



# Drake's

HOLLYWOOD



## CHILLED NOSH

LITTLE GEM CAESAR.....	26
classic or spicy   parmesan gremolata	
THE GREEK SALAD.....	26
feta, cucumbers, olives, tomato, oregano vinaigrette	
THE CHOPPED WEDGE SALAD.....	24
Nueske's bacon, bleu cheese, champagne vinaigrette	
SPICY TUNA CRISPY RICE.....	25
chili mayo & eel sauce	
JUMBO TIGER PRAWN COCKTAIL.....	29
served with cocktail sauce & remoulade	
FRESH EAST COAST OYSTERS*.....	24
Drake's exclusive (Duxbury, MA) - 6 per order	

## WARM NOMS

VIN SCULLY FRIES.....	25
smoked cheddar, jalapeños, bacon, chives & ranch	
CAULIFLOWER DYNAMITE.....	21
lightly fried, tossed with both sweet & spicy	
CRAB CLAW SCAMPI.....	39
(5) buttery, herby, and deliciously rich	
DOUBLE CRUNCH ONION RINGS.....	18
spicy ranch dressing & chipotle bbq	
MEATBALLS TROUBADOUR.....	23
tomato ragù, roasted garlic, sweet basil	
LOBSTER ESCARGOT.....	29
herb butter & puff pastry	

## MELROSE PIZZA

JD's

classic pepperoni pizza  
add Ossetra caviar +115  
27

Hot Papi's

pepperoni, onions & jalapeño  
Mike's Hot Honey  
29

Ozzy's

filet mignon, arugula & onion  
truffle oil & balsamic  
34

LOADED IDAHO  
BAKED POTATO

16

ELOTE STYLE  
CREAMED CORN

16

LOBSTER  
MAC & CHEESE

31

THE ROYAL  
CREAMED SPINACH

18

CHILI & GARLIC  
BROCCOLINI

18

## HOUSE PASTAS

Pasta  
Za'za

famous spicy rigatoni  
add Italian sausage +12

38

Ravioli  
Troubadour

smoked mozzarella, tomato  
ragù, fresh basil & parmesan

28

Milo's  
Lobster

lobster ravioli with  
saffron cream sauce

48

## HOUSE SPECIALTIES

PARMESAN CRUSTED SNAPPER*.....	44
smoked mozzarella raviolis	
BRANZINO 'alla PICCATA'.....	48
lemon caper beurre blanc & garlic spinach	
BIG GLORY BAY SALMON.....	42
line caught   black pepper, brown butter, lemon	
JUMBO LUMP CRAB CAKE.....	45
seared half pound with lemon beurre blanc	
HONEY TRUFFLE CHICKEN.....	45
whipped potato & creamed spinach	
THE CHICKEN PARMESAN.....	45
smoked mozzarella, 24 month aged parmesan	

## WORLD CLASS STEAKS

FILET CLASSIQUE*.....	73
10 oz. USDA prime	
SHEP'S HAWAIIAN RIBEYE*.....	75
ginger marinade, a house favorite!	
A5 JAPANESE WAGYU*.....	36/oz
served sliced, white truffle butter - 4oz min	
DRY-AGED DELMONICO RIBEYE*.....	84
served with sizzling white truffle butter	
BONE-IN NEW YORK STRIP*.....	78
12 oz. Flannery Farms, 30 day dry-aged	
THE KING'S PORTERHOUSE*.....	225
42 oz. Flannery Farms, 45 day dry-aged	

## Celebration



NEW YORK  
CLASSIC CHEESECAKE

18



24 LAYER  
STRAWBERRY CAKE

26



THE ROYAL  
ICE CREAM SUNDAE

17



SILK PIE  
DUTCH CHOCOLATE

21

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu. We do not guarantee steaks cooked medium well or above.

# COCKTAILS

21

## HOUSE MARTINIS

### BLEU & GOLD

a harmonious blend of fine vodka, rich bleu cheese salt and house-made bleu cheese olives—a luxurious affair

### FRENCH 76

elegant and effervescent—premium vodka, sparkling prosecco and tangy lemon juice—a chic and refreshing sensation

### BOGART'S GIMLET

infused vodka, zesty lime, and fragrant basil unite in this flirtatious and sophisticated cocktail

### CLASSIC ESPRESSO

Nightingale cold brew, vanilla

Pick Your Poison:

Vodka or Tequila

### PALOMA BLANCA

seductive and captivating, Mezcal Aramas intertwined with agave's sweetness and fresh grapefruit's zest

## World's Coldest Martini

23

frozen Grey Goose martini with dry vermouth and citrus bitters—simply irresistible

## LOUIS XIII "PERFECT POUR"

THINK A CENTURY AHEAD

Half ounce \$150

One ounce \$300

Two ounce \$600

## SIGNATURE DRINKS

### THE MEXICAN

a vivacious blend of tequila, fresh lime, Grand Marnier and Limoncello foam—not your average margarita

### LEMON FIZZ

Lemon Gin and elderflower are brought to life with bubbly prosecco in this refreshing spritz

### THE SPICY MEXICAN

a playful dance of premium tequila, crisp cucumber, fresh lime and fiery jalapeño to spice things up

### GOLD RUSH

an exquisite blend of bourbon, fresh lemon, earthy rosemary, and soothing honey, served on the rocks

### MANHATTAN

smooth and classic, a distinguished blend of bourbon and rye whiskey, vermouth, bitters and a cherry

## SPARKLING & CHAMPAGNE

JEIO BISOL.....	17....60
Prosecco, Italy	
COTE MAS.....	18....70
Sparkling Rosé, Languedoc, France	
CLAUDE MANCIAT CREMANT.....	17....60
Burgundy, France	
VEUVE CLICQUOT ROSÉ.....	40....150
Brut Rosé, Champagne, France	
PERRIER JOUET GRAND BRUT.....	175
Champagne, France	
BARONS DE ROTHSCHILD BRUT.....	195
Champagne, France	
DOM PERIGNON.....	595
Champagne, France	

## CHARDONNAY

HARTFORD COURT.....	18....70
Russian River Valley	
MOILLARD.....	20....75
Chablis, France	
FAR NIENTE.....	145
Napa Valley	
LATOUR PULIGNY MONTRACHET.....	295
Burgundy, France	

## MORE WHITE WINE & ROSÉ

DUCKHORN SAUVIGNON BLANC.....	20....75
Napa Valley	
DOMAINE DELAPORTE.....	22....85
Sancerre, France	
JERMANN PINOT GRIGIO.....	18....70
Friuli-Venezia Giulia, Italy	
DOM. WACHAU GRÜNER VETTLINGER.....	20....75
Wachau, Austria	
RUMOR ROSÉ.....	18....70
Provence, France	

## CABERNET & CABERNET BLENDS

SERIAL.....	17....70
Paso Robles	
LEVIATHAN.....	25....95
California	
PAPILLON BY ORIN SWIFT.....	225
Napa Valley	
QUINTESSA.....	455
Rutherford	
OPUS ONE.....	725
Oakville	

## PINOT NOIR

OUTER BOUND.....	20....75
Russian River	
VINCENT GIRARDIN.....	24....90
Burgundy, France	
SANFORD & BENEDICT.....	145
Santa Rita Hills	
KOSTA BROWNE.....	295
Sonoma Coast	

## MORE RED WINE

RENATO RATTI.....	18....70
Barbera D'Asti, Italy	
MARQUES DE CACERES RESERVA.....	20....75
Rioja, Spain	
LES CADRANS DE LASSEGUE.....	22....85
Bordeaux, France	
MASSOLINO NEBBIOLO.....	24....90
Barolo, Italy	
PRODUTTORI DEL BARBARESCO.....	150
Barbaresco, Italy	
TIGNANELLO, SUPER TUSCAN.....	295
Toscana, Italy	

## BEER

PERONI.....	10
Miller Lite.....	10
SIERRA NEVADA PALE ALE.....	10
Shiner Bock.....	10

We would like to see that you make it home safely. If you do not have a designated driver we would be happy to help make arrangements.

Murals: Jenna Freddo @jennafreddoartist