



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
ZaZa

famous spicy rigatoni
add Italian sausage +12
32

Ravioli
Troubadour

smoked mozzarella, tomato
ragù, basil pesto & 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 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

MANHATTAN

smooth and classic, a distinguished blend of bourbon and rye whiskey, vermouth, bitters and a cherry

SPANISH ESPRESSO

Licor 43 meets the richness of almond espresso in this velvety and irresistible after-dinner indulgence.

World's
Coldest
Martini

22

frozen vodka martini
with dry vermouth
and citrus bitters—
simply irresistible



SIGNATURE DRINKS

THE MEXICAN

a vivacious blend of tequila, fresh lime, Grand Marnier and Limoncello foam – not your average margarita

PALOMA BLANCA

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

THE SPICY MEXICAN

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

GOLD RUSH

an exquisite blend of bourbon, fresh lemon, earthy rosemary, and soothing honey, served on the rocks

CLASSIC ESPRESSO

indulge in the ultimate after-dinner luxury with robust espresso, Kahlua and smooth Baileys

SPARKLING

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

RED

VINCENT GIRARDIN.....	17...65
Burgundy, France	
FLOWERS.....	90
Pinot Noir, Sonoma	
DUMOL.....	140
Pinot Noir, Russian River Valley	
FAILLA.....	19...75
Pinot Noir, Sonoma Coast	
MAAL BEAUTIFUL MALBEC.....	14...56
Mendoza, Argentina	
8 YEARS IN THE DESERT.....	75
Red Blend, Napa Valley	
ROBERT FOLEY MERLOT.....	110
Merlot, Napa Valley	
TURLEY.....	23...95
Zinfandel, Central Coast	
LES CAILLOUX ROUGE.....	140
Chateauneuf-du-Pape, France	
MARRONE DOCG.....	26...100
Barolo, Piedmont, Italy	
PRODUTTORI DEL BARBARESCO.....	125
Barbaresco, Italy	
IL BORRO TOSCANA.....	130
Super Tuscan, Tuscany, Italy	
HARVEY & HARRIET.....	17...65
Cabernet, San Luis Obispo	
FAUST.....	110
Cabernet, Napa Valley	
STAG'S LEAP.....	135
Cabernet, Oakville, Napa Valley	
AUSTIN HOPE.....	22..100
Cabernet, Paso Robles	
CADE.....	280
Cabernet, Howell Mountain	
POST AND BEAM.....	23...90
Cabernet, Napa Valley	
SINEGAL ESTATE.....	150
Cabernet, Howell Mountain	

WHITE & ROSÉ

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