

THE
DRAKE
STEAKHOUSE

DINNER



DINNER

APPETIZERS

CARIBBEAN ROCK LOBSTER TAIL | MP

GF (WITHOUT BAGUETTE)

5 oz. tail, citrus garlic butter, Artisan lettuce, grilled baguette

TUNA TARTARE | 24 **GF**

Sushi grade Ahi tuna, dehydrated grape tomatoes, shallots, citrus, cucumber

FOIE GRAS | 28

Pan seared duck foie gras, crusty baguette, Caribbean mango, fig jam

TIGER PRAWN COCKTAIL | 24 **GF**

Vietnamese black tiger prawns, cocktail sauce, mixed greens, horseradish root, citrus

OXTAIL RISOTTO ARANCINI | 22

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

LOBSTER AND CRAB DIP | 28

Artichoke, Parmesan, Boursin, grilled crostini

SOUP AND SALADS

FEATURE SOUP | 12

Your server will present tonight's soup

LOBSTER CHOWDER | 22

Caribbean Rock lobster, red potatoes, tarragon, tiger prawn fume, cream

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

Farm fresh organic leaves and micro greens, pumpkin seeds, Roma tomatoes, carrot curls, extra virgin olive oil, pomegranate molasses

CAESAR SALAD | 18

Romaine hearts, Grana Padano cheese, garlic croutons, with or without crispy bacon, house made dressing

ICEBERG WEDGE | 18

Chilled iceberg, Maytag blue cheese, with or without crispy bacon, grape tomatoes, blue cheese dressing

BURRATA | 22 **V, GF**

Grape tomatoes, black truffle, extra virgin olive oil, arugula, Maldon sea salt, balsamic syrup

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

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USDA PRIME AND WAGYU BEEF

All steaks served with baked russet potato, sour cream, chives, bacon, crispy shallots, rock salt

ALL STEAKS 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 | TABLE SIDE 175

Fondant potatoes, market vegetables, roasted garlic

CHATEAUBRIAND FOR TWO

TABLE SIDE | 200

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

WAGYU

AUSTRALIAN F1 WAGYU NEW YORK STRIP 10 OZ | 85

16 OZ | 130

WAGYU PRESENTATION

TABLE SIDE | 180/GUEST

8 oz. Japanese A5 Wagyu New York steak from Miyazaki Prefecture, Purebred Kuroge Washu Japanese Black Cattle

Served with shoestring fries tossed in truffle oil, red wine charred shallots, grilled vegetables, Belgian endive salad with balsamic pearls

DINNER

SEAFOOD AND SPECIALTIES

SALT CRUSTED BRANZINO | 45 **GF**

Bay leaves, ginger, charred lemon, wild rice pilaf, fried plantain, grilled broccolini, Maldon sea salt

HERB CRUSTED LAMB RACK | 55

New Zealand lamb rack, Provencal crust, Dijon mustard, shoestring russet potatoes, rosemary demi-glace

BAKED LANGOUSTINE | 55

Tarragon garlic butter, saffron risotto, roasted asparagus

SEARED SCALLOPS | 55

Wild caught U10 scallops, green pea and mint puree, green apple, broccolini

BROILED CARIBBEAN ROCK LOBSTER | MARKET PRICE

SEASONAL

Locally caught, garlic and herb drawn butter, citrus

ROAST HALF CHICKEN | 28 **GF**

House blend jerk spice, fried plantain, rice and peas, tamarind chutney, cho cho

RED GROUPER | 38 **GF**

Charred, escoveitch marinade, Caribbean ube yam

GRILLED MAHI MAHI | 40

Miso butter, mango salsa, grilled broccolini, Belgian endive and fingerling potato salad

GARDEN PLATTER | 40 **V, GF**

Truffle Kennebec fries, honey roasted red onions, grilled lion's mane, oyster mushroom ragout, sweet potato noodles in miso, grilled broccolini, Vichy carrots, Ital stew in coconut milk

SPAGHETTI BOLOGNESE | 28

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

LOBSTER PAPPARDELLE | 35

Caribbean lobster, asparagus, butter, lobster reduction, parsley

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SIDES

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

PANKO FRIED ONION RINGS | 9 **V**

CREAMED SPINACH | 9 **V**

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

TRUFFLE KENNEBEC FRIES | 9 **GF**

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

BAKED RUSSET POTATO | 9 **V, GF**

HERB MASHED POTATOES | 9 **V, GF**

GRILLED LION'S MANE | 12 **V, VG, GF**

LOBSTER MAC AND CHEESE | 15

SAUCES AND COMPLIMENTS | 6

CAFÉ DE PARIS BUTTER

MADAGASCAR PEPPERCORN

DIANE

OSCAR

CHIMICHURRI

BLUE CHEESE BUTTER

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