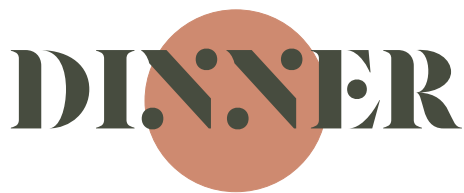


THE
DRAKE
STEAKHOUSE

DINNER





APPETIZERS

ESCARGOTS DE BOURGOGNE | 26

GF (WITHOUT BAGUETTE)

Pinot grigio, shallots, butter, flat leaf parsley, tarragon, garlic, toasted baguette

TUNA TARTARE | 24 **GF**

Sushi-grade ahi tuna, dehydrated grape tomatoes, shallots, citrus, cucumber

CHILLED SEAFOOD PLATEAU | 95

Caribbean spiny lobster, king crab legs, black tiger prawns, Kiwi mussels, citrus, mignonette, Tabasco, cocktail sauce

FOIE GRAS | 28

Pan seared duck foie gras, crusty baguette, Caribbean mango

JUMBO BLUE CRAB CAKE | 24

Lump blue crab, panko breadcrumbs, lemongrass & dry vermouth beurre blanc, citrus

OXTAIL RISOTTO ARANCINI | 22

Crispy arancini, marinara sauce, Grana Padano cheese, basil chiffonade

CEVICHE | 24

European sea bass and U-10 scallops, Badia a Coltibuono Tuscan extra virgin olive oil, red onion, cilantro, avocado, blood orange, citrus zest, plantain chips

SOUP AND SALADS

FEATURE SOUP | 12

Your server will present tonight's soup

ISLAND GREENS | 16 **V, VEG, GF**

Farm fresh organic leaves and micro greens, pumpkin seeds, Roma tomatoes, carrot curls, pomegranate dressing

FRENCH ONION SOUP GRATINEE | 18

Caramelized onions, beef stock, sherry, baguette crouton, Gruyere cheese

HEART OF PALM | 18

Palm hearts, chickpea confit, cucumbers, avocado, grape tomatoes, blood orange vinaigrette

CAESAR SALAD | 18

Romaine hearts, Parmigiano Reggiano, garlic croutons, crispy bacon, traditional anchovy caesar dressing

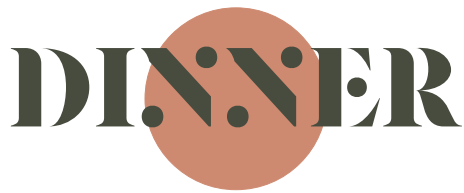
BURRATA | 22 **V, GF**

Shaved Sabatino black truffle, Badia a Coltibuono Tuscan extra virgin olive oil, grape tomatoes, arugula, Maldon sea salt, balsamic reduction

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 23% service charge



USDA PRIME AND WAGYU BEEF

All steaks served with baked russet potato, sour cream, green onion and bacon

ALL STEAKS ARE GLUTEN FREE

USDA

FILET MIGNON

8 OZ | 60
12 OZ | 70

NEW YORK STRIP

10 OZ | 55
16 OZ | 65

BONELESS RIBEYE

16 OZ | 65

TOMAHAWK FOR TWO

30 OZ | 175

Prepared tableside, fondant potatoes, market vegetables, roasted garlic

CHATEAUBRIAND FOR TWO

25 OZ | 180

Fondant potatoes, market vegetables, roasted garlic, Madagascar peppercorn sauce, rosemary

WAGYU

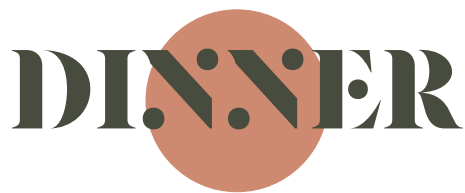
AUSTRALIAN F1 WAGYU NEW YORK STRIP

10 OZ | 85
16 OZ | 130

A5 JAPANESE WAGYU | 180

Purebred Kuroge Washu Japanese Black Cattle from Miyazaki prefecture.

Pan-seared 8 oz filet mignon, shaved Sabatino black truffle, shoestring potatoes, grilled broccolini, hollandaise



SEAFOOD AND SPECIALTIES

SALT CRUSTED BRANZINO | 45 GF
*Ginger, charred lemon, wild rice pilaf,
fried plantain, grilled broccolini,
Maldon sea salt*

LAMB OSSO BUCO | 55
*Slow braised lamb shank, pinot noir &
thyme demi-glace, roasted vegetables,
creamy tomato risotto*

BUTTER POACHED LANGOUSTINE | 55
*Tarragon garlic butter, saffron risotto,
organic Malabar spinach*

SEARED SCALLOPS | 55
*Wild caught U10 scallops, green pea &
mint puree, green apple, broccolini*

**BROILED CARIBBEAN
SPINY LOBSTER | MARKET PRICE**
SEASONAL
*Locally caught spiny lobster, garlic and
herb drawn butter, citrus*

ROASTED HALF CHICKEN | 28 GF
*House jerk spice, fried , plantain, rice &
peas, tamarind chutney, cho cho*

TONIGHT'S CATCH MP
Your server will present tonight's offer

GRILLED KING FISH | 40
*Lemongrass, ginger, coconut reduction,
roasted squash, wild rice pilaf*

HOUSE MADE SAFFRON RAVIOLI |30
*Golden enoki & king mushroom ragout,
asparagus, ricotta, Parmigiano
Reggiano crisp*

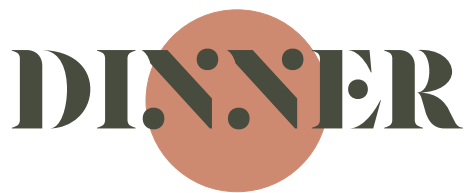
SPAGHETTI BOLOGNESE | 28
*House-made spaghetti, free-range
grass-fed wagyu beef, San Marzano
tomatoes, Parmigiano Reggiano , garlic
baguette*

LOBSTER PAPPARDELLE | 35
*Caribbean spiny lobster, asparagus,
butter, lobster reduction, parsley*

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 23% service charge



SIDES

WILD MUSHROOMS AND THYME
BUTTER, GARLIC | 9 **V, GF**

PANKO FRIED ONION RINGS | 9 **V**

CREAMED SPINACH | 7 **V**

MEDITERRANEAN ROASTED
CAULIFLOWER | 9 **V, VG**

TRUFFLE KENNEBEC FRIES | 9 **GF**

FRIED PLANTAIN | 9 **V, VG, GF**

BAKED RUSSET POTATO | 7 **V, GF**

HERB MASHED POTATOES | 7 **V, GF**

GRILLED LION'S MANE | 9 **V, VG, GF**

LOBSTER MAC & CHEESE | 12

SAUCES AND CONDIMENTS

CAFÉ DE PARIS BUTTER | 3

DIANE | 3

CHIMICHURRI | 3

MADAGASCAR PEPPERCORN | 3

OSCAR | 3

BLUE CHEESE BUTTER | 3

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 23% service charge