

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	

Drake's
HOLLYWOOD

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
(3) buttery, herby, and deliciously rich	
Crab Cake Royale.....	36
Half pound, butter, fine herbs, sauce tonnato	
Meatballs Troubadour.....	24
tomato ragù, roasted garlic, sweet basil	
Lobster Escargot*.....	28
herb butter & puff pastry	

HANDMADE PASTAS		
Veal Cappelletti	Pasta ZaZa	Crab Ravioli
black truffle, sage, brown butter	famous spicy rigatoni, add Italian sausage +12	garlic bisque, lemon, sage
35	32	36
Whole Lobster Pasta	Pesto Rigatoni	Truffle Bolognese
sherry cream & tarragon	basil cream sauce & parmesan	fusilli pasta, torn burrata, olive oil
68	29	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.....
buffalo mozzarella, pomodoro, aged parmesan
45
Honey Truffle Chicken.....
pomme purée & creamed spinach
45

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

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

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

Ketel One 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

Tito's vodka, Cointreau, cranberry, lime

White Yuzu Cosmo

Haku 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

Basil Hayden, honey, rosemary, ginger

Fresh Lime Margarita

Don Fulano tequila, Limoncello foam

The Paloma Blanca

Mezcal Amaras, agave, grapefruit

Old Fashioned

Makers 46, vanilla, bitters

Spicy Mexican

cucumber and jalapeño Tequila, fresh lime

Lemon Fizz

Bombay Murican, prosecco & St. Germaine

SPIRIT FREE

Cucumber Spritz

cucumber, lime, mint, mineral water 14

Coup de Fête

strawberry purée, mint tea, matcha foam, citrus 14

Golden Hour

grapefruit, herbal elixir, vanilla, chili 14

WINE

Sparkling & Rosé

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

White

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

Red

MARTIS, CABERNET Alexander Valley, California.....	13	 54
SEQUOIA GROVE, CABERNET Napa Valley, California	21	 90
HARTFORD COURT, PINOT NOIR Russian River Valley, California.....	17	 75
CAYMUS-SUISUN, THE WALKING FOOL, BLEND Suisun Valley, California.....	14	 48
ORIN SWIFT, 8 YEARS IN THE DESERT, BLEND Napa Valley, California	17	 75
CHATEAU GREYSAC Bordeaux, France	18	 75
DUCKHORN, MERLOT Napa Valley, California.....	18	 75
SILVER OAK, CABERNET Napa Valley, California	75	... 395
CHÂTEAU LASSEGUE, SAINT EMILION, BORDEAUX Bordeaux, France	35	... 145
MT. BRAVE, MT. VEEDER, CABERNET SAUV Napa Valley, California.....	53	... 227