aioli

KIDS

Big Kid Burger \$ 9

Beef burger, cheese and fries

Shrimp in a Basket \$ 10

Served w/fries

Chicken Tenders \$ 9

Served w/fries

Kids Pasta \$ 9

Spaghetti with butter or red sauce topped with aged Parmesan cheese

MAIN COURSE

New Orleans Shrimp \$ 27

Cajun seasoned shrimp served over kimchi rice & seasonal vegetable, finished with a sweet & tangy New Orleans sauce

Chickpea & Beet Coconut Curry \$ 25

Our vegan chickpea & coconut curry served with peppers, onions, & carrots served with basmati rice

Salmon Noodle Bowl \$ 32

Grilled marinated Salmon served over rice noodles in a teriyaki broth, with broccoli, mushrooms, napa cabbage, and carrots. Finished with crushed peanuts and pickled onions

Lemon Herb Chicken \$ 25

Pan seared marinated airline chicken over creamy house mashed potatoes and seasonal vegetables finished with a savory chicken demi

Chicken Parmesan \$ 25

House breaded fresh chicken cutlet topped with pomodoro sauce and mozzarella over spaghetti

Butter Chicken \$ 25

Indian curry made with chicken that has a savory spiced tomato and butter cream sauce over basmati rice with toasted naan and yogurt sauce

Hanger Steak Risotto \$ 39

Grilled 8oz Hanger Steak over creamy asparagus and roasted mushroom risotto, drizzled with balsamic glaze

12oz NY Strip Steak \$45

Grilled 12oz sirloin strip steak topped with herb compound butter, caramelized onions and arugula with mashed potatoes and vegetable

MEL'S CLASSICS

Baked Haddock \$ 25

Fresh North Atlantic haddock over mashed potatoes and vegetable, topped with house crumbs, lobster sauce

Brian's Original Fried Haddock \$ 25

Fresh North Atlantic haddock, beer battered and fried over French fries served with coleslaw and tartar sauce

12oz French Pork Chop \$ 30

Spiced apple cider demi glaze, mashed potatoes and vegetable of the day

BETWEEN THE BUN

Gluten Free Roll \$3.00 | Pickles \$1 | Bacon \$2 | Fried Egg \$2 | Avocado \$3 | Caramelized Onion \$1 | Cheddar, American, Swiss, Smoked Gouda, Provolone \$2 | Creamy Brie \$2.50

Hometown Burger \$ 16

8 oz Angus beef burger, tomato, lettuce and red onion on a toasted brioche roll

Chicken Bacon Sandwich \$ 16

Choice of grilled or blackened chicken breast, lettuce, tomato, bacon and chipotle aioli

Black Bean Burger \$ 14

Black bean burger, caramelized onion, smoked gouda, avocado, everything aioli, arugula and roasted red peppers