

CHILLED NOSH

Jumbo Tiger Prawn Cocktail	35
Little Gem Caesar	20
<i>classic or spicy parmesan gremolata</i>	
The Greek Salad	25
<i>feta, cucumbers, olives, tomato, vinaigrette</i>	
Chopped Wedge Salad	22
<i>Nueske's bacon, bleu cheese, vinaigrette</i>	
Spicy Tuna Crispy Rice	19
<i>chili mayo & eel sauce</i>	
Fresh East Coast Oysters*	25
<i>Drake's exclusive (Duxbury, MA) - 6 per order</i>	

Drake's
HOLLYWOOD

BAKED FRESH DAILY

Heavenly Sourdough

imported French butter & sea salt

10 · 12

WARM NOMS

Cauliflower Dynamite	22
Vin Scully Fries	22
<i>cheddar, jalapeños, bacon, chives & ranch</i>	
Crab Claw Scampi	33
<i>(5) buttery, herby, and deliciously rich</i>	
Jumbo Lump Crab Cake	36
<i>Half pound, butter, fine herbs, sauce tonmato</i>	
Meatballs Troubadour	24
<i>tomato ragù, roasted garlic, sweet basil</i>	
Lobster Escargot*	30
<i>herb butter & puff pastry</i>	

HANDMADE PASTAS

Pasta ZaZa
<i>famous spicy rigatoni, add Italian sausage +12</i>
32
Whole Lobster Spaghetti
<i>sherry cream & tarragon</i>
89

Sweet Corn Agnolotti
<i>black truffle, lemon, chive</i>
35

Ravioli Troubadour
<i>four cheese, tomato, pesto & parmesan</i>
29

Truffle Bolognese
<i>fusilli pasta, torn burrata, olive oil</i>
37

Linguini with Clams
<i>chili, garlic, herbs</i>
33

SEAFOOD

Salmon Diane <i>black pepper, brown butter & lemon line caught in Big Glory Bay</i>	42
Parmesan Crusted Snapper <i>lemon grass jasmine rice, beurre blanc</i>	44
Branzino 'alla Picatta' <i>lemon caper beurre blanc</i>	48
Drake's Surf & Turf <i>6oz prime filet mignon, half Maine lobster</i>	96
<i>Considered a delicacy, this famous dish is served with warm lobster butter, au poivre sauce, a house favorite!</i>	

U.S.D.A. PRIME STEAKS

Filet Mignon* <i>6oz or 10oz, steak salt, roasted tomato, sautéed spinach, Béarnaise</i>	59 / 87
Shep's Hawaiian Ribeye* <i>ginger marinade, a house favorite!</i>	76
Filet Mignon Louis* <i>10oz, bone marrow, horseradish, bordelaise & pomme puree</i>	97
Dry-Aged Delmonico Ribeye* <i>16oz, 28-day dry-aged</i>	85
Bone-In New York Strip* <i>14oz, 28-day dry-aged</i>	79
King's Porterhouse* <i>42oz, 28-day dry-aged</i>	196

SPECIALTY WAGYU

A5 Japanese Wagyu* <i>served sliced, white truffle butter - 4oz min</i>	32/oz
Bavette Steak Frites* <i>10oz, au poivre sauce, herb butter</i>	82

ENHANCE ANY ITEM

steak sauce + 5 | Béarnaise +5 | Café de Paris butter +5 | au poivre sauce +5 | jumbo lump crab Oscar +18

CHICKEN

Chicken Parmesan	42
<i>buffalo mozzarella, pomodoro, aged parmesan</i>	
Honey Truffle Chicken	45
<i>pomme puree & creamed spinach</i>	

CHOPS

Double Cut Lamb Chop
<i>salsa verde, lemon, charred eggplant, pomegranate au jus</i>
72

SHELLFISH

Tempura Lobster Tail*	45
<i>chili de arbol, lobster jus, basil & tarragon</i>	
Giant Prawn Scampi*	39
<i>tiger prawns, calabrian chili, fennel pollen</i>	

SIDES

Pomme Puree	13
Elote Style Creamed Corn	17
Loaded Idaho Baked Potato	17
Chili & Garlic Broccolini	17
Crispy Brussels Sprouts	16

Classic Mac & Cheese	15
Lobster Mac & Cheese	25
Creamed Spinach Royale	17
Classic Curly Fries	11
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