THE DRAKE STEAKHOUSE

DINNER

DINNER

APPETIZERS

CHILLED SEAFOOD PLATEAU | 125
Caribbean spiny lobster, king crab legs, black tiger prawns, mignonette, tobasco, cocktail sauce

TUNA TARTARE | 28 GF
Sushi grade Ahi, shallots, avocado, cucumber

JUMBO BLUE CRAB CAKE | 32
Lump blue crab, panko bread crumbs, roast garlic & lemon aioli, baby greens

OXTAIL RISOTTO ARANCHINI |32
Crispy arancini, marinara sauce, grana padano cheese, basil

CEVICHE | 28
Local white fish & prawns, extra virgin olive oil, red onion, cilantro, avocado, citrus, plantain chips

SOUP AND SALADS

FEATURE SOUP | 18
Your server will present tonight's soup

THE ISLAND | 21 V, VEG, GF
Mixed greens, romaine hearts, roasted red & golden beets, raisins, cucumber, sunflower seeds, balsamic vinaigrette

CAESAR SALAD | 21
Romaine hearts, parmigiano reggiano, garlic croutons, crispy bacon, traditional anchovy casear dressing

FRENCH ONION SOUP GRATINEE | 18
Caramelized onions, beef stock, sherry, baguette croutons, Gruyere cheese

BURRATA| 28 V, GF
Extra virgin olive oil, grape tomatoes, arugula, balsamic reduction, baby greens

V – Vegetarian | VG – Vegan | GF – Gluten Free

Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in usd and subject to 18% service charge

DINNER

USDA AND WAGYU BEEF

All steaks served with baked russet potato, sour cream, chives, bacon, crispy shallots, rock salt, with the choice of sauce: cafe de paris, chimichurri, peppercorn

ALL STEAKS GLUTEN FREE

USDA

FILET MIGNON
8 OZ | 60
12 OZ | 88

NEW YORK STRIP
10 OZ | 58
16 OZ | 86

BONELESS RIBEYE
16 OZ | 96

TOMAHAWK FOR TWO
30 OZ | 135
Prepared table side, fondant potatoes, market vegetables, roasted garlic

CHATEAUBRIAND FOR TWO | 138
Fondant potatoes, market vegetables, roasted garlic, Madagascar peppercorn sauce, rosemary

WAGYU

AUSTRALIAN F1 WAGYU NEW YORK STRIP 10 OZ | 90

DINNER

SEAFOOD AND SPECIALTIES

SALT CRUSTED BRANZINO | 62 GF
Ginger, charred lemon, wild rice pilaf, fried plantain, grilled broccolini, sea salt

SLOW BRAISED LAMB SHANK | 75
Slow braised lamb shank, pinot noir & thyme demi-glace, roasted vegetables, mashed potato

SEARED SCALLOPS | 42
Wild caught U10 scallops, green pea and mint puree, green apple salsa

BROILED CARIBBEAN ROCK LOBSTER | MP
SEASONAL
Locally caught, garlic and herb drawn butter, citrus

ROAST HALF CHICKEN | 34 GF
House jerk spice, fried plantain, rice & peas, tamarind chutney, cho cho

CATCH OF THE DAY | MP GF
Your server will present tonight's offer

SPAGHETTI BOLOGNESE | 28
House made spaghetti, free-range grass-fed wagyu beef, San Marzano tomatoes, Grana Padano, garlic baguette

LOBSTER PAPPARDELLE | 45
Caribbean spiny lobster, asparagus, butter, lobster reduction, parsley

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SIDES

WILD MUSHROOMS WITH THYME BUTTER, GARLIC | 12 V, GF

PANKO FRIED ONION RINGS | 12 V

CREAMED SPINACH | 12 V

STEAMED BROCOCOLINI | 12 GF

FRIED PLANTAIN | 12 V, VG, GF

BAKED RUSSET POTATO | 12 V, GF

HERB MASHED POTATOES | 12 V, GF

LOBSTER MAC AND CHEESE | 25

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