



CHILLED NOSH

THE STEAK TARTARE*	25
dijon, shallots, caper berries	
SPICY TUNA CRISPY RICE*	25
chili mayo & eel sauce	
#1 AHI PRESSED SUSHI*	24
Osaka style, avocado, sea salt	
HAMACHI PONZU SASHIMI*	38
wasabi relish, citrus ponzu & floral	
SINATRA'S SUSHI ROLL	25
shrimp tempura & crab, spicy tuna, sriracha honey	
JUMBO SHRIMP COCKTAIL	29
served with cocktail sauce & remoulade	

WARM NOMS

CAULIFLOWER DYNAMITE	21
lightly fried, tossed with both sweet & spicy	
SNOW CRAB CLAWS	39
(5) buttery, herby, and deliciously rich	
JUMBO LUMP CRAB CAKE	45
seared half pound with lemon beurre blanc	
CRAB RANGOON	25
cream cheese, scallion, sweet chili	
VIN SCULLY FRIES	25
smoked cheddar, jalapeños, bacon, chives & ranch	
LOBSTER ESCARGOT	29
herb butter & puff pastry	

CHOPPED SALADS

<i>The Italian</i>	<i>The Caesar</i>	<i>The Wedge</i>	<i>The Greek</i>
salami, olives, provolone, peppers, pickled onions	little gem lettuce, classic or spicy	Nueske's bacon, bleu cheese, champagne vinaigrette	feta, cucumbers, olives, tomato, oregano vinaigrette
24	26	24	26

CHILI GARLIC BROCCOLINI	CLASSIC MAC & CHEESE	LOBSTER MAC & CHEESE	ROYAL CREAMED SPINACH	LOADED MASHED POTATOES
18	22	31	18	18

MELROSE PIZZA

ONE SIZE – 16" | EACH FEEDS 2-3 PATRONS – ADD OSSETRA CAVIAR +120

<i>JD's</i>	<i>Ozzy's</i>	<i>Rick's</i>	<i>Hot Papi</i>
pepperonis, mozzarella & parmesan, oregano, fresh basil	filet mignon, arugula, sweet onion, truffle oil, balsamic glaze	sausage & jalapeño, sharp cheddar, sweet onions, jalapeño ranch	pepperoni, onions, jalapeño, Mike's Hot Honey
27	32	31	29

HOUSE SPECIALTIES

PASTA ZA ZA	38
spicy rigatoni, chili flake & parmesan sausage +12	
MILO'S LOBSTER PASTA	65
1.25 lb eastern lobster, spaghetti, pink sauce	
PARMESAN CRUSTED SNAPPER*	44
smoked mozzarella raviolis, saffron cream sauce	
GRILLED BRANZINO*	48
salsa verde, avocado oil & fresh herbs limited	
ORA KING SALMON	38
lentil vinaigrette & whipped potatoes	
HONEY TRUFFLE CHICKEN	45
whipped potato & creamed spinach	
THE CHICKEN PARMESAN	38
served on a bed of spaghetti ragu	

WORLD CLASS STEAKS

FILET CLASSIQUE*	73
10 oz. USDA prime	
FILET MIGNON – PETITE DUCHESS CUT	65
7 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	
DRY-AGED NEW YORK STRIP*	78
served with béarnaise	
THE KING'S PORTERHOUSE*	195
Northern California dairy beef, (serves 2-3)	

Celebration



CHEESECAKE
seasonal toppings
20



24 LAYER CAKE
JoJo's strawberry
26



COTTON CANDY
spun fresh
17



CHOCOLATE 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

indulge in the ultimate after-dinner luxury with robust espresso, Kahlua and smooth Bailey's

PALOMA BLANCA

seductive and captivating, mezcal's smoky notes intertwine with agave's sweetness and fresh grapefruit's zest

World's
Coldest
Martini

23

frozen vodka 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

BONTERRA ESTATE COLLECTION.....	18...70
Mendicino County	
MOILLARD.....	20...75
Chablis, France	
FAR NIENTE.....	145
Napa Valley	
LATOUP 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
Fruili-Venezia Giulia, Italy	
DOM. WACHAU GRÜNER VETLINER.....	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 Fredde @jennafreddartist