

CHILLED NOSH

- Jumbo Shrimp Cocktail**.....35
- Little Gem Caesar**.....20
classic or spicy | parmesan gremolata
- Tuna Crudo Rolls**.....25
crispy shallots, soy & serrano
- Chopped Wedge Salad**.....22
Nueske's bacon, bleu cheese, vinaigrette
- Spicy Tuna Crispy Rice**.....19
chili mayo & eel sauce
- Fresh East Coast Oysters***.....25
Drake's exclusive (Duxbury, MA) - 6 per order



BAKED FRESH DAILY

Heavenly Sourdough

imported French butter & sea salt

12

WARM NOMS

- Cauliflower Dynamite**.....22
- Vin Scully Fries**.....22
cheddar, jalapeños, bacon, chives & ranch
- Giant Shrimp Scampi**.....33
(4) buttery, herby, and deliciously rich
- Crab Cake Royale**.....36
Half pound, butter, fine herbs, sauce tonmato
- Meatballs Troubadour**.....24
tomato ragù, roasted garlic, sweet basil
- Lobster Escargot***.....28
herb butter & puff pastry

HANDMADE PASTAS

- Corn Agnolotti**
black truffle, lemon, chive
35
- Whole Lobster Spaghetti**
sherry cream & tarragon
89

- Pasta ZaZa**
famous spicy rigatoni, add Italian sausage +12
32
- Ravioli Troubadour**
four cheese, tomato, pesto & parmesan
29

- Crab Linguini**
lemon, chili, garlic, herbs
36
- Truffle Bolognese**
fusilli pasta, torn burrata, olive oil
37

SEAFOOD

- Salmon Diane** *black pepper, brown butter & lemon | line caught in Big Glory Bay*.....42
- Parmesan Crusted Snapper** *lemongrass jasmine rice, roasted tomato beurre blanc*.....44
- Branzino 'alla Piccata'** *lemon caper beurre blanc*.....48

U.S.D.A. PRIME STEAKS

- Filet Mignon*** *8oz or 10oz, steak salt, roasted tomato, sautéed spinach, Béarnaise*.....59 / 87
- Shep's Hawaiian Ribeye*** *ginger marinade, a house favorite!*.....76
- Filet Mignon Louis*** *10oz, bone marrow, horseradish, bordelaise & pomme purée, Rosewood Ranch*.....97
- Dry-Aged Delmonico Ribeye*** *16oz, 28-day dry-aged, Flannery Farms*.....85
- Bone-In New York Strip*** *18oz, 28-day dry-aged, Flannery Farms*.....92
- King's Porterhouse*** *42oz, 28-day dry-aged, Flannery Farms*.....196
- Bone-in Filet Mignon*** *16oz, Snake River Farms*.....96
Considered a royal cut, this famous steak is served with warm good butter, a house favorite!

SPECIALTY WAGYU

- A5 Japanese Wagyu*** *served sliced, white truffle butter - 4oz min*.....32/oz
- The Australian Tomahawk*** *32oz, Margaret River Farms*.....285

ENHANCE ANY ITEM

steak sauce +3 | Béarnaise +5 | good butter +5 | peppercorn sauce +5 | bone marrow +15 | crab Oscar +18

CHICKEN

- Chicken Parmesan**.....45
buffalo mozzarella, pomodoro, aged parmesan
- Honey Truffle Chicken**.....45
pomme purée & creamed spinach

CHOPS

- Double Cut Lamb Chop**
salsa verde, pomme purée, dark cherry balsamic reduction
72

FEATURES

- Wagyu Cheeseburger***.....28
American cheese, pickles & sauce
- Leo's Surf & Turf***.....96
8oz prime filet mignon, Maine lobster tail

SIDES

- Pomme Purée**.....13
- Elote Style Creamed Corn**.....17
- Chili & Garlic Broccolini**.....17
- Crispy Brussels Sprouts**.....16
- Classic Mac & Cheese**.....15
- Lobster Mac & Cheese**.....25
- Creamed Spinach Royale**.....17
- Double Crunch Onion Rings**.....18

*We are concerned for your well-being. 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.

COCKTAILS

— 21 —

MARTINIS

The World's Coldest

frozen vodka martini · dry vermouth, citrus bitters

Bleu & Gold

Grey Goose vodka, olives & bleu cheese salt

Classic Espresso

vodka, espresso, coffee liqueur, Baileys

French Martini

Belvedere vodka, pineapple & raspberry

Bogart's Gimlet

infused Tito's vodka, lime, basil

French 76

Belvedere vodka, Champagne, lemon juice

COSMOPOLITANS

The Classic

vodka, Cointreau, cranberry, lime

White Yuzu Cosmo

Yuzu Vodka, white grape verjus, yuzu liqueur

Le Grande

Grey Goose Citron, Grand Marnier, cranberry

LOUIS XIII "PERFECT POUR"

Think a century ahead

Half ounce \$150

One ounce \$300

Two ounce \$600

CLASSICS

The Honey Badger

Macklowe bourbon, honey, rosemary, ginger

Fresh Lime Margarita

reposado Tequila, Limoncello foam

The Paloma Blanca

Mezcal Amarás, Campari, grapefruit & mint

Old Fashioned

Makers 46, vanilla, bitters

Spicy Mexican

cucumber and jalapeño Tequila, fresh lime

Lemon Fizz

lemon gin, prosecco & St. Germaine

SPIRIT FREE

Coup de Fête

strawberry purée, mint tea, matcha foam, citrus 14

Cucumber Spritz

cucumber, lime, mint, mineral water 14

Golden Hour

grapefruit, herbal elixir, vanilla, chili 14

WINE

Sparkling & Champagne

JEIO BISOL, DOC Prosecco, Italy.....	70
COTE MAS SPARKLING ROSÉ Cremant, France.....	16..60
LALLIER BRUT Ay-Champagne, France.....	23..95
PERRIER JOUET Champagne, France.....	115
ANDRE CLOUET GRAND RESERVE Champagne, France.....	120

Rosé & White

IL GUFINO Pinot Grigio, Friuli, Italy.....	15..55
LA SCOLA "BLACK LABEL" Cortese, Gavi Dei Gavi.....	85
COMTE DE LA CHEVALIERE Sancerre, France.....	19..75
PEJU LEGACY Sauvignon Blanc, North Coast.....	17..65
CADE Sauvignon Blanc, Howell Mountain.....	85
ROBERT FOLEY Chardonnay, Napa Valley.....	100
PLUMPJACK Chardonnay, Napa Valley.....	160
GRGICH HILLS ESTATE Chardonnay, Napa Valley.....	24..90
SIMONNET FEBVRE Chablis, France.....	70
MONTAGNY 1ER CRU 'LA GRANDE ROCHE' Burgundy, France.....	22..90
CHATEAU VANNIERES ROSE Provence, France.....	16..60

Red

VINCENT GIRARDIN Burgundy, France.....	17..65
FLOWERS Pinot Noir, Sonoma.....	90
DUMOL Pinot Noir, Russian River Valley.....	140
FAILLA Pinot Noir, Sonoma Coast.....	19..75
MAAL BEAUTIFUL Malbec Mendoza, Argentina.....	14..56
8 YEARS IN THE DESERT Red Blend, Napa Valley.....	75
ROBERT FOLEY MERLOT Merlot, Napa Valley.....	110
TURLEY Zinfandel, Central Coast.....	23..95
LES CAILLOUX ROUGE Chateauneuf-du-Pape, France.....	140
MARRONE DOCG Barolo, Piedmont, Italy.....	26..100
PRODUTTORI DEL BARBARESCO Barbaresco, Italy.....	125
HARVEY & HARRIET Cabernet, San Luis Obispo.....	17..65
FAUST Cabernet, Napa Valley.....	110
STAG'S LEAP Cabernet, Oakville, Napa Valley.....	135
AUSTIN HOPE Cabernet, Paso Robles.....	22..100
CADE Cabernet, Howell Mountain.....	280
POST AND BEAM Cabernet, Napa Valley.....	23..90