

# Mélange

*méˈlange / (māˈläŋ) / 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.*

## The Introduction

<i>Beet Napoleon</i>	8	<i>Beef Rangoon</i>	9
<i>Michigan organic red and golden sweet pickled beets.</i> <i>Served with goat herbed goat cheese, candied pecan,</i> <i>balsamic and orange reduction.</i>		<i>Chopped beef tenderloin, mixed vegetables,</i> <i>ginger and cream cheese wrapped with a wonton</i> <i>and fried crispy. Served with a cilantro chili soy</i> <i>sauce.</i>	
<i>*The River Rock</i>	11	<i>Lettuce Wrap</i>	11
<i>Marinated coulotte steak or Yellowfin tuna,</i> <i>thinly sliced, floating on a ginger</i> <i>ponzu sauce. Self-prepared at your</i> <i>table on a hot seasoned river rock,</i>		<i>Sautéed chicken or tofu with mixed</i> <i>Asian vegetables. Served with iceberg</i> <i>lettuce and oyster sauce.</i>	
<i>Crab Cake</i>	12	<i>Duck Nacho</i>	13
<i>Jumbo lump crab with mixed vegetables,</i> <i>pickled ginger, ponzu and sesame seeds.</i> <i>Served with a garlic ginger aioli, pickled radish,</i> <i>and micro sprouts.</i>		<i>Duck confit glazed in hoisin and served</i> <i>on a crispy wonton chip. Topped with</i> <i>manchego cheese, guacamole, fresh</i> <i>tomato, and sriracha sour cream.</i>	

## Sushi

*Nigiri and Sashimi available upon request*

<i>Edamame – Steamed soybeans</i>	6	<i>Mixed Veggie</i>	6
<i>Red Dawn</i>	8	<i>Avocado &amp; Asparagus</i>	6
<i>Red pepper, tofu, asparagus, avocado, sesame seeds,</i> <i>and dynamite sauce</i>		<i>*Crunchy Spicy Tuna</i>	9
<i>California</i>	10	<i>Spicy tuna, cucumber, avocado</i>	
<i>Crab mix, avocado, cucumber, sesame seeds</i>		<i>Dragon</i>	12
<i>Tempura Shrimp</i>	9	<i>Crab mix, cucumber, avocado, topped with</i> <i>unagi, eel sauce, sesame seeds</i>	
<i>Fried shrimp, avocado, cucumber, sesame seeds</i>		<i>*Monsoon</i>	13
<i>*Spicy Tuna</i>	9	<i>Crab mix, cucumber, topped with sake,</i> <i>avocado, sesame seeds, dynamite sauce</i>	
<i>Spicy tuna, cucumber, avocado, sesame seeds</i>		<i>*Red Dragon</i>	14
<i>*Burning Man</i>	14	<i>Spicy tuna, avocado, cucumber,</i> <i>topped with maguro, ponzu, dynamite</i> <i>sauce, red tobiko, scallions</i>	
<i>Spicy tuna, tempura crunch,</i> <i>topped with maguro, avocado, eel sauce, sriracha</i>		<i>*Firecracker</i>	12
<i>*High Roller</i>	15	<i>Tempura shrimp, avocado, ginger aioli</i> <i>topped with spicy tuna, jalapeno, sriracha</i>	
<i>California roll topped with sake, seared, with</i> <i>ginger aioli, eel sauce, almonds, scallions</i>			

## American Sushi

<i>*Southwest Steak</i>	10	<i>Buffalo Chicken</i>	10
<i>Flank steak, avocado, red pepper, chimichurri</i>		<i>Fried chicken, cream cheese, celery, spicy ranch,</i> <i>red onions</i>	

*In order to ensure the enjoyment of your experience and to expedite service, all parties of 8 or more will be on one check with a 20% gratuity.*

Fields & Cauldrons

<b>Mélange Salad</b> <i>A mix of field greens, dried cherries, bleu cheese, spicy pecans, and mango-lime dressing.</i>	7	<b>Wilted Kale &amp; Mushroom Salad</b> <i>Sautéed mushrooms and wilted kale dressed in A black truffle vinaigrette and topped with fried prosciutto and a fried egg.</i>	9
<b>Grilled Romaine Salad</b> <i>Grilled romaine lettuce topped with bleu cheese dressing, julienned red onion, cherry tomato, and bacon.</i>	8	<b>Arugula &amp; Pear Salad</b> <i>Baby arugula tossed with Bartlett pear and honey balsamic vinaigrette and topped with shaved parmesan cheese and candied pecans.</i>	8

Soup of the Day 7

House made daily. Ask your server for details.

À la Carte Additions:

Tofu – 4	Chicken – 6	Shrimp – 7	Salmon – 7	Scallop – 8
Vegan & Vegetarian				

<b>Smoked Gouda Macaroni</b> <i>Smoked Gouda and American cheese in a creamy béchamel sauce. Finished with toasted panko, fried Brussel leaves, and white truffle oil.</i>	18	<b>Thai Pasta – Vegan</b> <i>Blackened tofu served on a bed of soba noodles, Asian stir-fried vegetables, and a chili soy dressing. Served with a coconut curry sauce.</i>	22
---	----	---	----

Rivers, Lakes & Oceans

<b>Salmon</b> <i>Seared Scottish Salmon served over wild mushroom risotto. Served with a fennel and leek cream sauce, sautéed carrots, and topped with pickled pepper relish.</i>	25	<b>Barramundi</b> <i>New England Barramundi lightly dusted in smoked jalapeno sea salt and paprika, pan seared, and served on a bed of saffron rock shrimp rice, sautéed peppers and onions, and drizzled in chimichurri.</i>	26
<b>Sea Bass</b> <i>Pan seared Sea Bass seasoned with special herbs, topped with cherry tomatoes, capers and drizzled with sweet soy vinaigrette. Served over jasmine rice pilaf and julienned vegetables.</i>	29	<b>Scallop and Shrimp Napoleon</b> <i>Polenta corn fritter, avocado mousse, grilled shrimp, fried kumato tomato, and seared scallops with chimichurri, raspberry yuzu vinaigrette and a habañero gastrique.</i>	33

Forests & Farms

<b>Short Rib</b>	28	<b>*Duck</b>	29
<i>Flavored with Asian accents and slow braised for 8 hours. Served with whipped potatoes, wasabi peas and carrots, pickled radish, and a nest of crispy potato fries.</i>		<i>Maple Leaf Farms duck breast with a slow roasted duck leg confit, dusted in a house 7-spice blend and topped with a seasonal sauce. Paired with wild rice pilaf and fresh green beans.</i>	
<b>*Lamb</b>	32	<b>*Filet</b>	31
<i>Grilled Australian lamb chops marinated in thyme, rosemary and basil. Served over roasted Yukon Gold potatoes and a chiffonade of brussel sprouts with a chili lime soy glaze.</i>		<i>8oz of aged beef grilled and topped with gorgonzola cream and balsamic reduction. Served with parmesan polenta and ratatouille.</i>	
<b>*Ribeye</b>	33	<b>Side dishes</b>	4
<i>12 oz. CAB Ribeye with mushroom demiglace, potato onion pie, and fresh asparagus.</i>		<i>Potato Onion Pie</i>	<i>Wild Mushroom Riso</i>
		<i>Parmesan Polenta</i>	<i>Creamy Chive Potato</i>
		<i>Jasmine Rice Pilaf</i>	<i>Wild Rice Pilaf</i>
		<i>Saffron Shrimp Rice</i>	<i>Roasted Yukon Potat</i>
		<i>Fresh Vegetable</i>	<i>Bacon Jam and Bruss</i>

\* 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.