



This isn't your parents' neighborhood diner, that's for sure!

At Mel's Gourmet Diner, we've taken your favorite comfort foods and inflected them with modern, gourmet flair, crafting cuisine that's entirely original and imaginative -- yet rooted in tradition.

Meatloaf served with Portobello mushrooms and demi-glaze sauce. "17-Spice Rib Eye," dry-rubbed and grilled to perfection. This is the next generation of diner food! We guarantee you've never had anything like it!

Our dining rooms feature modern spins on legendary diner décor: Welcoming wood and earth tones, sleek metal tables, glossy glass displays. Our commitments to quality, dedicated customer service and family friendly atmosphere keep people coming back again and again.

Perfect for an elegant dinner for two -- or a casual family night out! Stop by one of our restaurants today and see why we're called "southwest Florida's kitchen."



Stylish. Smart. Satisfying. Sensible.

Mel's Gourmet Diner has been wowing southwest Florida diners - and taking comfort food to new culinary heights - since opening in 1989. We currently have 10 locations in the region, each prided on top-notch customer service, affordable prices, welcoming atmospheres, and gourmet cuisine made from the finest ingredients.

**Golden Gate • Naples • Bonita Springs
San Carlos • Fort Myers • Port Charlotte
Venice • Sarasota • Bradenton • Port Richey**

For more information, visit us on the web at www.melsgourmetdiners.com



Home-cooking like you've never experienced before



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SMALL PLATES

Hand-Breaded Vidalia Onion Tower
Served with Mel's Signature Grated-Horse
Radish Remoulade

Asian Beef Skewers

Tender lime-ginger-marinated beef served over
Asian slaw with sweet-pepper dipping sauce

"Surfing" Twin Lump Crab Cakes

Served with a sweet chili sauce over
lightly dressed field greens

SALADS

Mel's Caesar with Chicken or Grouper
Chef-Prepared Dressing, "5-herb" croutons,
crisp romaine and Asiago-cheese shavings

Mel's Classic Greek

Field greens with Kalamata olives, tomato,
feta and cucumber drizzled in Chef-Prepared
Mediterranean-inspired Vinaigrette

Sanibel

Tender baby greens, grilled chicken, raisins, candied
pecans, oranges, blue cheese and cucumber dressed in
Chef-Prepared Honey-Bacon Vinaigrette

Chef-Prepared Soups:

Gulf Coast Seafood Chowder

"Loaded" Baked Potato

Spicy Roasted Red Pepper
and Tomato Bisque



BURGERS

Mile High Burger

Twin hand-cut, seasoned ground-Angus patties served
with leaf lettuce, "Ruskin" beefsteak tomato, apple wood
bacon and sharp American on a toasted sesame bun

Guac BAC

Leaf lettuce, "Ruskin" beefsteak tomato, sliced
avocado, thick-cut apple wood bacon and shredded
jack and cheddar on a toasted sesame bun

DELUXE INNOVATIVE SELECTIONS

Served with salad of fresh baby greens and Chef-Prepared
Soup, baked potato, Yukon gold mash, fries or rice

VEGETABLE CHOICE INCLUDES SAUTÉED BROCCOLI, FRESH
SEASONAL VEGGIE MEDLEY OR OUR SIGNATURE CREAMED SPINACH

Millionaire's Deep Fried Hen

Lightly seasoned, golden fried and served with
our apple-bourbon stuffing and choice of potato

17-Spice Rib Eye

Dry-rubbed and grilled to perfection.
Topped with roasted portabella mushrooms

Lobster Pot Pie

Tender chunks of lobster and vegetables
baked in a luscious cream sauce and topped
with a flaky buttermilk biscuit

Mel's Famous Domestic Baby Back Platter

A full slab of Mel's award-winning baby
back ribs, featuring our signature sweet and tangy
BBQ sauce and sweet potato fries

Mel's Pistachio Crusted Grouper Filet

Topped with Florida Key lime sauce and crispy leeks

signature open-faced sandwiches

Served with your choice of Chef-Prepared
Soup, Mel's fresh salad, coleslaw, sweet potato
fries or natural-cut Idaho fries

"Barrel Bread" Reuben

Thin-sliced corned beef piled high on marbled
"barrel" rye and served with kraut and Mel's
Chef-Prepared "1000" Dressing

Mel's Famous Hand-Breaded Grouper

Leaf lettuce, "Ruskin" beefsteak tomato and
Chef-Prepared Tartar Sauce served on
a toasted French roll

Roast Beef Martini

Tender thin-sliced roast beef, field greens,
Roma tomatoes and blue cheese served
on marbled "barrel" rye with Chef-Prepared
Horse Radish-Olive Aioli

FPO

