



Drake's

HOLLYWOOD

5007
lovers
lane

CHILLED NOSH

HAMACHI CRUDO.....	18
citrus & yuzu vinaigrette	
ROYAL OYSTERS.....	6/EA
ossetra caviar & crème fraîche min 6 per order	
PRESSED TORO ROLL.....	21
#1 bluefin tuna, white truffle oil	
SPICY SALMON CRISPY RICE.....	19
gochugang & serrano	

WARM NOMS

KING CRAB RANGOON.....	17
cream cheese, scallion, sweet chili	
THE VEAL MEATBALLS.....	19
tomato & garlic ragu	
LOBSTER ESCARGOT.....	23
herb butter & puff pastry	
SNOW CRAB SCAMPI.....	32
(5) buttery, herby, and deliciously rich	

MELROSE PIZZA

ONE SIZE - 14" - FEEDS 2-3 PATRONS
WE POLITELY DECLINE INGREDIENT SUBSTITUTIONS

Classic

pepperoni,
mozzarella & parmesan,
oregano, fresh basil

24

Ozzy's

filet mignon, arugula,
sweet onion, truffle oil,
balsamic glaze

29

Rick's

sausage & jalapeño,
sharp cheddar, sweet onion,
jalapeño ranch

28

Barbecue

grilled chicken,
bacon, corn, cilantro,
hickory sauce

27

CAULIFLOWER DYNAMITE

12

TWICE BAKED POTATOES

14

TRUFFLE WAGYU FRIED RICE

18

ROYAL CREAMED SPINACH

14

MAC N CHEESE

CLASSIQUE.....	16
LE DELUXE: WHITE TRUFFLE & LOBSTER.....	39

VIN SCULLY FRIES

SEA SALT, SMOKED CHEDDAR, JALAPEÑOS, BACON, CHIVES & RANCH DRESSING	18
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ENTRÉES

PASTA ZA ZA.....	29
spicy rigatoni, chili flake & parmesan	
CACIO E PEPE GEMELLI.....	24
fresh pecorino romano, pink peppercorn	
'BIG & SPICY' CHICKEN PARM.....	34
topped with fresh mozzarella & provolone	
PAN-ROASTED SALMON.....	36
a la carte, glazed with honey vinaigrette	
WHITE FISH PICCATA.....	MP
lemon beurre blanc & sautéed spinach limited	
HONEY TRUFFLE CHICKEN.....	37
whipped potatoes, creamed spinach	

STEAKS

FILET CLASSIQUE*.....	58
9oz, served a la carte	
FILET SCARLET*.....	67
buffalo bleu & grilled jumbo shrimp	
BONE-IN NEW YORK STRIP*.....	61
served with classic bernaise	
SHEP'S HAWAIIAN RIBEYE*.....	64
ginger marinade, a house favorite!	
A5 JAPANESE WAGYU*.....	30/OZ
served sliced, white truffle butter - 6oz min	
THE KING'S PORTERHOUSE*.....	175
Northern California dairy beef, (serves 2-3)	

ACCATREMENTS

hickory smoked butter 3 • peppercorn sauce 4 • classic bernaise 6
white truffle butter 5 • horseradish crème 4

SALADS

CAESAR SALAD.....	14
chopped romaine lettuce, shaved parmesan, cornbread croutons, true caesar dressing	
CHOPPED WEDGE SALAD.....	16
chilled iceberg, bacon slab, onion, tomatoes, bleu cheese & champagne vinaigrette dressing	



RARE & DRY-AGED CUTS

EXCLUSIVE SELECTIONS | LIMITED AVAILABILITY
inquire your server



COTTON CANDY CLOUD
spun fresh in-house

17



24 LAYER CAKE
JoJo's strawberry

24



CHOCOLATE SILK PIE
Dutch chocolate

17



GIFT CARDS AVAILABLE - ASK YOUR SERVER

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

16

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

18

Impeccably crafted, this frozen vodka martini with dry vermouth and citrus bitters exudes sophistication and glamour, making it 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 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 Bailey's.

SPARKLING & CHAMPAGNE

JEIO BISOL, DOC.....	70
Prosecco, Italy	
COTE MAS SPARKLING ROSÉ.....	70
France	
CANARD-DUCHENE.....	90
Champagne, France	
LALLIER BRUT.....	100
Ay, France	
PERRIER JOUET.....	115
Champagne, France	

CHARDONNAY

TALBOTT 'SLEEPY HOLLOW'.....	60
Santa Lucia Highlands	
MOILLARD.....	60
Chablis, France	
FAR NIENTE.....	125
Napa Valley	
ANTICA.....	70
Napa, California	
DOMAINE MATROT.....	96
Burgundy, France	

SAUVIGNON BLANC

DUCKHORN SAUVIGNON BLANC.....	56
Napa Valley	
MCBRIDE SISTERS.....	60
Marlborough, New Zealand	

DOMAIN CHEZATTE..... 22..88

 Sancerre, France

ROSÉ & MORE WHITE WINE

JERMANN PINOT GRIGIO.....	60
Fruili-Venezia Giulia, Italy	
CHATEAU DE MONTFORT.....	60
Vouvray, France	
J WILKES VIOGNIER.....	64
Paso Robles	
MINUTY ROSÉ.....	64
Provence, France	
WHISPERING ANGEL ROSÉ.....	70
Provence, France	

CABERNET & CABERNET BLENDS

METTLER.....	64
Napa Valley	
HARVEY & HARRIET.....	68
San Luis Obispo	
AUSTIN HOPE.....	75
Paso Robles	
MT. VEEDER.....	100
Napa Valley	
CADE.....	265
Howell Mountain	
PRIDE MOUNTAIN.....	160
Napa/Sonoma	
R.M. 'THE ESTATES'.....	185
To Kalon, Oakville	
DOUBLE DIAMOND.....	195
To Kalon, Oakville	

PINOT NOIR

BREWER-CLIFTON.....	85
Santa Rita Hills	
BELLE GLOS 'LAS ALTURAS'.....	88
Santa Lucia Highlands	
OUTER BOUND.....	88
Russian River	
VINCENT GIRARDIN.....	90
Burgundy, France	

MORE RED WINE

MAAL BIUTIFUL MALBEC.....	56
Mendoza, Argentina	
8 YEARS IN THE DESERT.....	90
Napa Valley	
BOSQUET CHATEAUNEUF DU PAPE.....	110
Rhône, France	
PRODUTTORI DEL BARBARESCO.....	125
Barbaresco, Italy	
IL BORRO TOSCANA (SUPER TUSCAN).....	150
Tuscany, Italy	
ROBERT FOLEY MERLOT.....	125
Napa Valley	

Reserve wine list available upon request.