



CHILLED NOSH

LITTLE GEM CAESAR.....	19
classic or spicy parmesan gremolata	
THE GREEK SALAD.....	24
feta, cucumbers, olives, tomato, oregano vinaigrette	
THE CHOPPED WEDGE SALAD.....	21
Nueske's bacon, bleu cheese, champagne vinaigrette	
SPICY TUNA CRISPY RICE.....	18
chili mayo & eel sauce	
JUMBO TIGER PRAWN COCKTAIL.....	26
served with cocktail sauce & remoulade	
FRESH EAST COAST OYSTERS*.....	24
Drake's exclusive (Duxbury, MA) - 6 per order	

WARM NOMS

VIN SCULLY FRIES.....	21
smoked cheddar, jalapeños, bacon, chives & ranch	
CAULIFLOWER DYNAMITE.....	21
lightly fried, tossed with both sweet & spicy	
CRAB CLAW SCAMPI.....	32
(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

24

THE ROYAL
CREAMED SPINACH

16

CHILI & GARLIC
BROCCOLINI

16

HOUSE PASTAS

Pasta
Za'Za

famous spicy rigatoni
add Italian sausage +12

32

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.....	36
seared half pound with lemon beurre blanc	
HONEY TRUFFLE CHICKEN.....	45
whipped potato & creamed spinach	
THE CHICKEN PARMESAN.....	38
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*.....	32/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*.....	195
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

18

*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 Ketel One vodka, rich salt and house-made bleu cheese olives—a luxurious affair

FRENCH 76

elegant and effervescent — Belvedere vodka, Veuve Clicquot and tangy lemon juice — a chic and refreshing sensation

PALOMA BLANCA

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

BOGART'S GIMLET

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

CLASSIC ESPRESSO

Maven cold brew, vanilla
Pick Your Poison:
Vodka, Tequila, Mezcal, Rum, Brandy

World's
Coldest
Martini

22

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 Don Fulano tequila, Cointreau, Limoncello foam & lime — not your average marg

LEMON FIZZ

Bombay Murican Lemon Gin and St. Germaine are brought to life with prosecco in this refreshing spritz

OLD FASHIONED

Makers 46, vanilla, bitters — Subtle harmony of sweetness & spice in a vintage crystal glass

THE SPICY MEXICAN

a playful dance of 21 Seed tequila, crisp cucumber, fresh lime and fiery jalapeño salt to spice things up

GOLD RUSH

an exquisite blend of Makers bourbon, earthy rosemary syrup, fresh lemon and ginger, served on the rocks

SPARKLING & CHAMPAGNE

VEUVE CLICQUOT.....	25..105
Champagne, France	
TELMONT RESERVE BRUT.....	23..100
Champagne, France	
MINUTY M ROSÉ.....	12...52
Côtes du Provence, France	
MUMM, BRUT ROSÉ.....	13...54
Napa Valley, California	

MARTIS, CABERNET.....	13...54
Alexander Valley, California	
SEQUOIA GROVE, CABERNET.....	21...90
Napa Valley, California	
HARTFORD COURT, PINOT NOIR.....	17...75
Russian River Valley, California	
CAYMUS-SUISUN, THE WALKING FOOL, BLEND.....	14...48
Suisun Valley, California	
ORIN SWIFT, 8 YEARS IN THE DESERT, BLEND.....	17...75
Napa Valley, California	
CHATEAU GREYSAC.....	18...75
Bordeaux, France	
DUCKHORN, MERLOT.....	18...75
Napa Valley, California	

WHITE WINES

SAINT CLAIR, SAUVIGNON BLANC.....	13...54
Marlborough, New Zealand	
COMTE DE LA CHEVALIERE.....	16...70
Sancerre, France	
KETTMEIR DOC, PINOT GRIGIO.....	13...54
Alto Adige, Italy	
FLOWERS, CHARDONNAY.....	16...70
Sonoma Coast, California	
BASSERMAN-JORDAN, RIESLING.....	15...60
Pfalz, Germany	
LOUIS JADOT POUILLY-FUISSE.....	16...77
Burgundy, France	

RESERVE WINES

SILVER OAK, CABERNET.....	75..395
Napa Valley, California	
CHÂTEAU LASSEGUE, SAINT EMILION, BORDEAUX.....	35..145
Bordeaux, France	
MT. BRAVE, MT. VEEDER, CABERNET SAUV.....	53..227
Napa Valley, California	

BOTTLED BEERS

MILLER LITE.....	8
COORS LITE.....	8
MODELO ESPECIAL.....	8
MICHAELOB ULTRA.....	8
PERONI.....	8
SHINER BOCK.....	8

NON ALCOHOLIC SELECTIONS

RED BULL SUGARFREE.....	8
CUCUMBER SPRITZ.....	9
cucumber, lime, mint, mineral water	
HEINEKEN ZERO.....	9